

Scottish Chefs Conference

Dinner Menu

Selection of Deluxe Canapes

From the Hills and Glens

*Delice of Robertson's Ham Hough, Confit Duck and Foie Gras
With Bramley Apples, Vanilla and Port Wine Syrup*

----- 0 -----

Combination of Local Fish and Shellfish

*Medley of Locally Landed fish and shellfish
late Autumn vegetables with a lightly spiced Lobster and tomato broth*

----- 0 -----

Refresher Course

*Iced Peach Sorbet with Liquid Schnapps centre
Encased in a Blown Sugar Peach*

----- 0 -----

The Main

*Roast Loin of Roe Deer with slow cooked Parcel
Stornaway Black pudding timbale, sweet and sour cabbage, colcannon mash, Wild
mushrooms and classic Poirade sauce*

----- 0 -----

Pear Belle Helen Moderne

*Pear Mousse with, Puff Candy Wafer, vanilla Ice Cream
And Hot Chocolate sauce*

----- 0 -----

Coffee and Hand Made Dainties

----- 0 -----

Seared Fillet of Beef with Red Onion and Grainy Mustard Relish and Horseradish Crème Fraiche

Ingredients

10 x Garlic Bread Rounds
10 gms Grainy Mustard
Red onions
Brown Sugar
Red Wine Vinegar
10 gms Hot Horseradish Sauce) Horseradish crème Fraiche
15 gms Crème Fraiche)
200 gms Tail Ends Fillet of Beef

Method

1. Trim the beef fillet tail and wrap very tightly in clingfilm to form a cylinder approx 25mm diameter and refrigerate
2. Combine the ingredients for the relish and generously spread into the bread circles
3. Reduce the veal stock and Madeira sauce until thick and syrupy
4. Cut the beef fillet into 5mm thickness, season with salt and mill pepper and cook in a very hot pan in a little oil for 20 seconds each side

Assembly

Sit beef on top of relish coated bread base and spoon over a little of the reduced glaze.

*Beef fillet : the centre cut from the beef fillet is always most expensive as used for fillet steaks and tournedos where the thin end is less expensive and very much ideal for this canapé.

Seared Spiced Salmon served on a Sweet Pepper Salsa

Sweet Pepper Salsa

Method

Ingredients

½ Red Pepper
½ Yellow Pepper
½ Green Pepper
½ Red Onion
1 Spring Onion
Juice of ½ Lime
30mls Sweet Chilli Sauce
1 sprig Coriander chopped.

Method

1. Neatly dice all the peppers and chop the red onion along with Spring Onions.
2. Whisk together the Sweet Chilli Sauce, Lime Juice followed by the chopped Coriander to form a dressing
3. Mix the dressing through the vegetables and allow to infuse for 30 minutes.

Salmon – Heat a non stick pan till hot and add a little vegetable oil. Season the salmon with a little salt and Cajun spice sear on one side for 20 seconds turn and further cook for further 20 seconds and place on absorbent paper

To serve – Spoon the salsa into porcelain spoon and top with the salmon,
Serve immediately

Smoked Haddock Canape

Ingredients

200gms Smoked haddock
500mls milk
1 shallot peeled and sliced
1 sprig thyme
75gms plain flour
50gms unsalted butter
35gms grated parmesan
2 egg yolks
Cayenne pepper

Method

1. Poach the haddock in the milk with the shallots and thyme.
2. Strain the milk and retain 300mls.
3. Flake the haddock and set aside.
4. Make a roux with the butter and flour and add the milk to make a thick sauce.
5. Add the cayenne and whisk through the egg yolks followed by the grated parmesan.
6. Add the flaked haddock and place in piping bag.
7. Pipe into lengths and place in the freezer.
8. Cut into 20mm lengths and pane through breadcrumbs and place back in freezer.
9. When required deep fry .
10. Can be served in a spoon with base of pea puree.
11. Serve remaining liquer with a little cream in shot glass and skewer fritter across the glass.

Confit Duck and Foie Gras Delice with Carmelised Orange Glaze and Kumquat Compote

Confit of Duck

Preheat oven to: 150°C – Gas 2

Ingredients:

6 Duck Legs –
100g Sea Salt
10 g Dried Thyme
30g Garlic Salt
15 Black Peppercorns – crushed
8g Allspice Berries
8g Juniper Berries – crushed
1 Cinnamon Stick
1 Star Anise
Duck Fat to cover
Zest of ½ an Orange
200mls Port

Method:

1. Put the duck legs in a stainless steel dish or bowl.
2. Mix together the sea salt thyme garlic salt black peppercorns allspice and juniper berries and cover the legs with this mixture and leave for 8 hrs turning every 2 hrs.
3. Rinse, the salt clean from the duck legs and pat dry, place them in an ovenproof dish.
4. Bring the duck fat to a simmer in a saucepan and cover the legs with fat add the cinnamon stick the star anise and the zest of orange.
5. Place in the pre-heated oven and Cook for 2 hrs with a lid on. – Make sure the fat does not boil check from time to time. It must not boil or the legs will be dry.
6. After 2 hours remove a leg from the fat and test to see if cooked if not return to the fat and cook for a further 30 minutes.

7. Remove the container from the oven and allow to cool sufficiently to handle.
8. Wearing hygienic disposable gloves lift each leg from the fat, remove and discard the skin and gently break the duck meat from the bones.
9. Place the meat in a clean bowl, cool thoroughly cover with cling film and refrigerate.
10. Allow the Duck fat to cool and refrigerate, when hard warm slightly and tip out to access the jellied duck glaze from underneath, place this glaze in a small pan bring to the boil and strain.
11. Reduce the Port to a syrup and set aside.

1 unsliced Brioche Loaf.

Orange and vanilla Glaze

- 100gms Castor Sugar
- 100mls Fresh Orange Juice
- 1 Vanilla Pod (Split).
- 2 sheets leaf Gelatin (Soaked in cold water).

Method

1. (Cook a Direct Caramel). Place the sugar in a pan and place on the heat, allow the sugar to melt and stir periodically until all of the sugar has dissolved and the sugar is a golden caramel color.
2. Pour all of the orange Juice onto the molten caramel being careful as the caramel is extremely hot and the juice will spatter, add the vanilla pod and stir over gentle heat until the caramel has dissolved.
3. Correct the consistency with additional orange juice and measure off 200mls.
4. Dissolve the pre-soaked Gelatin in the liquid and retain till required.

Foie Gras

600 Gms Cooked Foie Gras Terrine or Roulade

Method

Cut the Foie Gras Terrine into even size pieces and place in a food processor, Blitz until soft and smooth and pass through a medium mesh or chinois, (This will remove any remaining membranes).
Check the seasoning and adjust if required with a little reduced Duck jus from the Confit and a little Port syrup if required.

Assembly

1. Cut the brioche 3mm thick and pin out using a rolling pin ,lay rectangular frame on top and cut to form a base.
2. Warm the Picked Duck Confit and season with the strained duck glace and a little of the Port Syrup , add a little of the melted duck fat along with some finely chopped parsley.
3. Spoon the Confit mixture into the rectangular frame till just over half way up and press lightly to ensure the confit is even.
4. Spoon or pipe the Foie Gras on top and level off with a palette knife (ensure there are no visible air bubbles) and place in the refrigerator to set.
5. Remove from the refrigerator and slide the rectangular mould up slightly.
6. Spoon on a thin layer of the lightly warmed Orange and Vanilla Glaze.
7. Place in the refrigerator to set.

Kumquats Compote

Ingredients

12 kumquats

Caramelised Orange Syrup

100 gms caster sugar

100 mls Orange Juice

1 vanilla pod

2 oranges, segmented

Method :

1. Wash and slice the kumquats 3mm and remove any seeds.
2. Blanch 3 times in boiling water and re-fresh in cold water to remove the bitterness.
3. Place the kumquats on absorbent paper or jay cloth to drain.
4. Split the vanilla pod and scrape out the seeds.
5. Make a direct caramel by putting the sugar in a dry pan and placing on the stove, as the sugar melts ,stir till all the sugar has dissolved and a golden color.
6. Add in the vanilla stalks and seeds followed by the orange juice being careful not to burn oneself as the sugar will spatter.

7. Stir on a low heat until dissolved and add the drained Kumquats.
8. Bring back to the boil and remove from the stove, wrap with clingfilm and allow to cool and infuse..
9. Segment the oranges and place on absorbent paper to drain.
10. Remove Vanilla stalks and strain the syrup, place in squeezezy bottle for large numbers.

To Serve

1. Remove the Duck Delice from the refrigerator and de-mould from the frame onto a flat chopping board.
2. Using hot water to warm your knife cut the Delice into neat triangular shapes as picture cleaning and warming your knife as you go.
3. Refrigerate until required or serve immediately.

If You Require to Store the Confit Duck Legs.

Remove the legs carefully and allow the fat to settle. Place the legs in a glass jar or storage container and cover with the strained duck fat. Cool in the fridge then seal with a layer of duck fat. The legs can be stored at this point for up to a month.

Bouillabaisse a modern interpretation

Medley of Locally Landed fish and shellfish with a lightly spiced Shellfish and tomato broth



Ingredients

60gms Chopped Onion
Basil Stalks from Picked Basil
100gms Chopped Fennel
500gms Langoustine Shells
60 gms Tomato Puree
100mls tomato passata
40gms Sweet Chilli Sauce
¼ red chilli roughly chopped
2 star Anise
1.5 Litres Water
Salt and Mill Pepper

All fish trimmings and shells

1 ½ Chicken Breast

2 Egg Whites

Poached Fish Garnish – 4 x langoustines – 40gms Monkfish Tail – 40gms Salmon Tail – 40gms Halibut Tail

Vegetable Garnish – 20gms Peas – 20gms broad beans – 20gms plum tomato concasse, Chiffonade of Basil, finely chopped chives

Method

1. Roughly Chop the chicken breasts and process in Robot coupe but not to smooth.
2. Place in a bowl and add the egg whites, mix until smooth (Clarification).
3. Place all other ingredients in suitable pan and place on the heat.
4. When almost boiling take a 200mls of the hot liquid and add to the clarification and mix through.
5. Add this to the remaining hot liquid and stir through.
6. Bring to the boil, stirring periodically to prevent sticking, allow to simmer gently for 20 minutes and strain.
7. Pass through fine mesh and correct seasoning.
8. Trim and neatly cut the fish, remove the langoustines tails and discard the black trail, cut langoustines in half.
9. Heat seasoned stock and gently poach the fish.

To Serve

1. Place the vegetable garnish into hot bowl and add the poached fish.
2. Place bowl on liner plate along with hot consommé in crystal Tea pot.
3. Serve immediately.

White Peach Sorbet centered with a Peach Puree laced with Peach Schnapps and served in a Blown Sugar Peach

20 portions

SORBET

Ingredients

600mls Frozen white peach puree (Boiron) or similar
400mls Apple juice or peach flavoured water
150gms Liquid Glucose
Juice of 1-2 Lemons
2 Large Egg whites (80gms)

Method

1. Heat a little of the apple juice in a pan and add the glucose, stir until dissolved.
2. Add to the remaining apple juice and peach puree combined, whisk to disperse.
3. Adjust the flavour with the lemon juice and whisk through the egg white.
4. Place in an ice Cream Machine and Churn till light and aerated, place in a cool box in the freezer until required.

Peach Centre /Puree

Ingredients

500gms Peach Puree
5gms Pectin (teaspoon)
100ml Peach Schnapps

Method

1. Place the peach puree in a stainless steel pan and over a moderate heat and whisk in the pectin, bring to the boil whisking periodically to disperse pectin
2. Pass through a sieve and allow to cool.
3. When cool add the peach schnapps a little at a time whisking in between additions to ensure incorporation and place in a disposable-piping bag.

The service

1. Place the sorbet into a disposable piping bag, tape the open end with cellotape to seal, cut the tip with a pair of scissors, do likewise with the Peach schnapps puree.
2. Wearing a disposable plastic kitchen glove (to prevent fingerprinting the sugar peach), hold the blown peach in one hand and pipe in the apple sorbet 4/5 full.
3. Insert the point of the peach puree bag into the middle of the sorbet and Gently squeeze to fill, place onto a chilled plate and serve immediately.

Use Of Egg Whites in Sorbet

By using egg whites in the sorbet the finished result will be a sorbet which is lighter, well aerated and is easy to pipe into the blown fruit

Production of Blown Sugar Peaches

Basic Pulled Sugar Recipe

1kg	Granulated Sugar
500mls	Water
200g	Glucose
10	drops approximately tartaric acid solution

* Tartaric Acid Solution: take 50g tartaric acid crystals and add to 50g of previously boiled water, shake and leave to dissolve, place in a pipette bottle for use.

1. Process Steps

1. Place water, then sugar into suitable pan.
2. Place on low heat stirring occasionally.
3. Remove all scum as it rises to the surface with a strainer.
4. When the solution begins to boil, skim any scum and brush down the sides of the pan with a wet brush.
5. Add glucose and re-boil.
6. Remove any scum and brush down sides.
7. Turn heat up full and place in sugar thermometer.

2. Process Steps

1. Boil the sugar to 280°F/138C (small crack).
2. Add the ten drops of tartaric acid solution.
3. Continue boiling until the sugar reaches hard crack 310°F/156C
4. Place the base of the pan immediately into cold water to stop the cooking.
5. Dry the bottom of the pan to prevent drips.
6. Pour onto lightly oiled marble slab or silpat mat.

Reasons, Effects & Watch Points

The slow heat allows maximum dissolvment of the sugar crystals. If scum is not removed it will boil through the syrup promoting re-crystallisation and a poor quality result.

Glucose is an invert sugar and therefore promotes inversion and helps prevent re-crystallisation.

Brushing down the sides of the pan: this is very important as any crystals, which adhere to the inside of the pan, may drop into the syrup and re-crystallise the whole syrup (like a car wind-screen shattering). This brushing down exercise must be carried out periodically as the syrup continues to boil.

Reasons, Effects & Watch Points

When acid is added to the sugar solution it acts as a catalyst and speeds up inversion. The amount of inversion is responsible for the setting temperature and over all elasticity of the finished sugar. Too little acid will result in a very hot and hard to handle sugar whereas too much will result in a soft sticky mass.

The balance of acid is the most important factor.

Specialist equipment-

Sugar pump/Copper pipe /Small Blowtorch /Hair Dryer that blows cold air /Sugar Pulling Gloves or rubber food handling gloves/ Non Stick Silicon Mat /Peach or Tangerine paste food colour green paste food colour/ pair of scissors /and silica gel for storage. Liquid Red food colour and atomiser for spraying Peaches.

Method

Place your sugar on a silpat mat on a tray and allow to warm and soften at the mouth of a moderately.

The sugar may be warmed through the microwave although this must be done very carefully using no longer than 5 seconds at a time as the centre of the sugar will become liquid if overheated and will cause a nasty burn if it drips onto your hands or arms.

Once the sugar is sufficiently softened add a little of the Peach paste colour and pull the sugar to incorporate the colour.

Work the softened sugar in your hands and using your scissors cut off a piece and quickly insert your finger into the malleable sugar to create a space.

Warm the copper pipe with the blow torch and insert it into the space / press the sugar onto the hot pipe to ensure that it has a good seal.

Insert the other end of the pipe into the sugar pump and pump up to form a hollow round ball.

Indent with a blunt knife lengthwise and hold under the cold air drier to set.

When set remove the pump and heat the top of the copper pipe with the blow torch, when sufficiently hot the pipe begin to slip down and is easily removed from the peach.

Gently warm the sugar from where the pipe was taken with the blow torch and with your fingers work the sugar off and remove the excess with a pair of scissors. This part will become the base or bottom of the peach.

To cut a hole in the bottom of the peach - take a small round pastry cutter and grasp with a pair of pliers / heat with the blow torch and gently touch onto the base of the peach where the sugar will melt and form a hole.

Colour a little of your remaining sugar green and pull a stalk and leaf gently melt and affix to the peach.

The peaches should be placed in an air-tight container with silica gel as they are made to prevent from becoming sticky.

Place a little red food colour in a small bowl and using the atomiser spray the peaches.

Note. The Peaches can be produced in advance and stored for up two months in silica gel.

Silica Gel – Orange Self Indicating 3-6mm mesh.

Gee Jay Chemicals

Speak to Barbera on 01767 682774

Loin of Venison Topped with a Tarragon, mushroom and Chicken Parfait wrapped in smoked ham, served with a Dunsyre Blue Potato Cake, Sweet and Sour Red Cabbage, Truffled Spinach, Glace' Carrots and a Pink Peppercorn Jus

4 portions

Ingredients

- 1 small saddle of venison fully trimmed eye of the meat only, bones saved for the sauce.
- 100 grms webb fat (Pigs caul)
- Vegetable Oil for cooking
- 100 grms Chicken breast
- 1 egg yolk
- 100 mls double cream
- 50 grms chopped Wild Mushrooms (girolles, trumpet,)
- 30 grms unsalted butter
- 10 grms chopped Tarragon
- 50 mls madeira
- 50 grms thinly sliced cured ,smoked ham

Method

1. Blend the chopped Chicken breast in a food processor with the egg yolk then pass trough a fine sieve, chill over ice then beat in the double cream, season with salt , pepper and nutmeg.
2. In a small pan saute the wild mushrooms for 2 mins then drain, return the pan to the stove and add the madiera to the juices reduce over a high flame until 1 tbsp. remains, allow to cool before adding to the Chicken Mixture along with the mushrooms and the Chopped Tarragon.
3. In a hot pan brown the trimmed saddle of venison, season and allow to cool.
4. place the slices of smoked ham onto a sheet of cling film and spread with a thin layer of the mushroom parfait, add the saddle of venison and carefully wrap in the ham.
5. Pipe the Mushroom Parfait on top of the Ham wrapped venison.
6. Lay out the trimmed caul fat and gently wrap a thin layer right around the parfait topped venison and place in refrigerator.
7. To cook, heat a little vegetable oil in a pan until hot and gently seal the venison all the way around to melt the caul fat and seal.

8. Place onto a tray on a fine mirepoix to cook in oven 200.C for approx 8 mins depending on size.
9. Allow to relax in a warm place.

Sauce

50 mls vegetable Oil
 60 grms diced carrot
 80 grms diced onion
 40 grms diced celery
 15 grms crushed garlic
 reserved venison bones and trimmings
 6 ripe plum tomatoes
 100 mls Red Wine
 100 mls Madeira
 500 mls brown chicken stock
 500 mls brown veal stock
 50 gms Redcurrant Jelly
 1 sprig thyme
 1 sprig tarragon
 1 Bay leaf
 30 gms Pickled Pink Peppercorns
 50 grms unsalted butter

Method

1. In a heavy based pan brown the carrots onions, celery in the vegetable oil, meanwhile roast the bones and trimmings until brown in the oven.
2. When browned add the bones to the pan with the vegetables, add the garlic and the tomatoes and deglaze with the alcohol, reduce over a high heat to a syrup then add the stocks and bring to the boil skim and add the herbs, simmer for 40 mins then strain and reduce in a clean pan to 300 mls remove and pass through a fine muslin cloth reserve for use at service.

Red Rooster and Dunsyre Blue Potato Cake

Ingredients

Red rooster potatoes 1 kg
 Dunsyre Blue 30 g

Philadelphia cheese	30 g
Butter	50g
Water	100ml
Fresh Thyme	
Seasoned Flour	
Egg Wash	
Japanese breadcrumbs	100 g

Method

1. Peel the potatoes then wash, and hand grate and squeeze dry.
2. Bring the water and butter to the boil and season with a little salt
3. Add the grated potatoes and Gently cook without colour.
4. Correct the Seasoning and add a pinch of freshly chopped thyme.
- 5.. Lay in a tray approx 12 mm thick and cool quickly.
- 6.. Cut in circles three each, place one circle for the base.
7. Cut a Hole through the centre of the second circle and place on top.
8. Fill with Dunsyre blue and Philadelphia mixture.
9. Place the third circle on top.
- 10.Pane with Japanese breadcrumbs, and deep-fry.

Sweet and Sour Red cabbage

Ingredients

500	grms	trimmed and finely shredded red cabbage
25	grms	unsalted butter
200	grms	grated cooking apples
1	clv	garlic crushed
1	tsp	Mixed spice
		salt&pepper
1	tsp	grated orange zest
2	tbsp	soft brown sugar
30	gms	Redcurrant Jelly
75	mls	red wine
15	mls	red wine vinegar

Method

1. Melt the butter in a pan and add the cabbage. cover the pan with a lid and cook over a low heat for 5 mins.
2. Add the remaining ingredients and bring to the boil.
3. Place in an oven proof dish with a lid and cook in the oven at 180oC / 400oF for 30-40 minutes.

Glace' Carrots

Ingredients

20 Shaped or baby Carrots.
30g Butter
10g Caster Sugar or Honey
2g Parsley - finely chopped
Salt & Pepper

Method

1. Place the shaped or trimmed carrots in a pan. Add the sugar a pinch of salt and butter. Add enough water to barely cover the vegetables then bring to the boil.
2. Cover with a buttered paper (cartouche)
3. Turn down the heat to a simmer and cook until all the liquid has almost evaporated and glazed add the finely chopped parsley and serve.

Truffled Spinach

Ingredients

100gms Picked and washed Spinach
10mls Truffle Oil
Salt & Pepper
Nutmeg

Method

Heat the oil in a pan, add the cleaned spinach and gently cook for 10 seconds.
Season with salt, pepper, nutmeg drain out any excess juices.

To Serve

1. Place the Potato Cake at 12 o'clock.
2. Place a spoonful of the cabbage at the other side of the plate.
3. Spoon on the truffled spinach and arrange the Glace' Carrots.
4. Slice the rested Venison and lightly brush with truffle oil, neatly lay on the cabbage .
5. Spoon around the sauce and serve immediately.

Pear Belle Helene Moderne

Pear Mousse with Honeycomb Wafer, vanilla ice cream and hot chocolate sauce

Pear Mousse

Ingredients

1 pint Pear Puree
6 -1/2 Sheets Leaf Gelatine
2 Spoonfuls Meringue
Juice of 2 lemons
1 Pint Whipping Cream

Sponge Sheet soaked in a little Poire William liquer Syrup

Meringue

Ingredients

200 gms Egg whites
300 grms Caster sugar

Method

1. Prepare meringue by whisking the egg whites until stiff and add 50gms 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.

Method

1. Pre – soak the leaf gelatine.
2. Take a little of the pear puree and add the gelatine to dissolve.
3. Add the gelatine mix to the remaining pear puree and mix through.
4. Add the meringue and whisk through followed by the semi whipped cream.

Chocolate Orbs

Ingredients

White Chocolate

Yellow coloured Cocoa butter

Green Coloured Cocoa Butter

Specialist Equipment (7cm polycarbonate ½ spherical Chocolate moulds)

Method

1. Gently melt both cocoa butter colours and keep warm.
2. Gently melt the white chocolate in a plastic bowl in the microwave in 10 second bursts until just melted stirring between each 10 second burst.
3. Do not allow the white chocolate to exceed 30oC as it will not set properly.
4. Using a piece of cling film smear a little of the yellow cocoa butter onto the the spherical mould and allow to set.
5. Repeat the process with the green cocoa butter and again allow to set.
6. Wearing a plastic glove dip your index finger into the white chocolate and coat thinly on top of the set cocoa butters, when set repeat a second time and place in the freezer to set (Contract).
7. Remove the coated mould from the freezer and remove the ½ spheres.
8. Store in a cool place until required

Honeycomb Wafer

Honeycomb (Cinder Toffee)

Ingredients

500gms Caster Sugar

1teaspoon Bicarbonate soda

Method

1. Cook the sugar in a dry pan until light caramel, stirring to prevent burning.
2. Add the bicarb and stir gently.
3. Pour onto silpat mat and allow to cool.
4. Blitz into a powder and store.
5. When required dust the powder though a sieve onto the cooked wafer and place back into oven to melt.

Décor Tuile

Ingredients

300 gms

Butter

400 gms

Egg Whites

500gms

Icing Sugar

600 gms

Plain Flour

Few drops vanilla flavor

Method

(This is best done in a food processor as this prevents air bubbles)

1. Cream the butter and icing sugar together.
2. Add the egg whites a little at a time until incorporated.
3. Add the vanilla flavour.
4. Fold through the flour but don't over work as this can cause the tuile paste to become tough.
5. Lay stencil onto silpat mat and spread the tuile mixture on top, spread Evenly and remove stencil.
6. Sprinkle with any Chopped Nuts or sesame seeds.
7. Bake at 180oC for approximately 4 minutes.
8. Remove from the oven and allow to cool, store in an airtight container until required.

Chocolate Sauce

Ingredients

400ml double cream
100g Golden Syrup
300g Dark Chocolate (melted)

1. In a small saucepan bring the golden syrup and cream to the boil, remove from the heat.
2. Whisk in the melted chocolate and pour into pre warmed flasks for service..

When required pour sauce into individual small sauceboats or larger pouring pot for larger numbers.

To Serve

1. Pipe a little white chocolate into the centre of your plate and place on a ½ sphere and allow to set.
2. Soften the pear mousse by whisking and place in piping bag.
3. Pipe a little mousse into the shere along with some chopped poached pear and pipe a little more (don't pipe right to the top(if using a few fresh raspberries add pressed into the mousse.
4. Lay on a disc of the soaked sponge and gently press down.
5. Lay on the sawblade biscuit and top with a rocher of vanilla ice cream.
6. Finish with the other ½ sphere and serve immediately with the hot chocolate sauce which the customer will pour themselves from the individual sauceboat or the waiter will come around and pour from the jug or spouted pot.
7. Enjoy!!

Introductory

Course

In the Art

Of

Pastillage

By

Willie Pike

Basic Recipe

PASTILLAGE

20 gms Lemon juice (strained)
2½ sheets leaf gelatine (previously soaked in Cold Water and drained on kitchen towel)
500 gms sieved icing sugar
Spot blue colour (if white required)

METHOD

Warm the lemon juice and add the pre-soaked gelatine sheets until dissolved, add a spot of blue colour and pour onto icing sugar preferably in a mixing bowl with a paddle at low speed.

WATCH POINTS

If pastillage is too soft stiffen with more icing sugar. If pastillage is too tight and crumbly correct with the addition of warm lemon juice or water.

Storage

The Pastillage should be placed immediately into a Plastic Bag and wrapped in a Damp Cloth to prevent Skinning.

MODELLING WITH PASTILLAGE

Because of the speed of skinning of the paste, it is not the easiest of mediums to use. Speed is essential and any devices for quicker handling should be used. The use of prepared templates made of cardboard, which can then be laid on the pinned out pastillage and quickly cut around, or cutters, guides etc. is advocated. The cutting of pastillage is not easy, as it tends to drag. A chopping action is recommended as similar to a guillotine using a French cook's knife.

The handling of large pieces during the drying period requires care, particularly at the early stages of drying. They must be supported while reversing them or there is a great likelihood that they will crack.

Flower Paste

There are many excellent flower pastes on the market of which I prefer to use the Squires Kitchen (Sugar Florist Paste).

I take 200gms of the flower paste and 200gms Regal Ice and combine with 20gms soft white fat (Trex) and work to a smooth paste. Keep covered in a plastic bag while using.

Drawing of Templates to Produce Gazebo

Before you start drawing the plans for the Gazebo you will require the following –

- 1) Proper Graph Paper 1mm boxes
- 2) Sharp Pencil with sharpener and fine emery paper to keep sharp flat edge.
- 3) Eraser
- 4) Ruler
- 5) Set of Compasses
- 6) Flat Card preferably not white
- 7) Pritt Stick
- 8) Scalpel, Sharp Art or Stanley Knife
- 9) Cutting Board
- 10) Sleeve or folder to store drawings and templates as not to loose or damage.

To Draw the Templates for a Gazebo-

- 1) Find a suitable size pipe or half pipe (plastic Guttering), as the diameter i.e. the distance across the pipe from the outside edge to the outside edge will depict the size of your finished Gazebo.
- 2) Measure the diameter size and half set your compasses at this half size and draw a circle on your graph paper, (This circle will be the same diameter and radius of your pipe.
- 3) If a hexagon is required take your compasses set at the same distance as when drawing your circle and place the point of your compass on the circle and scribe a mark further up the circle, using the new scribe mark place the point of your compass and again scribe further up the circle, continue till you are all the way around the circle finishing perfectly on your start mark. (You will have 6 scribe marks).
- 4) Where each scribe mark cuts through the circle lay on your ruler and draw a straight line joining the next scribe mark with its predecessor until you have a six sided Hexagon (see Diagram).
- 5) Using a little pritt stick your hexagon onto a piece of coloured card and cut out using your ruler and scalpel, this is your first but most important template as if this is not accurate then there can be problems with the final assembly.
- 6) This first template forms the guide for both the side panels and the roof section.
- 7) To draw the template for the base extend your compasses by 12mm and draw another circle, mark as before and draw I the lines to form a larger hexagon and cut as your base and second template.
- 8) To Draw the side panels firstly measure the length of one of the sides of your first hexagon template (each side should be the same). This size is the breadth of the side panels.
- 9) The side panels can be any height that you require but the breadth has to be exact.
- 10) The roof panels require the base to be the same breadth as the side panels and the length should be $\frac{5}{6}$ of the diameter i.e.-

$$\text{Diameter } 132\text{mm divided by } 6 = 22\text{mm multiplied by } 5 = 110$$

The length of the roof section should be 110mm in length

Further Information

To obtain an Octagon (8 sides) firstly draw a straight line down and the across your graph paper and where the cross meets place the point of your compass and draw your circle. Take your compass at the same setting and where the cross lines cut the circle scribe a mark above the circle on both sides, continue to do this until you have 4 crosses formed by your scribe lines around your circle. Using your ruler and a sharp pencil line up the scribed crosses going across the centre point of where the circle was drawn. This will divide the circle into 8 even sections. With your ruler and pencil go round and line in to form an Octagon (see Diagram).

Both the number of sides on both the hexagon 6 and the octagon 8 can be doubled to 12 and 16 respectively using the same technique of cross scribing and lining in through the centre although you will require a larger piece of graph paper.

**THE CUTTERS USED TO PRODUCE THE GAZEBO CAN BE
OBTAINED FROM: -**

Mr Bob Cook
Cookcraft
14 Clarence Street
Royton
Oldham
012 61r

Telephone/fax -- 01706844275

Sesame Tuile

Ingredients

200g Castor Sugar
100g Sesame Seeds
100g Melted Butter
65g Flour
80g Fresh Orange Juice
1 Orange Zested
1 Lemon Zested

Method

1. Combine dry ingredients, add orange juice and zests.
2. Add the melted butter.
3. Stencil onto silpat mat, leaving space between each as the mixture spreads.
4. Bake at 400°f/200°c for approximately 5 mins until golden brown.
5. Allow to cool slightly and bend over rolling pin to shape.
6. Store in airtight container.

Passion Fruit and White Chocolate Filling for Moulded Chocolates

Ingredients

800gms White Chocolate
40gms Invert Sugar
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 and allow to set.
3. Top with smear of chocolate and refrigerate to set.
4. Turn out and enjoy.

To spice up add half a fresh chilli to the passion fruit puree before boiling and strain onto the chocolate. I call this fire and spice!!

Piped Chocolates

Ingredients

1 lb Milk or white chocolate buttons
1 lb Double cream
8 oz Liquid glucose
3 oz Unsalted butter
rum for milk chocolate crème de menthe for white

Cacao Barry Dipping chocolate
Pate a Glacer Ivoire M-9DBV-656
Pate a Glacer Brune M-9VSBR-656

Method

1. Place the cream glucose butter in a pan bring to the boil slowly add to the chocolate and whisk till smooth.
2. Place in a machine mixing bowl and add desired alcohol, allow too cool but not set solid
3. When cold whisk on the machine until fluffy then pipe out into shapes on a tray.
4. Place in the Freezer.
5. Pass through dipping chocolate and decorate.
6. Store in a box layered with paper in the fridge.

Turkish Delight

Ingredients

2 Lemons } Zest and
2 Oranges } Juice
2kg castor sugar
235 grams cornflour
250grams water
32 sheets leaf gelatine
Rose water - to taste
Red colouring

Method

1. Dilute the cornflour in some of the water, pre-soak the gelatine.
2. Bring remaining ingredients to the boil.
3. Add cornflour mixture and thicken.
4. Add gelatine and pour into prepared tray.

Cut and dust with 50% cornflour /icing sugar mixture