

Culinary Demonstration 2012 @ Kircudbright

Chocolate Garnishes, Moulded Chocolates and Desserts

Milk Chocolate and Raspberry Ganache

Pulled sugar flower Centrepiece

Ingredients 130gms Whipping Cream 130gms Boiron Raspberry Puree 650 Milk Chocolate

Chocolate Spheres Dried Raspberry Powder

Method

1. Boil together the cream and Raspberry puree. 2. Sieve and pour over melted chocolate and mix well 3. Pipe into chocolate spheres. 4. Pipe a thin layer of Tempered chocolate on top to seal. 5. Put on gloves and place chocolate in your hand, thinly coat the spheres and place into raspberry powder.

Passion Fruit and White Chocolate

Ingredients

800gms White Chocolate 40gms Glucose 100gms Unsalted Butter 400gms Passion fruit puree

Method

1. Boil the passion fruit puree with the invert sugar and add to the white chocolate, mix together and allow to cool to 34oC.
2. Whisk in the butter and pipe into coated moulds, allow to set and finish with smear of chocolate and refrigerate to set.
3. Turn out and enjoy.

Red Berry Cranachan

(20 Portions)

Ingredients

500mls Whipping cream

¼ packets hob nobs

500gms Fruits of the Forest (Frozen)

100gms small strawberries for garnish

Icing sugar

Chocolate Garnish

Method

1. Place the frozen fruits of the forest in trays and spoon on icing sugar, refrigerate and allow to defrost.
2. Crush or blitz the hob nobs in food processor.
3. Place a spoonful of the berry compote in the bottom of the glass.
4. Whip the cream till just stiff, slightly sweeten with a little icing sugar and set a little aside for finishing, fold the hob nobs through the remaining cream.

5. Pipe the hob nob cream into glasses and top with a little more fruit compote.
6. Pipe a rosette of whipped cream on top and garnish with a cut strawberry and decorative chocolate.

Other Ideas :- Lemon Curd with poached berries finished with rosette of cream and garnish

Lemon and Meringue Refresher / Baked Alaska Rasp and mango coulis

10 Portions

Ingredients

200gms Gales Lemon Curd

250gms Greek yoghurt

120gms Creme Fraiche

Juice of ½ Lemon

2 sheets leaf gelatine

Method

1. Pre soak the gelatine in cold water till bloomed and drain.
2. Combine together the Lemon curd, Yoghurt and crème fraiche.
3. Warm the lemon juice and add the gelatine to dissolve.
4. Pour onto the Lemon curd mixture and whisk through to disperse.
5. Pour into glass bowls and refrigerate to set.

Glaze topping

Fine Zest of 1 lemons

Juice of the 1 lemons

50gms Caster Sugar

30mls water

1 sheet of gelatine to 120gms liquid

Method

1. Bring the sugar and water to the boil and add the lemon zest, cook for further 2 minutes.
2. Add the lemon juice to taste and add 1 sheet pre soaked gelatine per 120gms liquid.
3. Pour a thin layer of the glaze on top of the set panna cotta and place back in the fridge.

Puff Candy Caramel

Ingredients 200gms castor sugar 5gms or 1 teaspoon Bicarbonate Soda

Method

1. Place sugar in a dry pan and cook to a light golden caramel
2. Sprinkle on the bicarbonate soda and allow to foam up.
3. Pour onto silpat mat and spread thinly, allow to cool.
4. Break up into pieces and store

with a little silica gel in airtight container.

Meringue Swans

Meringue 200 gms Pasteurised Egg Whites 300 gms Caster Sugar

Method

1. Prepare meringue by whisking the egg whites until 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.

Using a small star tube pipe left hand and right hand meringue bodies onto lightly greased silpat mats, dry out in cool oven overnight.

Necks

1. Make a royal icing using re-constituted powdered egg white, sieved icing sugar and a little clear vinegar.

2. Pipe necks from the bottom in the shape of a 2 pushing firmer at the head and pulling off to form a beak onto silpat mat, allow to dry out and keep in airtight container.

To Assemble - Stick together a left and right hand wing with vanilla buttercream and push the neck into the middle.

To Finish

To Finish :- Remove the panna cotta from the fridge – place in pulled sugar and puff candy shards – place in the Meringue swan using tweezers and serve.

Warmed Berries in a Basil Syrup with Crème Fraiche Sorbet and Sesame Tuile

Berries

Ingredients

500 mls Water

220gms Caster Sugar

5gms Shredded Basil

200gms - Selection of Fresh Ripe Berries – Raspberries / Strawberries / Blueberries / Blackberries etc

Method

1. Bring the sugar and water to the boil.

2. Place the prepared berries in a bowl along with the finely shredded Basil.

3. Pour on the boiling syrup and leave for 2 minutes.

Crème Fraiche Sorbet

300 mls Orange Juice

50 mls Lemon Juice

250 gms Golden Syrup
650 gms Crème Fraiche

Method

1. Warm the Golden Syrup with Half the Orange Juice and add to the remaining ingredients, whisk to amalgamate. Place in ice cream machine and churn.

Sesame Seed Tuile

Ingredients

250 grms Caster Sugar
125 grms Sesame Seeds
125 grms Melted Butter
80 grms Plain Flour
100 mls Orange Juice
Orange zested
Lemon zested

Method

1. Put all the dry ingredients into a bowl
2. Add the lemon and orange zests followed by the orange juice, and melted butter and mix well.
3. Stencil a little of the mixture onto a silpat and bake 180oC
4. When golden brown, remove from the oven and allow to cool.
5. Store in an airtight container.

Assembly

1. Spoon the berries into a serving bowl along with a little of the syrup.
2. Place a Rocher of the sorbet in the middle of the bowl and top with a sesame tuille

Pear Mousse

½ pint Pear Puree
2 ½ sheets Leaf Gelatine
1 Spoonful Meringue
7 ½ oz Whipping Cream

Chocolate Sauce

100 mls Double Cream
100gms Milk Chocolate

Passion Fruit Souffle

Ingredients

80gms Passion Fruit Puree
1 level Tea spoon Pectin Powder
80 gms Egg White
25 gms Castor Sugar

Softened Butter
Castor Sugar

Method

1. Prepare the Ramekins by brushing the bottoms and up the sides of the ramekins.
2. Fill with the castor sugar and empty out.
3. Add the Pectin to the Passion Fruit puree and bring to the boil while whisking.
4. When jam like sieve into a bowl and set aside.
5. Whisk the egg whites till stiff and add the castor sugar.
6. Cut the meringue through the warm puree in 3 stages and incorporate well.
7. Spoon into prepared moulds and smooth off level.
8. Bake in a Moderate oven 165 for approx 6 mins and serve immediately.





