

NESSIE (A HIGHLAND MYTH)
DRAMBUIE BAVAROIS CENTRED WITH A RASPBERRY
MOUSSE SERVED WITH A DUO OF SAUCES AND CRISP
PRALINE AND TUILE BISCUITS

10 PORTIONS

INGREDIENTS

DUNDEE MARMALADE GLAZE

50	MLS	CAREMALISED ORANGE SYRUP
½	SHEET	LEAF GELATINE

DRAMBUIE BAVAROIS

280	MLS	MILK
3		EGG YOLKS
30	GRMS	CASTER SUGAR
2		VANILLA PODS HALVED AND SCRAPPED
60	MLS	DRAMBUIE
3 ½	SHEETS	LEAF GELATINE
100	GRMS	ITALIENNE MERINGUE
280	MLS	WHIPPING CREAM

RASPBERRY MOUSSE

120	MLS	RASPBERRY PUREE
1 ½	SHEETS	LEAF GELATINE
50	GRMS	ITALIENNE MERINGUE
120	MLS	WHIPPING CREAM

ITALIENNE MERINGUE

120	GRMS	EGG WHITES
250	GRMS	CASTER SUGAR
80	MLS	WATER
25	ML SPOON	LIQUID GLUCOSE

SAUCES AND GARNISH

100MLS RASPBERRY COULIS
100MLS MANGO COULIS
ORANGE SEGMENTS
FRESH RASPBERRIES
PICKED MINT

METHOD

1. **WARM THE CARAMILISED ORANGE SYRUP AND ADD THE PRE-SOAKED ½ SHEET OF LEAF GELATINE.**
2. **PLACE A SPOONFULL OF THE ORANGE GLAZE INTO THE PREPARED MOULDS AND REFRIDGERATE TO SET.**
3. **PREPARE THE DRAMBUIE BAVAROIS BY HEATING THE MILK AND THE VANILLA. SEPARATELY WHISK THE EGG YOLKS AND THE SUGAR THEN ADD THE HOT MILK MIX AND STRAIN INTO A CLEAN PAN. GENTLY COOK UNTIL THE MIXTURE COATS THE BACK OF A SPOON THEN ADD THE PRE-SOAKED LEAF GELATINE MIX WELL THEN STRAIN INTO A BOWL. ALLOW TO COOL A LITTLE BEFORE ADDING THE DRAMBUIE.**
4. **PREPARE THE ITALIENNE MERINGUE BY BOILING TOGETHER THE WATER AND THE SUGAR, ADD THE GLUCOSE AND CONTINUE TO BOIL TO 245 o F BRUSHING DOWN PERIODICALLY. SLOWLY POUR ONTO STIFFLY BEATEN EGG WHITES ON A MEDIUM SPEED UNTIL INCORPORATED. CONTINUE TO WHISK UNTIL COLD.**
5. **TAKE A LITTLE OF THE RASPBERRY PUREE AND WARM IN A PAN, ADD THE PRESOAKED LEAF GELATINE AND DISSOLVE, POUR INTO THE CENTR OF THE REMAINING PUREE AND WHISK UNTIL WELL DISTRIBUTED.**
6. **WHISK BOTH AMOUNTS OF THE WHIPPING CREAM UP TO A RIBBON STAGE.**
7. **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.**
8. **USING A BALLOON WHISK CUT THE MERINGUE THROUGH THE DRAMBUIE ANGLAISE FOLLOWED BY THE CREAM AND PLACE IN A FUNNEL OR PIPING BAG.**
9. **DROP OR PIPE THE BAVAROIS ONTO THE RASPBERRY GLAZE IN THE PREPARED MOULDS UNTIL TWO THIRDS OF THE WAY UP THE MOULDS. PIPE THE RASPBERRY MOUSSE INTO THE MIDDLE OF THE DRAMBUIE BAVAROIS AND PLACE IN THE REFRIDGERATOR TO SET.**

PRALINE DUST

125	GRMS	CASTER SUGAR
15	GRMS	GLUCOSE
30	MLS	WATER
15	GRMS	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 MOUNTAIN 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. BEFORE PLACING THE PRALINE IN THE OVEN TO MELT IT MAY BE SPRINKLED WITH TOASTED SESAME SEEDS, BLACK AND WHITE POPPY SEEDS FINELY CHOPPED PISTACHIO NUTS ECT.

DÉCOR TUILE

INGREDIENTS

30	GRMS	BUTTER
40	GRMS	EGG WHITES
50	GRMS	ICING SUGAR
60	GRMS	PLAIN FLOUR
		FEW DROPS OF VANILLA FLAVOUR
		CHOCOLATE COLOUR/FLAVOUR
		(COMPOUND)

METHOD

- 1. CREAM TOGETHER THE BUTTER AND ICING SUGAR**
- 2. ADD THE EGG WHITES A LITTLE AT A TIME UNTIL INCORPORATED.**
- 3. ADD THE VANILLA FLAVOUR**
- 4. FOLD THROUGH THE FLOUR**
- 5. TAKE A LITTLE OF THE MIXTURE AND ADD A LITTLE CHOCOLATE COMPOUND TO COLOUR AND FLAVOUR THEN PLACE IN A PIPING BAG WITH A SIZE 0 TUBE**
- 6. LAY STENCIL ONTO SILPAT MAT AND SPREAD THE TUILE MIXTURE ON TOP, SPREAD EVENLY AND REMOVE THE STENCIL, PIPE REQUIRED DETAIL WITH CHOCOLATE TUILE AND BAKE AT 180/C FOR APPROX 4 MINS, REMOVE SHAPE FROM THE SILPAT MAT AND QUICKLY BEND/MOULD BEFORE THE MONSTER HARDENS. STORE IN AN AIRTIGHT CONTAINER UNTIL REQUIRED.**

PIPING CHOCOLATE

100	GRMS	DARK CHOCOLATE
100	GRMS	NEUTRAL 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 REFRIDGERATOR FOR UP TO 4 WEEKS. TO USE WARM GENTLY IN A MICROWAVE AND USE AS REQUIRED

ASSEMBLING THE DESSERT

PIPE PLATES USING PIPING CHOCOLATE.
FLOOD PLATES WITH BOTH SAUCES.DE-MOULD DESSERT ONTO PLATE.
PLACE SUGAR DUSTED PRALINE MOUNTAIN INTO POSITION.AFFIX CHOCOLATE DECORATION AROUND THE DESSERT.LAY ON ORANGE SEGMENTS , RASPBERRY AND MINT.FINALLY POSITION NESSIE AND SERVE IMMEDIATELY.