

RASPBERRY & HAZELNUT MERINGUE CAKE

GLUTEN FREE



MAKE YOUR MOUSSE

60g Sugar
3 Egg Whites
1g Gelatine Leaf, soaked in cold water for 10 mins.
110g melted Belgian White Chocolate
270ml Cream

Make the meringue by placing the sugar in a saucepan with a little water to help dissolve. Boil until it reaches soft ball stage at 120°C. Whisk the egg whites into firm peaks in a bowl. With the mixer running at medium speed, carefully add the hot sugar syrup and mix until glossy. Shake off the water from the gelatine and blend into the melted white chocolate until dissolved. Using a hand whisk, gently fold the white chocolate into the Italian meringue mix. In a separate bowl, whisk the cream into soft peaks. Fold the whipped cream by hand into the meringue mix. Set in the refrigerator.



MAKE YOUR DACQUOISE

50g Hazelnuts
3 Egg Whites
45g Sugar

Roast the hazelnuts in the oven at 180°C for 8 minutes. Cool slightly then remove the skins by rubbing them enclosed in a clean tea towel. Put the hazelnuts in a food processor and pulse until coarsely chopped. Line two large baking trays with baking paper, draw two 18cm circles on each sheet and turn the baking paper over on the baking tray. Whisk the egg whites into soft peaks, then add sugar slowly. Mix on high speed until very firm and glossy, then gently fold in the chopped hazelnuts. Place the dacquoise mix in a piping bag and pipe out four disks on the baking paper within the drawn circles. Bake in the oven at 150°C for 1 hour. Switch off the oven and leave to dry out for several hours.



MAKE YOUR COULIS

100g Raspberries
100g Sugar
½ Vanilla Bean (split)

In a saucepan bring the raspberries and sugar to the boil. Blend the coulis, then sieve out the seeds. Put the seedless coulis back in the saucepan over a medium heat. Add the split vanilla bean and reduce coulis until it reaches a thick consistency. Set aside to cool.

SERVE IT UP!

Freeze Dried Raspberries
Whipped Cream
Shaved White Chocolate
Toffee Hazelnuts

Place a meringue disk in the centre of a plate. Layer with mousse and a drizzle of coulis until all the meringue disks are used. Sprinkle with freeze dried raspberries. On the top, spread a layer of whipped cream and garnish with shaved white chocolate and toffee hazelnuts. SERVES 8