

Kirkudbright 2013

Dishes

Flavours of Orchard Pear

*Pear Tiramisu, baked parcel, Cream Cheese Ice Cream,
Combed chocolate sauce*

--0--

Harmony of Drambuie and preserved Perthshire Raspberries

Dundee Marmalade Glaze, Caramel and oatmeal wafer

Duo of Sauces

--0--

Hot Chocolate Souffle with Vanilla Ice Cream

--0--

Lemon and Raspberry Tart

Flavours of Orchard Pear

Pear Tiramisu, baked parcel, Cream Cheese Ice Cream,
Combed chocolate sauce, Pear Gel
(2 Covers)



Chocolate Tube

Ingredients

100gms Dark Chocolate Couverture

Gold Cocoa Butter

2 x Acetate sheets 90mm x 95mm

Method

1. Warm Cocoa butter and brush across the acetate, allow to set.
2. Temper dark chocolate and apply thin coat,
3. Remove sellotape and toll into cylinder, allow to set.

Filling

Ingredients

Poire William syrup

50mm x50mm sponge sheet

--0--

60g mascarpone

60g soft whip cream

2 egg yolks

25g caster sugar

1 sheet gelatine

10ml amaretto

30mls Boiron Pear Puree

Method

1. Soak the sponge with Poire William syrup.
2. Whisk together the yolks and caster sugar(sabayon)
3. Add the pre soaked gelatine and combine.
4. Add the Amaretto and whisk through the mascarpone,
5. Fold through the semi whipped cream.

Assembly – Use the chocolate tube to cut out the pre soaked sponge, place tiramisu cream into piping bag and pipe in to fill 1/3rd way up, spoon in a little pear puree and further pipe tiramisu mixture further 1/3rd repeat the pear puree, finish by piping to the top refrigerate till required.

Cream Cheese Ice Cream

Ingredients

250g Low fat Philadelphia cream cheese

150g Mascarpone cheese

100g caster sugar

150 ml water

juice and zest of 1 lemon

Method

1. Make a syrup with the water and sugar, add the lemon zest and juice allow to cool.
2. Cream together the mascarpone and low fat Philadelphia and add the syrup a little at a time until incorporated.

3. Churn in ice cream machine.

Combing chocolate sauce

Ingredients

70mls whipping cream
22gms Caster Sugar
22gms Glucose
40 gms 70% chocolate
20gms butter

Method

1. Place the sugar, glucose and cream in a small pan and heat circa 80oC.
2. Remove from the heat and stir in the chocolate buttons and mix till smooth.
3. Add in the chopped hard butter and stir until smooth and silky.
4. Allow to cool before using.
5. May be stored in refrigerator with cling film and pinged slightly to soften before use.

Peanut Brittle

Ingredients

50g Castor Sugar
25g Melted Butter
16g Flour
20g Fresh Orange Juice

Method

1. Mix together the sugar, and flour.
2. Add the melted butter and orange juice and combine.
3. Thinly stencil onto silpat mat and add the chopped peanuts
4. Bake at 160°C for 7 to 8 minutes.
5. Allow to cool and remove carefully from mat.

Baked Parcel

Ingredients

2 sheets Filo Pastry

10g Butter(melted)

1 only Ripe Pears

20g Mincemeat

20g Gingerbread crumbs

30g Icing Sugar

Method

1. Peel and neatly dice the pears, combine with the mincemeat and the gingerbread crumbs.
2. Lay out filo pastry and brush with melted butter, lay one square on top of the other to form a star.
 1. Place the pear mixture in the centre and fold up to form a parcel,
 2. Place on silpat and dust with icing sugar,
 3. Bake for 10 mins, re dust with mor icing sugar and finish in hot oven to melt the sugar and glaze.

Assembly

1. Place stencil on plate and smooth on chocolate sauce, comb with scraper and lift away stencil.
2. Squirt the pear puree neatly around the combed chocolate sauce.
3. Remove Acetate from chocolate tube and place on plate.
4. Place on quenelle of Ice cream and garnish with tuille.
5. Place on hot parcel
6. Serve and enjoy.

Harmony of Drambuie and preserved Perthshire Raspberries

Dundee Marmalade Glaze, Caramel and oatmeal wafer

Duo of Sauces

(100 portions)



Dundee marmalade glaze

500mls caramelized orange syrup
5 sheet leaf gelatine

Drambuie bavarois

3 pints Anglaise
12oz Drambuie
21 sheets leaf gelatine
12 Spoonfuls italienne meringue
3 Pints whipping cream

Raspberry mousse

2 Pints Boiron raspberry puree
14 sheets leaf gelatine
8 Spoonfuls italienne meringue
2 pints whipping cream

Italienne meringue

1200grms	egg whites
2000grms	caster sugar
500mls	water
250gms	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 leaf gelatine.
3. Place a spoonful of the orange glaze into the prepared moulds and refrigerate to set.
4. Prepare the Drambuie bavaois 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 bavaois 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 bavaois and place in the refrigerator to set.

Praline dust

2lbs	caster sugar
4oz	glucose
½ Pint	water
4oz	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 wave 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 may be sprinkled with toasted sesame seeds.

Piping chocolate

100grms	dark chocolate
100grms	neutral piping jelly

Method

1. 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.
2. The piping chocolate can be covered and kept in the refrigerator for up to 4 weeks.
3. To use warm gently in a microwave and use as required.

Chocolate Garnish

3 x Curved Striped Chocolate triangles (300)

1 x Striped Chocolate Copeaux (100)

Sauces and garnish

500mls Boiron raspberry coulis

500mls Boiron mango coulis

200 x Orange segments

100 x Raspberries

100 pluches Picked mint

Assembling the dessert

1. Pipe plates using piping chocolate.
2. Flood plates with both sauces.de-mould dessert onto plate.
3. Un-mould and place on dessert, add 3 chocolate triangles.
4. Lay on orange segments, raspberry and mint.
5. Place praline wave into position.
6. Lay across Chocolate Copeaux
7. Serve immediately.

Hot Chocolate Souffle with Vanilla Ice Cream

100gm Chocolate Spread

100gms Egg Whites

10gms Caster Sugar

Vanilla Ice Cream

Hot Hazelnut Souffle with Chocolate Ice cream

100gms Nutella

100gms Egg Whites

10gms Caster Sugar

Chocolate Ice Cream

Salted Caramel and Hazelnut Souffle

5mm thick salted caramel on bottom of souffle dish topped with the hazelnut soufflé mix

Lemon Tart Filling / Curd Mix

Ingredients

4 eggs

4 yolks

250 gms Sugar

250mls Lemon Juice

100gms White Chocolate

360 gms Butter

Method

1. Place the sugar and lemon juice in a pan and bring to the boil.
2. Place the eggs and egg yolks in a metal bowl and whisk over a pan of boiling water.
3. Add the boiling juice/sugar onto the eggs and whisk to cook the sabayon.
4. When cooked remove from the stove and add the white chocolate buttons.
5. Add the butter in small portions whisking to disperse.
6. When all incorporated place in bowl and cover with cling film.
7. Refrigerate until required.