

UNE PETITE MERVEILLE RASPBERRY DELICE WITH MACADAMIA AND CINNAMON SWEET PASTRY



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Rafael Del Rio.



Naomi Elizabeth Kilpatrick

- Sub Category Name
Food
Desserts
- Recipe Source Name
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Ingredients

UNE PETITE MERVEILLE RASPBERRY DELICE WITH MACADAMIA AND CINNAMON SWEET PASTRY

Raspberry Sphere

- 50g sugar syrup (1:1 ratio)
- 3g gold leaf gelatin
- 150g seedless raspberry purée

Macadamia and Cinnamon Sweet Pastry

- 180g plain flour
- 5g baking powder
- 5g cinnamon



- 3g ginger
- 100g brown sugar
- Pinch of salt
- 30g toasted and finely diced macadamias
- 120g unsalted butter (cold and diced)
- 25g egg (at room temperature)
- 10g milk

Praline Mousse

- 150g unsalted macadamias
- 200g castor sugar
- 75ml water

Mousse

- 300g semi-whipped cream
- 68g castor sugar
- 1 egg
- 40g egg yolks
- 3.5 gold gelatin leaves
- 100g macadamia praline

Raspberry Mousse

- 300g semi-whip 300g semi-whipoulis

Raspberry Glaze

- 500g fresh raspberries
- 50g caster sugar
- 4 gelatin leaves

Methods and Directions

UNE PETITE MERVEILLE RASPBERRY DELICE WITH MACADAMIA AND CINNAMON SWEET PASTRY

Raspberry Sphere

- Soak gelatin in cold water.
- Heat sugar syrup in a saucepan over a medium heat and bring to a boil.
- Add the soaked gelatin and stir until dissolved, add purée and stir well.
- Strain through a sieve, pour mix into half spheres and freeze.



- Once set, flash heat half a sphere and join another to create the sphere.

Macadamia and Cinnamon Sweet Pastry

- Combine flour, baking powder, spices, sugar, salt and macadamias into a bowl, mix well with fingertips.
- Add butter and incorporate with fingertips until a sandy texture has been reached.
- Add egg and milk, working until the dough comes together.
- Knead on a floured bench for 2 minutes until combined. Glad wrap dough and rest in fridge for 1 hour.
- Preheat oven to 165C. Roll out dough to 5mm thick, cut 30mm circles and place onto lined baking tray. Bake until lightly golden (8 to 10 minutes).

Praline Mousse

- Toast macadamias in the oven on a wide baking tray.
- Heat sugar and water until it reaches a caramel colour.
- Pour toffee over warm nuts and set aside to cool.
- Once cooled, use a food processor to blitz praline.

Mousse

- Soak gelatin in cold water. Once soft, melt in microwave.
- Place sugar, egg and egg yolks in mixer and whisk until sabayon.
- On low speed, stream liquid gelatin in. Mix until combined.
- Gently fold through semi whipped cream and macadamia praline.
- Use immediately.

Raspberry Mousse

- Soak gelatin in cold water.
- Heat raspberry coulis on stove. Once hot, add gelatin and stir until dissolved. Remove from heat and cool slightly,
- Place sugar, egg and egg yolks in mixer and whisk until sabayon.
- Gently fold through semi whipped cream and raspberry coulis.
- Use immediately.