

Clevedon Buffalo Milk Feta Espuma With Macadamia Nougatine



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A Clevedon buffalo milk feta espuma served with Macadamian Nougatine crumble and fresh cucumber.

- Sub Category Name

Food

Savory

- Recipe Source Name

Dilmah Real High Tea Global Challenge 2015

Ingredients

Clevedon Buffalo Milk Feta Espuma With Macadamia Nougatine

- 400g Clevedon Buffalo Feta
- 160ml Organic Milk
- 160ml Organic Cream
- 2 leaves Gelatin
- 1 Cream Charger
- 3 Egg Whites
- 200g Toasted Macadamia Nuts, crumbled
- 150g Sugar
- 1 Cucumber, diced (0.3cm cubes) with skin on

Methods and Directions

Clevedon Buffalo Milk Feta Espuma With Macadamia Nougatine Feta Espuma

- In a tall blender, mix the milk and feta together and blend until smooth.
- Soak the gelatin in cold water to soften, drain, and then melt over low heat.
- In the meantime, in 2 different bowls, whisk your egg whites to stiff peaks and the cream to soft peaks.
- Mix the gelatin with the feta/milk mix, then fold in the cream thoroughly, followed by the egg whites.
- Pour into a syphon, close tight and add 1 cream charger.
- Shake well and refrigerate for at least 1 hour before use.

Macadamian Nougatine

- Melt the sugar in a pot to golden brown, add the macadamia crumble and mix well. Pour onto a silicone pad or baking paper, top with another pad or baking sheet and roll as thin as you can using a rolling pin.
- While warm cut 10 strips (1.5cm x 6cm). Leave to cool.
- Cool the leftovers and crumble by mortar or blender.