
PUSHING THE BOUNDARIES



Food : Main Courses

Ingredients

Nougatine Tuille • 300g Toasted Flaked Almonds • 300g Castor Sugar • 300g Glucose • 225g Soft Butter Honey Layer • Organic Bee Hive Honey White Chocolate Circles • 500g White chocolate • 50g Coco Butter • 5g White Food Colour Powder Chamomile Mousse • 300ml Cream • 20g Vivid Range Gentle Chamomile Tea • 70g Mascarpone • 100ml Chamomile infused Cream • 30g Castor Sugar • 130ml Cream, semi whipped • 20g Gelatin, softened in cold water White Chocolate Glaze • 175ml Milk • 1 Vanilla Pod, cut in half and seeded • 40g Glucose • 6g Gelatin, softened • 450g White Coverture Chocolate • 5g White Food Colour Powder

Methods

Nougatine Tuille

- In a medium saucepan, make a dry caramel with the sugar and glucose. Then gradually stir in the butter, followed by the almonds. Pour onto baking paper, place another piece on top and roll out thinly. Place into the oven at 170°C and bake for 10 minutes or until golden brown. Cut into desired shape.

Honey Layer

- Pipe 10g each in rectangle moulds and allow to freeze. Reserve until needed.

White Chocolate Circles

- Melt 300g of the white chocolate up to 45°C seed in the remaining 200g of chocolate. Melt the coco butter and blitz in the white food colour. Temper the chocolate to 28-29°C and use.

Chamomile Mousse

- Place the cream into a medium saucepan and bring to the boil over high heat.

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- When it has reached boiling point, take off the heat, add in the chamomile tea and stir.
 - Cover and allow to infuse for 30 minutes stirring every 10 minutes.
 - After the 30 minutes, strain the cream. It should weigh 100ml. Boil the cream and sugar.
 - Once the cream mixture has come to the boil, stir in the softened gelatin and strain over the mascarpone, whisk until smooth.
 - Allow the mixture to cool then fold in the semi whipped cream.
 - Over a bowl of ice, allow the mousse to cool, whisking every so often to avoid splitting.
 - It is best to have the inserts ready before making the mousse, so that you can start assembling the paddle pops immediately.

White Chocolate Glaze

- In a small pot warm the milk, glucose and vanilla pods and seeds.
- When the milk has nearly come to the boil take off the heat and whisk in the gelatin.
- Strain over the white chocolate and white food colour powder.
- Use a wooden spoon to stir together then emulsify with a clean hand blender. Ensure to not allow as much air in as possible.
- The glaze needs to be made the day before. When glazing the paddle pops, the glaze should be at 33°C.

The range of Dilmah Tea used :

- Vivid Tea Selection by Dilmah

The variety of Dilmah Tea used in the recipe :

- Vivid Gentle Chamomile