

Whipped Lemon Curd and Tayberry/Raspberry Refresher

10 Portions

Chocolate Tube

Ingredients

200gms White Chocolate
Yellow and Red Coloured Cocoa Butter
Acetate Sheets cut to (105mm x 50mm high)
Paint Brush

Method

1. Tape the acetate to a tray or board.
2. Temper the white chocolate.
3. Melt both the cocoa Butters.
4. Add a little of the white chocolate to the coloured cocoa Butters.
5. Using the paint brush paint a line of the yellow diagonally across the acetate. And allow to set.
6. Paint over the top of the yellow with the red coloured cocoa butter and allow to set.
7. Spread a thin even layer of the white couvertures chocolate over the acetate.
8. When beginning to set remove the sellotape / lift the acetate and lay onto the upturned tape.
9. Roll up into a tube and allow to set.
10. When set remove the tubes by cutting the securing tape with a sharp knife or scalpel.
11. Using your finger and soft white chocolate lightly cover the join in the inside to strengthen.

Soaked Sponge Base

50mls water
50gms caster sugar
Fine zest and Juice of 1 Lemon

Method:

1. Boil together the water and the sugar and add the lemon zest, cover with cling film and allow to infuse and cool.
2. Add the Freshly squeezed lemon juice.
3. Soak the sponge till well saturated.

Lemon Curd

Ingredients

4 eggs
4 yolks
150 gms Sugar
400 mls Lemon Juice reduced to 250mls

300 gms Butter

200 gms White Chocolate

20 Fresh Tayberries or raspberries
120mls Raspberry Coulis

Method

1. Mix together the eggs / yolks / sugar and reduced lime juice and place in a stainless steel bowl.
2. Place over a pan of boiling water and whisk to a stiff sabayon.
3. Remove from the heat and whisk till warm.
4. Add in the white chocolate followed by the softened butter.
5. Refrigerate till cold and set

Assembling the pre dessert

1. Press the Chocolate tube into the soaked sponge to form a base, place on a cling filmed tray ready for filling.
2. Cut an additional small disc of soaked sponge and set aside.
3. Using a whisk attachment aerate the cold lime curd until light and place in piping bag.
4. Fill the tube 1/3rd way up with curd and add Tayberry/raspberry followed by soaked sponge disc.
5. Further fill with curd to approx 2mm from the top and place on 2nd Tayberry/raspberry.
6. Using squeezey bottle coat the top raspberry with a little coulis and place back in the refrigerator.

Plating

1. Pipe decor on the plate and erect the base for butterfly using cool spray and melted chocolate.
2. Arrange butterfly again using melted chocolate and cool spray.
3. Flood in the raspberry coulis.
4. Remove the acetate from the chocolate tube and position on plate.
5. Serve immediately.