BUTTERSCOTCH CREME

Butterscotch cream, for all who loves desserts...

ZUTATEN FÜR 10 PORTIONEN

BUTTERSCOTCH CREME:

525 ml Cream

187,5 ml Full cream milk

1 Brown sugar

255 g White sugar

7,5 Egg yolk

5 g Sea salt

60 g shortbread biscuits

90 ml Water

CARAMEL SAUCE:

200 g White sugar

70 g Butter

100 ml cream

Salt, pinch

MERINGUE:

120 ml Egg white

200 g White sugar

1 ml Lemon juice

Salt, pinch

PREPARATION:

Butterscotch Creme: Heat the cream, milk and brown sugar with a pinch of sea salt in a pot, but do not bring it to boil. Dissolve the sugar while stirring, Remove the pot from the heat and leave the cream mixture cool down. Heat the white sugar with 90 ml water in a large pan, until sugar has dissolved. Boil the syrup for 4 minutes, until it turns caramel brown. Add the cream mixture to the caramel and stir until it is smooth. Stir the egg yolks with the vanilla pulp in a large bowl until it is smooth. Add the cream caramel slowly to the egg yolks by stirring constantly. Sieve eggs-caramel-cream through a fine sieve. Preheat the combi steamer

to 150 °C with 30 % Humidity.

Fill the glasses 2/3 full with egg-caramel-cream and place it on a GN tray. Put the GN tray with the glasses in the combi steamer. and cook it for approx. 35 min., until the mixture is hard. Remove the glasses from the combi steamer and put it into cold water to cool down.

Caramel sauce: Heat the white sugar until it starts to caramelise. Add butter and cream and mix it when the sugar is caramel brown. Boil the mixture until the caramel is thickened. Decant the sauce and let it cool down.

Meringue & biscuit crumble: Pitch the egg whites with a pinch of salt and the lemon juice on the highest speed of a hand mixer in a bowl. Add the sugar little by little while stirring until the mixture is hard. Preheat the combi steamer to 75 °C convection mode. Pour the mixture into a pastry bag with a nozzle and splash 16 small heaps (each Ø 6 cm) onto a coated baking tray. Put the tray with the small heaps in the hot combi steamer for drying for approx. 2 hours. Remove the meringues and let it cool down. Crush the biscuits in the chopper in pulse mode or simply crush them in a bag.

Composition:

Garnish the butterscotch cream with meringue crumble, put a little bit of caramel sauce on top and strew with biscuit crumble. Our tip: serve the kumquat chutney separately in a small bowl.