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Davidson's plum parfait, orange and anisata coulis, chilli flavoured chocolate (serves 4)

Ingredients

Sabayon

Davidson's plum	450g
Egg yolks	8
Sugar	250g

Italian Meringue

Egg whites	4
Sugar	125g
Water	30ml
Cream	500ml

Coulis

Oranges (segmented and deseeded)	350g
Sugar	150g
Anisata spice (<i>Backhousia anisata</i> whole leaves)	15g

Chilli Chocolate

Dark choc	180g
Chilli	50g

Method

Puree the plums. Make a sabayon by beating egg yolks with sugar in a double cooker (i.e. bain) or a bowl over hot water until a fluffy consistency – to the point of a thick ribbon dropping from the whisk. Mix sabayon in puree whilst still warm.

First make sugar water by boiling sugar and water at a temperature of 120°C (use a confectionary thermometer). Beat egg whites to a soft peak then add sugar water. Beat until cold and stiff. Add whipped cream. Mix meringue in with the sabayon. Pour in moulds and freeze for a minimum of 12 hours.

Combine orange segments with sugar and anisata. Bring to the boil then remove leaves. Blend then strain.

Melt chocolate over a double steamer, pour onto a marble slab or stainless steel bench. Use a metal or plastic spatula to turn the chocolate over on itself (temper it). Do until cool but not set. Put back in melting pot and re-melt. Add dried chilli powder. Shape as desired. Serve chocolate on top of parfait. Drizzle coulis on plate.

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