

# TOWN & COUNTRY

FINE FOODS

SERVING THE PROFESSIONAL SINCE 1984

## BOODLES FAMOUS ORANGE FOOL



### COMPOSITION

Orange fool mix

Marinated Orange segments

20 LRN small graham cracker tartelettes

Chocolate run out in shape of joker hats

Pieces of freeze-dried orange pieces for garnish

### RECIPE (20 PIECES)

#### ORANGE CRÈME PÂTISSIÈRE

250 ml Orange Juice (Boiled)

60g Caster Sugar

40g Yolk

25g Custard Powder

25g Butter

#### METHOD

1 whisk yolks, custard powder, Sugar ½ of juice over Bain marie untill ribbon stage

2 add rest of juice and reserve

#### CRÉMÉ DIPLOMAT

Orange crème Pâtissière

300g Whipped Cream

#### METHOD

Fold together to complete the mix

And place in piping bag

#### RECIPE

Orange Compote

3 Oranges Segmented and chopped

100g sugar

200ml water

50g Grand Marnier

#### METHOD

Make stock syrup and add Segmented oranges and Grand Marnier and chill

Reserve untill needed

300g Felchlin Ariba 72% Chocolate

Made in to Joker Hat Run outs

#### FINISHING

Fill Graham cracker tarts with segments

Pipe fool mix on top

Garnish with run outs and dried orange pieces

Serve