

Apple & Walnut dessert



Code	Weight	Ingredients
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APPLE CALVADOS Jelly

	80g	Sugar
	150g	Water
	3g	Ground pink pepper
EV01	½ pce	Vanilla bean
	3pce	Apple
	1pce	Star Anis
	1g	Cinnamon stick
	40g	Calvados
SP170	4g	Gelatin Powder (4g)

Caramelize the sugar and deglaze with the water. Add the spices, add and stew the peeled and thinly sliced apple in the juice. Remove the apples and reduce the juice to 100g, add the calvados and the soaked gelatin. Lay the apple slices on a plastic film and cover with the reduce juice. Freeze. Cut into 6cm diameter circles.

SABLE DOUGH

	125g	Butter
	50g	Egg yolk
	160g	Flour
	3g	Baking soda
	110g	Icing sugar

Mix well the softened butter and the egg together. Add the other ingredients and quickly mix to a dough. Allow to cool and roll to 2.5mm and lay into a 24x34cm frame. Bake at 160°C approx. 20min.



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Hazelnut Crunch

COU11521	280g	Carma White "Swiss Line" 34%
PPD3563	200g	Carma Praliné Prima NH
	70g	Carma Croquant Flakes

Pre-crystallize the Couverture and mix with the praliné and the flakes. Spread onto the baked sablé dough.

GANACHE

	450g	Cream 35%
MSK3848	20g	Sorbit, liquid
	100g	Butter
COU10894	380g	Carma Madagascar "Origine Rare" 64%
104.2230	50g	Half-Candied Lemon Peel

Bring the cream, sorbit, and butter to a boil. Cool to 80°C and add the couverture and the lemon. Mix with a blender and pour onto the prepared sablé dough. Allow to crystallize overnight in the fridge. Cut into 5cm diameter circles

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WALNUT ICE CREAM

EV01	250g	Milk
	1pce	Vanilla bean
	120g	Sugar
	80g	Egg yolk
	250g	Cream 35%
	60g	Sugar
	30g	Water
80g	Walnut	

Bring the milk, vanilla, and sugar to a boil, add the egg yolk and heat to 85°C. Strain and add to the cream. Fill the masse in a Pacojet container and freeze.

Reduce the sugar and water and add the roughly chopped walnuts continue cooking to Caramelized. Allow to cool and roughly chop.

Poor the ice cream base in semi sphere flexipan moulds and freeze. Use the caramelized walnuts as decoration on the ice cream. Decorate the dessert plate as desired.

Recipe for about 20 plates