



TONKA BEAN RECIPE

COFFEE JELLY

Ingredients

250g Wardington's Project X
120g sugar
7g agar

Method

1. Boil together and drop into frozen oil

ALMOND & CHOCOLATE SPONGE

Ingredients

100g ground almonds
100g sugar
40g egg whites
60g icing sugar
60g eggs
100g yolks
50g dark chocolate
50g butter
50g flour
30g cocoa powder
110g egg white
60g icing sugar

Method

1. Mix top ingredients in a large bowl
2. Melt chocolate and butter and add to mix
3. Sift together and add dry ingredients
4. Whisk whites and gradually add sugar to soft peaks. Fold into mix
5. Bake on 160c for 8 minutes

TONKA BEAN BRULEE

Ingredients

400g double cream
100g yolks
120g sugar
2 x tonka beans (Dried)
2 leaves gelatin (Bloomed)

Method

1. Bring the cream to the boil with the essence and grated tonka bean
2. Add sugar to yolk and whisk until just well combined
3. Pour the cream through a chinois over yolks and sugar and stir until combined
4. Bake in a baking tray at 100c for 28 minutes low fan
5. Allow to cool for 5-10 minutes
6. Blend until smooth and then stir in the gelatin
7. Set in cling film lined rings (50g each)
8. Chill

MASCARPONE MOUSSE

Ingredients

400g Mascarpone
400g Whipping cream
50g Icing sugar

Method

1. Add icing sugar to mascarpone and beat until soft
2. Add double cream and whip to a soft mousse texture

CHOCOLATE CREMEUX

Ingredients

620g Crème Anglaise
300g Dark chocolate 70%

Method

1. Warm the Anglaise to 40c
2. Melt the chocolate to 55c
3. Emulsify the chocolate with the Anglaise