



CHRISTMAS PUDDING PARFAIT, WALNUT RUM CAKE, BRANDY AND WHITE CHOCOLATE SNOW

INGREDIENTS

Christmas pudding parfait

200g sugar
50g water
160g egg yolk
150g Country Range UHT Whipping Cream
1 sheet of Country Range Leaf Gelatine
20g Country Range Raisins
20g Country Range Sultanas
20g Country Range Currants
10g Country Range Mixed Spice
450g Country Range UHT Whipping Cream, whipped

Walnut Frangipane

225g unsalted butter
225g sugar
170g Country Range chopped walnuts
56g Country Range self-raising flour
4 eggs

White chocolate and brandy snow

80g Country Range white chocolate

50g cocoa butter

250g water

50g brandy (flamed to burn off alcohol)

100ml double cream

30g sugar

METHOD

1. Christmas pudding parfait: Combine the water and sugar together, then boil to make a syrup. Pour the syrup over the egg yolk to make a pate bomb. Soak the gelatine leaf in water, then warm the cream to dissolve. Add the gelatine and cream to the pate bomb. Then fold through the raisins, sultanas, currants and mixed spice. Fold through the whipped cream gradually to finish parfait.
2. Walnut Frangipane: Beat the butter and sugar together, add the eggs. Then fold in self-raising flour and walnuts. Bake at 160°C for 15-20 minutes. Once baked brush with rum stock syrup. For the stock syrup combine 100ml of 50% stock syrup and 50ml of rum.
3. White chocolate and brandy snow: Melt white chocolate and coco butter Warm the cream then dissolve the sugar into it Then combine with the chocolate, coco butter, water and brandy Pour into a tray and freeze
4. Cut the walnut cake into 5cm squares, use this as a base for the parfait. Once the parfait is made, make tubes to freeze it in by rolling acetate sheets into 4cm tubes, secure the tubes with parcel tape (make sure one of the ends is sealed off with tape). Pipe the parfait into the tubes then freeze them standing them up in a deep tub.
5. Place the square of cake in the centre of the plate, cut the parfait 5cm long then lay the parfait diagonally across the cake. Using a fork scrap the white chocolate and brandy mixture until it forms snow, use this to sprinkle on the plate, garnish with large pieces of red pulled sugar.