

TOWN & COUNTRY

FINE FOODS

SERVING THE PROFESSIONAL SINCE 1984

COUNTRY PARK



COMPOSITION

LRN mini brown butter tart

Raspberry & Amaretto jelly

Fresh raspberry

Glazed flaked almonds

RECIPE

ALMOND & HAZELNUT BAKED CREAM

40g Ground Almond
80g Ground hazelnut
120g Icing sugar
100g butter
2 medium eggs

METHOD

Bind together the top 4 till creamy and add the eggs gradually, spread at 1cm thickness and bake at 180c for 15mn.

MILK CHOCOLATE WHIPPED GANACHE

140g Whipping cream
16g Glucose
16g Trimoline
180g 38% milk couverture
345g Whipping cream 2

METHOD

Bring to the boil the top 3 and make a ganache with the milk chocolate, add the cold cream 2 than set in the fridge overnight.

Whip before use.

DECOR

Milk Chocolate décor discs

GLAZED HAZELNUTS

150g Hazelnuts split in half
140g Water
60g sugar

METHOD

Boil the water and sugar, pour over the split Hazelnuts and rest in the fridge for an hour Drain and bake for 10mn at 160c.

FINISHING

Cut a disc of the baked cream and fill the multi grain tart, pipe milk chocolate ganache over the top and decorate with the chocolate disc and glazed hazelnut