

BAROSSA VALLEY LA DAME CUSTARD, RASPBERRY FIZZY, BLOOD ORANGE, PISTACHIO & BEE POLLEN TUILE



0 made it | 0 reviews



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
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Ingredients

BAROSSA VALLEY LA DAME CUSTARD, RASPBERRY FIZZY, BLOOD ORANGE, PISTACHIO & BEE POLLEN TUILE

La Dame Cheese Custard

- 650ml cream
- 120g castor sugar
- 12 egg yolks
- 350g Barossa Valley La Dame Cheese

Raspberry Fizzy

- 270g castor sugar



- 120ml water
- 75ml fizzy
- 1 lime zest
- 30g raspberry powder

Blood Orange Gel Sheet

- 200ml water
- 6g agar-agar
- 40g castor sugar
- 12 gelatin sheets gold, softened
- 1000g blood orange purée

Pistachio & Bee Pollen Tuile

- 270g icing sugar
- 180g baker's flour
- 320g egg whites
- 10g pistachios, finely chopped
- 10g bee pollen

Methods and Directions

BAROSSA VALLEY LA DAME CUSTARD, RASPBERRY FIZZY, BLOOD ORANGE, PISTACHIO & BEE POLLEN TUILE

La Dame Cheese Custard

- Bring cream and La Dame Cheese to a boil.
- Whisk egg yolks and caster sugar together. Slowly add in the hot cream.
- Strain the mixture, pour into desired mould and cover with plastic wrap.
- Steam at 100C for 40 minutes, chill.

Raspberry Fizzy

- Bring water and sugar to 130C brushing down the sides to prevent crystallisation.
- Stir in the fizzy, lime zest and raspberry powder until dissolved.
- Cool on silpat and break to desired size.

Blood Orange Gel Sheet

- Bring water, sugar and agar to a boil.
- Remove from the heat, add gelatin.
- Add the blood orange purée.



- Pour mixture into a flat tray and chill for 4 hours.

Pistachio & Bee Pollen Tuile

- Sieve icing sugar and baker's flour together, mix in the egg whites.
- Add the bee pollen and pistachios to the mixture, chill for 1 hour.
- Spread the mixture as thinly as possible.
- Bake at 100C for 4 hours.

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