



Nessie (A Highland Myth)

Drambuie bavarois centred with a raspberry mousse,  
Dundee Marmalade glaze, duo of sauces and Oatmeal Wafer  
(30 portions)

**Dundee marmalade glaze**

150mls caramelized orange syrup  
1½ sheet leaf gelatine

**Drambuie bavarois**

(1 Pint) 568mls Anglaise sauce or carton custard  
120mls Drambuie  
7 sheets leaf gelatine  
200grms meringue (4 large Spoonfuls)  
(1 Pint) 568mls whipping cream

**Raspberry mousse**

(1/2 Pint) 284mls Boiron Raspberry Puree  
3 ½ sheets leaf gelatine  
100gms meringue ( 2 Large Spoonfuls)  
(1/2 Pint) 284mls whipping cream

## Meringue

200gms	Pasteurised egg whites
300gms	caster sugar

## Method

1. Make meringue by whisking the egg whites until stiff, add 2/3<sup>rd</sup> of the sugar gradually until stiff, fold through the remaining sugar on slow speed.

## Dessert Production

1. Warm the caramelised orange syrup and add the pre-soaked 1½ sheets of pre soaked leaf gelatine.
2. Place a spoonful of the orange glaze into the prepared moulds and freeze to set.
3. Warm a little of the Anglaise / custard base and add the pre soaked gelatine. Add the Drambuie.
4. 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.
5. Whisk both amounts of the whipping cream up to a ribbon stage.
6. 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.
7. Using a balloon whisk cut the meringue through the Drambuie anglaise followed by the cream and place in jug.
8. Pour the Drambuie bavarois onto the Dundee marmalade glaze 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 (Mountains)**

250grms	caster sugar
30grms	glucose
60mls	water
30grms	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 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. Store in Silica Gel

### **Décor tuile (Nessie)**

#### **Ingredients**

30grms	butter
40grms	egg whites
50grms	icing sugar
60grms	plain flour
	Sugarflair Chestnut colour

#### **Method**

1. Cream together the butter and icing sugar
2. Add the egg whites a little at a time until incorporated.
3. Fold through the flour
4. Take a little of the mixture and add a little Chestnut colour, place in a piping bag.
5. Lay stencil onto silpat mat and spread the tuile mixture on top, spread evenly and remove the stencil.
6. Pipe required detail with chocolate mix and bake at 180/c for approx 4 mins,
7. Shape and quickly bend/mould before the monster hardens.
8. Store in an airtight container with Silica Gel until required.

### **Piping chocolate**

100grms      dark chocolate  
100grms      neutral or raspberry 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. Arrange orange segments and Place on Raspberry with mint
3. Flood plates with both sauces.de-mould dessert onto plate.
4. Position nessie biscuit.
5. Place on Mountain
6. Serve immediately.