

GIANDUJA AND MASCARPONE SLICE



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 Rahul Ratnakar

 Vipin Sharma

- Sub Category Name
Food
Desserts
- Recipe Source Name
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Ingredients

GIANDUJA AND MASCARPONE SLICE

Almond Biscuit Sponge

- 3 whole eggs
- 5 egg whites
- 1 pinch salt
- 50g sugar
- 40g melted butter
- 50g sifted flour
- 175g icing sugar
- 175g almond powder

For greasing tray

- 10g butter

- 2 tbsp. flour

Mascarpone Filling

- 200g mascarpone
- 100ml cream
- 60g sugar
- 1 tsp vanilla essence

Chocolate Ganache

- 400g dark chocolate bits
- 100ml cream
- 60g butter

Frangelico Glaze

- 200g sugar
- 200ml water
- 80ml Frangelico

Methods and Directions

GIANDUJA AND MASCARPONE SLICE

Almond Biscuit Sponge

- Preheat the oven to 200C. Grease a baking tray and line with silicon paper.
- Whisk eggs with an electric mixer and slowly add the almond mix and icing sugar until well combined.
- In a separate bowl whisk the egg whites with a pinch of sugar until stiff.
- Add the remaining sugar until stiff peaks form to obtain a meringue.
- Add a third of the egg whites to the almond mix.
- Fold in the remaining egg whites and pour into a baking tray.
- Bake in the preheated oven for 10 minutes or until done.

For greasing tray

- Sweat the onions in butter until golden brown.
- Add sugar and cook until the sugar starts to caramelize.
- Add sherry vinegar and cook until the vinegar evaporates.

Mascarpone Filling

- Combine all the ingredients in a mixer and whisk until stiff.
- Refrigerate until ready to serve.

Chocolate Ganache

- Combine the chocolate bits and butter in a bowl.
- Bring the cream to a boil and pour over the chocolate and mix until the ganache is smooth.
- Refrigerate until ready to serve.

Frangelico Glaze

- Combine the sugar and water to make syrup.
- Add the Frangelico.