### **The Three Musketeers**

Inspired by the movie The Three Musketeers which I watched on Christmas.

Each dessert had its own decoration color but still as one series.



### Recept

# ALMOND DACQUOISE-1 TRAYS 60CM X 40CM

Sugar 12 Almond Powder 15 Icing Sugar 5	Totaal	799g
Sugar 12 Almond Powder 15 Icing Sugar 7 Cake Flour 7	Corn Flour	7g
Sugar 12 Almond Powder 15 Icing Sugar 5	Salt	2g
Sugar 12 Almond Powder 19	Cake Flour	70g
Sugar 12	Icing Sugar	76g
	Almond Powder	196g
Egg White 32	Sugar	128g
	Egg White	320g

# ALMOND DACQUOISE-1 TRAYS 60CM X 40CM

Whisk the egg white and sugar become meringue, follow by sifted dry ingredients. Bake 170°C around 15 minutes.

#### **COOKED PULUT HITAM**

Totaal	<b>7</b> 12g
Pandan Leaf	12g
Water	600g
Pulut Hitam	100g

#### **COOKED PULUT HITAM**

Wash the pulut hitam twice time. Place in water with Pandan and bring to boil. After boil use medium heat, and keep stirring until it soft. After sieve away the water and pandan leaf.

#### **COCONUT CREAM-1 TRAY 60X 40CM**

Santan Coconut	375g
Pandan Leaf	30g
Water	125g
Brown sugar	60g
Corn Starch	25g
Sea Salt	1.8g
Gelatin Mass	34g
Cooked Pulut Hitam	300g
Whipping Cream	200g
Totaal	1150.8g

#### **COCONUT CREAM-1 TRAY 60X 40CM**

Place Santan, pandan leaf, water, brown sugar, corn starch and sea salt in a pot bring to boil. Stop the heat and sieve away pandan leaf. Add in cooked pulut hitam and fold in whipped cream.

#### **PANDAN CREAM-10 PIECES**

Totaal	522g
Gelatin Mass	18g
White Couverture Chocolate 31.5%	94g
Whipping Cream (B)	160g
Pandan Leaf	20g
Whipping Cream (A)	230g

#### **PANDAN CREAM-10 PIECES**

Boil cream A and pour into Chocolate, add in Cream B and blend well all remaining ingredients. Keep chilled a day and whip till soft peak.

#### **ALMOND CROUSTILLANT-10 PIECES**

Totaal	224g
Toasted Almond Nibs	10g
Feulletine	70g
Sea Salt Flake	1g
White Couverture Chocolate 31.5%	30g
Toasted Almond Paste	113g

#### **ALMOND CROUSTILLANT-10 PIECES**

Fold well all together. Flatten to 4mm thickness. Chilled it and cut into desired shape.

#### Assembly, layout and finishing

Spread the coconut cream on almond dacquoise and freeze it.

Cut it into square as the filling size.

Pipe pandan cream 50% full into silicone mould and insert the square filling.

Finishing with almond croustillant as base.

Freeze it and dipe into green gourmet glaze.

Enjoy this exciting recipe.

## Featured Product(s)



Geometric animals