



Oabika poached kumquats, caramelised macadamia & Nyangbo ganache



POACHED KUMQUATS

750g	Kumquats	:	Boil a pan of water.
200g	Water	:	Half and deseed the kumquats.
250g	Orange juice	:	Blanch into boiling water 3 times to remove the bitterness.
200g	OABIKA	:	In another pan bring the water, orange juice and Oabika to a light syrup add the kumquats and keep it overnight.
1400g	Total weight	:	

CARAMELISED MACADAMIA NUTS

200g	Macadamia nuts	:	Roast the nuts in a fan oven 160°C until golden in colour.
100g	Caster sugar	:	Bring the sugar and water to 118°C then add in the nuts,
50g	Water	:	Stir them briskly to coat them evenly in the sugar syrup and they start to crystallise
10g	Unsalted Butter	:	Reduce the heat slightly and keep stirring them until they caramelize.
2g	Sea salt	:	Add butter and sea salt at the end. Pour out onto a tray and leave to cool.
362g	Total weight	:	

MANDARIN SORBET

1000g	Mandarin Puree	:	Pour the water into a pan to warm up to 40°C.
140g	Water	:	Mix the rest of dry ingredient together, then pour into the mixture.
110g	Caster Sugar	:	Cook the mixture to 80°C. Pour the mixture into the puree.
55g	Dextrose	:	Leave it to mature in the fridge overnight.
30g	Glucose Powder	:	Hand blend it before churning.
5g	Combined stabilis	:	
1340g	Total weight	:	

NYANGBO GANACHE

300g	Cream 35% fat	:	Bring the cream and invert sugar to the boil.
50g	Inverted Sugar	:	Slowly pour over the chocolate and emulsify with a spatula to obtain a smooth and glossy mixture with a certain elasticity.
175g	NYANGBO 68%	:	Finish with a hand mixer to make a perfect emulsion.
525g	Total weight	:	Set in a 5cm diameter ring and 1 cm height.
		:	Also keep some aside for pipping.

COCOA SWEET PASTE

240g	Soft Flour	:	Mix the powdered ingredients with the cold, cubed butter until it resembles crumbs.
90g	Icing Sugar	:	As soon as the mixture is completely smooth, add the cold eggs.
2g	Salt	:	
30g	Almond Powder	:	
120g	Butter	:	
50g	Whole Egg	:	
25g	Cocoa Powder	:	
557g	Total weight	:	

ASSEMBLY AND FINISHING

CS Coriander cress

Place the chocolate sable and Nyangbo ganache disk in the center, then pipe 5 dots of ganache surrounding the sable.
Place the poached kumquat and macadamia nut in-between the ganache dots
Scoop a quenelle of Mandarin Sorbet on top of the ganache disk.
Then put some coriander cress to decorate.