

Nessie (a highland myth)

Drambuie bavarois centred with a raspberry mousse served with a duo of sauces and
crisp praline and tuile biscuits

10 portions

Dundee marmalade glaze

50mls caramelized orange syrup
½ sheet leaf gelatine

Drambuie bavarois

280mls milk
3 egg yolks
30grms caster sugar
2 vanilla pods halved and scrapped
60mls drambuie
3 ½ sheets leaf gelatine
100grms italienne meringue (2 large Spoonfuls)
280mls whipping cream

Raspberry mousse

120 mls raspberry puree
1 ½ sheets leaf gelatine
50 grms italienne meringue
120 mls whipping cream

Italienne meringue

120grms egg whites
250grms caster sugar
80mls water
25ml spoon liquid glucose

Method

1. Prepare the italienne meringue by boiling together the water and the sugar, add the glucose and continue to boil to 245 o f brushing down periodically. slowly pour onto stiffly beaten egg whites on a medium speed until incorporated. continue to whisk until cold.
2. Warm the caramelised orange syrup and add the pre-soaked ½ sheet of leaf gelatine.
3. Place a spoonful of the orange glaze into the prepared moulds and refrigerate to set.
4. Prepare the Drambuie bavarois by heating the milk

and the vanilla. Separately whisk the egg yolks and the sugar then add the hot milk mix and strain into a clean pan. Gently cook until the mixture coats the back of a spoon then add the pre-soaked leaf gelatine mix well then strain into a bowl. Allow to cool a little before adding the Drambuie.

5. Take a little of the raspberry puree and warm in a pan, add the pre-soaked leaf gelatine and dissolve, pour into the centre of the remaining puree and whisk until well distributed.
6. Whisk both amounts of the whipping cream up to a ribbon stage.
7. Using a balloon whisk cut the meringue through the raspberry mixture followed by the cream which should be cut through using a metal spoon. place into a piping bag.
8. Using a balloon whisk cut the meringue through the Drambuie anglaise followed by the cream and place in a funnel or piping bag.
9. drop or pipe the bavarois onto the Dundee marmalade glaze in the prepared moulds until two thirds of the way up the moulds. pipe the raspberry mousse into the middle of the Drambuie bavarois and place in the refrigerator to set.

Praline dust

125grms	caster sugar
15grms	glucose
30mls	water
15grms	lightly browned sliced almonds

Method

1. Add the water to the sugar in a pan and bring to the boil, remove any scum and add the glucose.
2. Continue to boil until caramel then add the sliced almonds, pour onto a lightly oiled marble or a silpat mat.
3. Break the praline into pieces and blitz in a food processor then sieve and store in an airtight container.
4. Place the mountain stencil onto a silpat mat and sieve praline dust over, remove the template and place the silpat mat in the oven to melt the praline, remove from the silpat mat and mould into shape quickly before it sets.
5. Before placing the praline in the oven to melt it may be sprinkled with toasted sesame seeds, black and white poppy seeds finely chopped pistachio nuts ect.

Décor tuile

Ingredients

30grms	butter
40grms	egg whites
50grms	icing sugar
60grms	plain flour
	few drops of vanilla flavour
	chocolate colour

Method

1. Cream together the butter and icing sugar
2. Add the egg whites a little at a time until incorporated.
3. Add the vanilla flavour
4. Fold through the flour
5. Take a little of the mixture and add a little chocolate compound to colour and flavour then place in a piping bag with a size 0 tube
6. Lay stencil onto silpat mat and spread the tuile mixture on top, spread evenly and remove the stencil, pipe required detail with chocolate tuile and bake at 180/c for approx 4 mins, remove shape from the silpat mat and quickly bend/mould before the monster hardens. store in an airtight container until required.

Piping chocolate

100grms	dark chocolate
100grms	neutral piping jelly

Method

Melt the chocolate and add the piping jelly a little at a time mixing thoroughly until the mixture leaves the sides of the bowl smoothly.

The piping chocolate can be covered and kept in the refrigerator for up to 4 weeks.

To use warm gently in a microwave and use as required.

Sauces and garnish

100mls raspberry coulis

100mls mango coulis

orange segments

fresh raspberries

picked mint

Assembling the dessert

1. Pipe plates using piping chocolate.
2. Flood plates with both sauces.de-mould dessert onto plate.
3. lay on orange segments , raspberry and mint.finally position Nessie.
4. Place icing sugar dusted praline mountain into position.
5. Serve immediately.