Honey Caramel Pot



The importance of sugar is playing a more dominant aspect on what we consumer, however its not through the reduction. for the pastry chef the inclusion of using natural sugar and elements is now at the forefront of most recipe development and creating more harmonise levels of flavours to natural shine within a recipe. the reduction of sugar plays a big part of both taste and structure but reducing this element to more natural source will ensure that the dessert deliversw its maximium potential to give the consumer an experience to remember. This dessert is reflection of this and using the Dobla Honey pot both connects to not just the ingredient but also the visually aspects of ensuring the consumer can experience a magical visually tasting experience. That's the Dobla Touch. This is one of my all time favourites of hedgerow fruit tartlet, however this is a reinvention using chocolate and fruit with the twist of liquorice in connection that create beautiful elents and dimensions. Honey now recognized as a conservational hobby where bee producers are now creating new exciting flavours that reduce the added sugar to dessert in a natural way. Organized as a conservational. Product weight per item: 95g per item.

Recipe

SALTED HONEY CARAMEL 20G PER ITEM

Honeyfill	80g
Sugar	40g
Cream	190g
Glucose	60g
Sea Salt	3g
Butter	40g
Totaal	**413g**

SALTED HONEY CARAMEL 20G PER ITEM

Combine sugars together and heat in a dry pan on medium heat, continous stir until sugar are a golden brown colour, remove from heat. Heat the cream, and then graduall add the caramel, whisking continusly until fully incorporated, add butter and salt, strain through chiniose and leave to cystallised in ambient status for 6 hours.

WILD FLOWER HONEY ROSEMARY CONCENTRATE 15G PER ITEM

Honey	60g
Glucose	40g
Orange Zest	2g
Orange Juice	5g
Milled Rosemary	0.05g
Totaal	**107.05g**

WILD FLOWER HONEY ROSEMARY CONCENTRATE 15G PER ITEM

Combine all ingredients together, reserve for filling.

LEMON OR ORANGE GINGER CREMEAUX 40G PER ITEM

Honeyfill	100g
Lemon Juice	40g
Lime Juice	20g
Lime Zest	5g
Grated Stem Ginger	5g
Whole Eggs	140g
Sugar	140g
Gelatine	5g
Butter	200g
Totaal	**635g**

LEMON OR ORANGE GINGER CREMEAUX 40G PER ITEM

Combine honey, sugars, limes,and ginger, place over a bain-marie and heat to 83°C whisking continously. Remove from heat. Soak gelatine in cold water, once soft whisk into mix with butter and then emulisfy with hand blender for 30 secs. Strain through chinois and leave to set before serving.

CARBON SABLEE BISCUIT CRUMBLE (IRCA SUBSTITUE SFRULLA) 20G PER ITEM

Butter	190g
T45 Flour	190g
Fine Sugar	115g
Almond Flour	40g
Salt	2g
Carbon Powder	2g
Vanilla	2g
Whole Eggs	80g
Cocoa Powder	30g
Totaal	**651g**

CARBON SABLEE BISCUIT CRUMBLE (IRCA SUBSTITUE SFRULLA) 20G PER ITEM

Combine all ingredient in a mixer and mix together with paddle attachment. Mix until a paste is formed. Roll out to 3mm, leave to rest in fridge for 20 minutes then bake at 155°C for 18 minutes. Once cook and cold place in a bag and gently smash to crumble.

Assembly, layout and finishing

Take the Dobla Honey Pot Coupole and layer with Carbon Biscuit.
Pipe a layer of cremeux.
Then pipe caramel directly into center of cremeux.
Lastly pipe the wild-flower concentrate on top, finish with the Dobla Honeycomb and lid.

Enjoy this exciting recipe.

Featured Product(s)



Honeycomb yellow



Honey pot