

MAD HATTERS HATS



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Tino Passano



Monika Ederer

- Sub Category Name
Food
Salads & Dressings

- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

MAD HATTERS HATS

Ganache

- 200g Ivara chocolate
- 150g butter
- 3 eggs
- 80ml butterscotch liqueur
- 180g sugar
- 50g crunchy chocolate pearls

Nashi Pear Purée

- 1 Nashi pear
- Dash of white wine
- Dash of lemon juice

- Vanilla

Mascarpone

- 200g mascarpone
- 1 tsp vanilla
- 1/2 tsp lemon juice

Methods and Directions

MAD HATTERS HATS

Ganache

- Boil sugar and liqueur to 114C. Pour over the melted chocolate and butter. Add the eggs. Bake with stem for 35 minutes at 100C and then cool.
- Cold mix in the crunchy chocolate pearls. Mould into a cone shape.
- Create 2 chocolate circles, one 2.5cm and one 4cm. Place the smaller circle on the wider end and the bigger chocolate circle on the smaller end. Cover the hat with freeze dried beetroot powder.

Nashi Pear Purée

- Cook the Nashi pear in white wine and lemon juice until it is a pulp. Blend and pass through a sieve.

Mascarpone

- Combine all of the above ingredients.