



Verrine with White Chocolate Peppered Plums & Lime



Code	Weight	Ingredients
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LIME SPONGE CAKE

MSP4540	350g	Almond Paste 1
	350g	Egg
	60g	Flour
	4g	Baking powder
	100g	Melted Butter
	2pce	Lime Zest

Whip the almond paste and the eggs. Carefully add the flour and baking powder. Add the melted butter and the Lime zest. Spread the sponge on to a prepared tray, about ½ cm thick, bake at 180°C for about 10-15 min.

PLUM COULIS

F15.35	200g	Mirabelle Plum purée
F15.10	100g	Strawberry purée
	35g	Sugar
SP170	4g	Gelatin Powder (4g)
EV01	½pce	Vanilla bean
	2g	Rosa pepper ground
		Plum Brunoise

Warm a small amount of the purée and the sugar to melt the sugar and the soaked gelatin, then add the rest of purée and the rosa pepper, mix thoroughly. Fill 1/3 of the glasses and top with a small amount of plum brunoise, and finally a disc of lime sponge cake. Allow to cool.

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WHITE CHOCOLATE MOUSSE

	150g	Egg Yolk
	75g	Stock syrup 1:1
COU11521	170g	Carma White "Swiss Line" 34%
	150g	Cream 35%
EV01	1pce	Vanilla bean
SP170	7g	Gelatin Powder (7g)
	600g	Half whipped cream 35%

Bring the syrup to the boil, pour onto the whisking egg yolk whisk until cool and pale. Heat the cream and the vanilla to 80°C, add the couverture and soaked gelatin. Mix well. When the temperature of 40°C is reached, add the whipped eggs, mix and finally add the whipped cream. Pipe the mousse onto the lime sponge cake and allow to cool. Decorate as desired.

Recipe for about 15 Glasses