

The last Putt

Lemon and Key Lime Delice, Meringue, honeycomb crumble and Almond Wafer

Lemon and Key Lime Delice

Ingredients

600 gms Gales Lemon Curd
150mls Key Lime (Kalamansi) Puree

9 Sheets Leaf Gelatine

5 ½ Spoonful's Meringue *

750mls Semi Whipped Whipping Cream

Method

1. Double cling film tray and add sponge sheet well soak with lemon syrup.
2. Take lemon juice and warm in a pan or microwave add the pre-soaked leaf gelatine and dissolve, pour into the lemon curd whisk until well distributed.
3. Using a balloon whisk cut the meringue through the lemon curd mixture followed by the lightly whipped cream which should be cut through using a metal spoon.
4. Ladle or pour onto soaked sponge approx 30mm high.
5. Place into the freezer.
6. When frozen de -mould and remove cling film.
7. Spread a thin layer of vanilla and lemon glaze on top and allow to set.
8. When set cut into 25mm x 100mm.

Meringue

200 gms Pasteurised Egg Whites
300 gms Caster Sugar

Method

1. Prepare meringue by whisking the egg whites until very stiff and add 100gms caster sugar and continue to whisk on fast speed.
2. Turn down to medium speed and slowly add the remaining sugar in a continuous stream.
3. Pipe small rosettes and dry out in low oven.
4. Pipe small bulbs and dust with lemon sugar
5. Store in airtight container.

Lemon and vanilla glaze

90mls apple juice
10mls lemon juice
Mint food colour
1 sheet gelatine (pre-soaked in cold water)

Method

1. Add the vanilla seeds to the apple juice and lemon juice.
2. Warm a little of the juice and add the gelatine.
3. Add back to the remaining apple juice and mix through.
4. Spoon the glaze over the set frozen mousse and place back in fridge flat and even to set.

Pre-service check

Delice

Granola

Mint and Lime Gel

Anglaise sauce

White meringue

Yellow meringue

Golfer

Flag

Ball

Assembly –

1. Using an oblong plate arrange the delice on the plate.
2. Add some squirts of the Anglaise sauce and pipe some mint and lime gel.
3. Arrange a few pieces of granola along with the two types of meringue.
4. Cut small hole in the green glaze on top of the delice and place in Flag stick.
5. Place on Ball and finish with Golfer.

Flavours of Lemon and Meringue
with Autumn Berries and Chantilly cream

Lemon Mousse

Ingredients

650 gms Gales Lemon Curd

100mls Lemon Juice

9 Sheets Leaf Gelatine

5 ½ Spoonfuls Meringue *

750mls Semi Whipped Whipping Cream

Method

1. Double cling film tray and add sponge sheet well soak with lemon syrup.
2. Take lemon juice and warm in a pan or microwave add the pre-soaked leaf gelatine and dissolve, pour into the lemon curd whisk until well distributed.
3. Using a balloon whisk cut the meringue through the lemon curd mixture followed by the lightly whipped cream which should be cut through using a metal spoon.
4. Ladle or pour onto soaked sponge approx 30mm high.
5. Place into the freezer.
6. When frozen de-mould and remove cling film.
7. Spread a thin layer of vanilla and lemon glaze on top and allow to set.
8. When set cut into 27mm cubes 3 per portion.

Meringue

200 gms Pasteurised Egg Whites

300 gms Caster Sugar

Method

1. Prepare meringue by whisking the egg whites until very stiff and add 100gms caster sugar and continue to whisk on fast speed.
2. Turn down to medium speed and slowly add the remaining sugar in a continuous stream.