

PROFITEROLES, ECLAIRS & BRANDY SNAPS



METHOD:

1. Using a standard éclair or profiterole pastry recipe pipe a standard length case on to a baking tray lined with non-stick paper.
2. Bake for approximately 30 minutes or until golden brown and hollow sounding when tapped. Cool.
3. Split open the éclair or profiterole case, or pipe into a brandy snap.
4. Fill with a 50/50 mix of **Barker's Fruit Silk** and whipped cream.
5. Replace top if filling the éclair or profiterole.

Note: For the éclairs – ice the top with a rich chocolate icing.
For the profiteroles - dust with icing sugar.



YOUR INNOVATION PARTNER

1084-2-1

LEMON & PASSIONFRUIT SILK TARTLETS with COCONUT MOUSSE



SABLE PASTRY CASES: 12 x 70mm tins

150g	plain flour
50g	icing sugar
100g	butter, salted
1 each	egg yolk

Method:

1. Sieve the dry ingredients and then rub in butter.
2. Add yolk and bind together with the butter/flour mix.
3. Wrap in cling film. Rest and chill paste before use.
4. Line 12 x tart cases using a 75mm fluted cutter.

COCONUT MOUSSE:

35g	egg whites
45g	granulated sugar
25g	water
4g	powdered gelatine
15g	cold water
100g	UHT natural coconut cream (keep chilled)
85g	cream
1g	vanilla paste

Method:

1. Hydrate the gelatine with the 15g of cold water.
2. Whisk the chilled cream, vanilla and coconut cream together to soft peak.
3. Dissolve the hydrated gelatine and keep warm.
4. Bring the sugar and the water to the boil - heat to 110°C and pour gradually into the whisked egg whites to make an Italian meringue. Then add the dissolved gelatine gradually into the meringue while still whisking – continue mixing until the meringue has cooled.
5. Fold the meringue mixture into the cream mixture and pipe into desired moulds. Freeze.

ASSEMBLY:

1. Pipe 50g of **Barker's Lemon & Passionfruit Silk** into each baked pastry case.
2. Remove the frozen mousse from the moulds and place on tartlets while still frozen. Allow these to defrost in the refrigerator before decorating as desired and serving.

1084-2-2

LEMON & PASSIONFRUIT BRIOCHE



Yields: 12 buns

BRIOCHE WITH LEMON & PASSIONFRUIT FRUIT SILK AND LEMON & PASSIONFRUIT CREAM CHEESE FILLING

15g	fresh yeast
70g	warm milk
500g	strong flour
8g	gluten flour
320g	egg
300g	butter
30g	caster sugar
15g	salt

Method:

1. Dissolve the yeast with the warm milk.
2. Add the warmed milk and yeast to the flour and the eggs. Develop the dough for 8 minutes.
3. Once the dough has fully developed add the sugar and salt. Then add the butter gradually and continue mixing until you have developed a smooth, clear elastic dough.
4. Place the dough in a lightly oiled bowl and cover with cling film. Allow the dough to prove for 2 hours in a warm place.
5. Knock back the dough.
6. Place the dough back into the bowl and cover with cling film. Place it in the refrigerator for 2 hours.
7. Remove the dough from the bowl and roll out into a rectangle shape to a thickness of 5mm.
8. Cut the rolled dough into 12 even squares. Pipe some **Barker's Lemon & Passionfruit Fruit Silk** and the Lemon & Passionfruit Cream Cheese Filling mixture into the centre of each square.

9. Fold up the corners and place into muffin tins.
10. Place into the prover to allow the dough to rise for approximately 30 minutes.
11. Bake at 180°C for approximately 15 minutes.
12. Remove the baked brioche from the tins and place onto a cooling rack. Either dust the top of each brioche with icing sugar or glaze with an icing.

LEMON & PASSIONFRUIT CREAM CHEESE FILLING

180g	cream cheese
35g	Barker's Lemon & Passionfruit Fruit Silk

Method:

1. Soften the cream cheese and whisk until smooth.
2. Then whisk in the **Barker's Lemon & Passionfruit Fruit Silk** until smooth.

