

adriano **zumbo**

PÂTISSIER

Pate Sablee

1kg Plain flour

120g Almond meal

10g Salt

600g Butter

400g icing sugar

Mix flour, almond meal, salt and butter, add the icing sugar then the eggs.

Soft Caramel

175g sugar

175g pure cream

85g glucose

20g butter

3g salt

Bring the cream, glucose, butter and salt to the boil. Meanwhile cook the sugar without water until you get a caramel. Pour the boiling cream on the caramel, stirring and cook to 116 degrees.

Choc caramel mousse

140g pure cream

150g sugar

70g butter

200g cooking chocolate

500g whipping cream

Bring the pure cream to the boil. Meanwhile cook the sugar without water until you get a caramel, add butter then pour on the chopped cooking chocolate. Allow the mixture to cool. Mix 1/3 of the whipping cream into the above mixture and whip energetically. Add remainder whisking more gently.

Lemon curd

5 lemon rinds

240g sugar

200g whole eggs

300g butter

Mix juice, rind, eggs and sugar together. Cook till 85 degrees. Strain, cool to 55 degrees, add butter.
Blitz

Praline Feulletine noisette

45g butter

115g Milk chocolate couverture

225g Praline noisettes

225g Pure Hazelnut paste

225g paillette feulletine

Melt chocolate, add praline, fold through feulletine, add butter