

CHERVE & PARMESAN COOKIE



0 made it | 0 reviews



Mark Sinclair



Brent Assam

- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

CHERVE & PARMESAN COOKIE

Cherve Cream

- 200g Woodside Lemon Myrtle Cherve
- 200g double cream
- 5g castor sugar
- 2g sea salt flakes
- 2g white pepper

Pumpkin & Lime Mousse

- 200g pumpkin
- 2 gold leaf gelatin slaked
- 20g castor sugar
- 2g fresh ginger



- 3g cinnamon ground
- 2g lime zest
- 5ml lime juice
- 3g sea salt flakes
- 100ml double cream

Cookie

- 250g parmesan cheese, grated
- 200g cold unsalted butter
- 240g baker's flour
- 5g salt
- 2g castor sugar
- 4g baking powder
- 8 egg yolks
- 20g black sesame seeds
- 20g Pepita seeds

Methods and Directions

CHERVE & PARMESAN COOKIE

Cherve Cream

- Whisk all the ingredients together until light and fluffy.

Pumpkin & Lime Mousse

- Peel, deseed and cut pumpkin into 2 cm pieces. Steam for 10 minutes.
- Pass the pumpkin mix through a sieve and dry out over low heat in a heavy based saucepan, stirring all the time.
- Mix in the gelatin.
- Add the castor sugar, fresh ginger, cinnamon, lime juice, zest and sea salt into the pumpkin.
- Whisk cream to stiff peaks and fold into pumpkin, place into a piping bag and chill.

Cookie

- Cream the butter and parmesan cheese together until light and fluffy.
- Add the remaining dry ingredients and mix.
- Add the egg yolks.
- Roll the mixture into a ball and chill for 1 hour.
- Once rested roll the dough out to 2mm thickness. Use a 4cm round cutter to cut out circles.
- Place the dough circles onto a tray and rest for 30 minutes.
- Brush with egg yolk wash and sprinkle the sesame and Pepita seeds evenly.



- Bake at 180C for 7-8 minutes.

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