

Dessert - Ice Kachang Nougat

MANDARIN JELLY | MANDARIN DIPLOMAT CREAM | PLATINUM CHEESE CAKE | GULA MELAKA SAGO | MANDARIN SORBET

METHOD OF PREPARATION

Ice "Kachang" Nougat

1. Baked the assorted nuts until well roasted.
2. Boil sugar 1, honey 1, glucose 1 & water to dark caramel.
3. Add the roasted assorted nuts into the caramel immediately.
4. Lay silicone paper on a marble slab and pour the mixture over.
Allow the mixture to completely cool down.
5. Break the caramel nuts into a few small slabs. Process slabs in a heavy duty blender, using the chopping function. Set aside.
6. Beat egg white and sugar 3 on slow speed.
7. At the same time, cook and bring sugar 2, glucose 2 and honey 2 to 121°C.
8. Pour the hot syrup into the egg white and sugar 3 mixture. Continue the beating process until the meringue is cool.
9. Bring the whipping cream to soft peak. Set aside.
10. Fold the 3 mixtures together lightly. Pour into mold.
11. Freeze in a blast chiller for 2 hours.
12. Transfer and set aside in a -18 degree Celsius freezer.

Mandarin Jelly

1. Warm the puree to dissolve the caster sugar.
2. Soak the gelatine leaf in ice cold water until soft and expanded in volume.
3. Add the pre-soak gelatin leaf into the warm puree mixture. Mix well.
4. Portion into individual moulds.
5. Drop 4 petals of edible flower in each mould.
6. Chill and set in the chiller.

Mandarin Diplomat Cream

1. Custard Cream
 - (a) Mix the egg yolk and cornstarch (sifted). Whip up the mixture until it turns pale and light in volume.
 - (b) Bring mandarin puree and milk to a boil.
 - (c) Pour the boiled mixture into the egg yolk mixture. Mix well.
 - (d) Pour this mixture back to a big pot and cook at medium heat. Bring to a boil.
 - (e) Continue to cook this mixture until it is watery in texture.
 - (f) Set aside the custard cream in a chiller.
2. Diplomat Cream
 - (a) Whip the cream until high peak. Reserve.
 - (b) Beat the mandarin custard until light and soft.
 - (c) Fold the whipped cream into the mandarin custard delicately.

3. Reserve in a piping bag. Chill.

Gula Melaka Sago

1. Wash the sago carefully with cold water. Strain.
2. Bring water to a big boil. Add in the sago.
3. Cook until the sago texture is firm with a clear white spot.
4. Strain the hot sago and wash away the starch under cold running water.
Set aside.
5. Mix in the gula melaka syrup.
6. Adjust to taste.
7. Chill.

Mandarin Sorbet

1. Mix dextrose and water with a blender.
2. Cook this simple syrup at 40 °C.
3. Add the stabilizer mix with sugar.
4. Cook at 85 degree Celsius.
5. Cool down till 0 degree Celsius.
6. Add in the puree, blend and allow at least 12hrs in the chiller.
7. Churn.
8. Set aside in the blast chiller for 30min and transfer to a -18 degree Celsius freezer.

Shortbread

1. Cream chilled butter, icing sugar, caster sugar, table salt to a pale colouring.
2. Add in almond powder. Mix well.
3. Add in room temperature egg. Mix well.
4. Lastly add in cornstarch and cake flour. Mix well.
5. Chill the dough.
6. Flatten, shape and bake at 160 degree Celsius for around 10mins or until golden brown.
7. Set aside in airtight container.

Chocolate Garnish

1. Melt the chocolate in a bain-marie until 45 degree Celsius.
2. Temper the chocolate by adding additional chocolate.
3. Stir the mixture well with a rubber spatula.
4. Bring the temperature of the warm chocolate to 25 degree Celsius.
5. With a heat gun, warm the mass gently to 29 degree Celsius.
6. The chocolate is now ready to be process into the prefer shape.

Complete Dish

1. Prepare above components, plate and assemble with Platinum Cheesecake



“ This creation is a fun play of French techniques on local elements such as gula melaka, which are nostalgic of the desserts from our younger days which we loved and still do. The use of sago is a throwback to the sago puddings we used to make at SHATEC and the Food Knowledge lessons on how sago is produced. Kudos to our SHATEC trainers! ”

- Chef Ng Chee Leong & Chef Virginia Tan

INGREDIENTS

(Serves 60)

Ice "Kachang" Nougat

Caster sugar	212 gm
Honey	212 gm
Glucose	106 gm
Water	85 ml
Assorted Nuts	400 gm
Glucose	125 gm
Honey	125 gm
Caster Sugar	50 gm
Pasteurize Egg White	250 gm
Caster Sugar	75 gm
Whipping Cream	1250 gm
Marinated Mix Dried Fruit	325 gm

Mandarin Jelly

Mandarin puree	3048 gm
Caster Sugar	660 gm
Gelatine leaf	158.4 gm
Edible flowers	few pieces

Mandarin Diplomat Cream

Mandarin puree	60 gm
Whole milk	90 gm
Sugar	22.8 gm
Cornstarch (sifted)	15 gm
Egg yolk	24 gm
Whip cream	210 gm

Gula Melaka Sago

Small size sago	2000 gm
Boiling water	6000 ml
Gula Melaka Syrup	to taste

Mandarin Sorbet

Water	2250 gm
Dextrose	500 gm
Sugar	1000 gm
Stabiliser	50 gm
Lemon juice	500 gm
Mandarin puree	5000 gm

Short Bread

Chilled butter	225gm
Icing sugar	55.5 gm
Caster sugar	55.5 gm
Table salt	4.5 gm
Egg	45 gm
Almond powder	135 gm
Cornstarch	79.5 gm
Cake flour	168 gm

Chocolate Garnish

Chocolate	2000 gm
-----------	---------

