
LA RELIGIEUSE



Food : Appetisers

Ingredients

Vanilla sable

- 100g butter
- 125g raw sugar
- 125g flour
- 5g vanilla sugar

Choux pastry

- 225ml milk
- 5g salt
- 5g castor sugar
- 100g butter
- 150g flour
- 260g eggs
- 25g milk

Crème patissier

- 500ml milk
- 100g egg yolk
- 40g cornflour
- 50g sugar

Salted caramel and roasted macadamia

- 160g castor sugar
- 160g cream
- 1g Maldon salt
- 125g butter
- 1 Vanilla pod
- 20g macadamia nuts

Caramelised apple

- 1 green apple
- 30g sugar
- 10g unsalted butter

Methods

Vanilla sable

- Mix all ingredients to a smooth dough and leave

to rest in fridge.

Choux pastry

- Bring the milk, salt, sugar and butter to boil.
- Add flour and stir to dry the mixture.
- In an electric mixer, add the eggs and the rest of the warm milk.
- Pipe into 2 different round sizes. Place sable on top.
- Bake at 190°C for 25 minutes.

Crème patissier

- Boil milk and vanilla pod.
- Whisk egg yolk, sugar and corn flour then slowly pour warm milk and keep stirring.
- Bring back to stove to thicken sauce.
- Pour in flat trays and place in fridge to cool the cream.

Salted caramel and roasted macadamia

- In a saucepan, cook the castor sugar until you get a dark caramel and add boiling cream infused with vanilla pod. Cook for 3 minutes then fold in butter in cube, then blend well. Fold in the roasted, chopped macadamia.

Caramelised apple

- Peel and cut the apple. In a saucepan cook the sugar till golden brown to form a caramel, add the butter and apple. Remove from heat and leave to cool.