

The Crown Dependence

Description:

Serving Size:

Categories: Dessert - Crown Grill

Cost Per Serving	
\$	1.76

Action	Date	Initials
Created	7/25/2013	EA
Revised	12/1/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
Molten Chocolate Fudge Obsession: (20)				
0.285	kg	Chocolate		20-100022970
0.290	kg	Butter		20-100001600
0.260	kg	Sugar, granulated		20-100001065
0.180	kg	All purpose flour		20-100000470
0.130	kg	Egg yolks		20-100000952
6.000	ea	Eggs, whole		20-100000648
Seven Layer Smores' Stack (120)				
<u>Chocolate Sponge:</u>				
1.000	kg	All purpose flour		20-100000470
3.200	kg	Sugar, granulated		20-100001065
16.000	ea	Eggs, whole		20-100000648
1.900	lt	Milk		20-100000577
0.950	lt	vegetable oil		20-100001608
0.250	lt	Water		
0.030	kg	Baking powder		20-100001016
0.089	kg	Baking soda		20-100001017
0.030	kg	Salt, kosher		20-100001323
0.089	lt	vanilla extract		20-100001093
<u>Chocolate Mousse:</u>				
0.500	lt	Cream		20-100000581
1.000	kg	Dark chocolate		20-100022970
0.500	lt	Whipped cream		20-100000581
0.100	kg	Butter		20-100001600
<u>Marshmallow Cream</u>				
0.225	kg	Sugar, granulated		20-100001065
0.285	lt	Corn syrup, light		20-100011673
0.120	lt	Water		
4.000	ea	Egg whites		20-100000648
0.010	lt	vanilla extract		20-100001093
0.006	kg	Gelatine Sheets		20-100001038
<u>Graham Cracker Biscuit:</u>				
0.225	kg	Butter		20-100001600
0.055	kg	Brown sugar		20-100001060
0.055	kg	Sugar, granulated		20-100001065
0.055	kg	Honey		20-100001400
0.450	kg	All purpose flour		20-100000470
0.055	kg	Whole wheat flour		20-100000471
0.005	kg	Salt		20-100001323
0.002	kg	Cinnamon		20-100001277

		<u>Italian Meringue:</u>	
0.100	kg	Water	
0.450	kg	Sugar	20-100001065
0.040	kg	Glucose	20-100000482
8.000	ea	Egg whites	20-100000648

		Lemon Meringue Tart (192)	
192.000	ea	Sweet Dough	50-100000108
0.300	lt	Pastry Cream	50-100000055

		<u>Lemon Filling:</u>	
80.000	ea	Whole eggs	20-100000648
3.500	kg	Sugar, granulated	20-100001065
0.600	kg	All purpose flour	20-100000470
2.000	lt	Lemon juice	20-100001384
1.200	lt	Milk	20-100000577
0.660	kg	Lemons, grated	20-100000771

		<u>Macademia Florentine (230 pcs)</u>	
0.500	kg	Florentine mix	20-100015817
0.300	kg	Macademia nuts	20-100000902

		<u>Lemon Marmalade</u>	
0.500	kg	Lemon zest	20-100000771
2.000	kg	Sugar, granulated	20-100001065
0.040	kg	Mint leaves	20-100000878

		<u>White Chocolate Tuile (100)</u>	
0.500	kg	White chocolate	see recipe 50-100000105

		<u>Lemon Peel Confit (120)</u>	
2.200	kg	Lemons, fresh	zested and juiced 20-100000771
0.400	kg	Sugar, granulated	20-100001065
0.400	lt	Water	

		<u>Italian Meringue</u>	
0.080	lt	Water	
0.360	kg	Sugar, granulated	20-100001065
0.030	kg	Glucose	20-100000482
6.000	ea	Egg whites	20-100000648

		Cheesecake White Chocolate Parfait:	
		<u>Parfait (192 pcs):</u>	
0.840	kg	Egg yolks	20-100000952
0.600	kg	Sugar, granulated	20-100001065
3.200	lt	Cream	20-100000581
1.000	kg	White Chocolate	20-100022969
0.024	kg	Gelatine sheets	20-100001038
1.000	kg	Whole cheesecake	20-100001020

Caramelized Pineapple (8)

2.260	kg	Pineapple, fresh	20-100000785
0.100	lt	Pineapple juice	20-100001390
0.200	kg	Sugar, granulated	20-100001065
0.004	kg	Black peppercorns, whole	20-100001296
<u>Caramel Sauce:</u>			
0.400	kg	Sugar	20-100001065
0.200	lt	Pineapple juice	20-100001390
<u>Tuile Twist (10 pcs)</u>			
0.225	kg	Butter	20-100001600
0.225	kg	Powdered Sugar	20-100001064
0.240	kg	Egg whites	20-100000953
0.240	kg	All purpose flour	20-100000470
0.005	lt	Vanilla extract	20-100001093
<u>Coconut Madeleines (35)</u>			
0.125	kg	Butter	20-100001600
0.175	kg	All purpose flour	20-100000470
0.150	kg	Sugar, granulated	20-100001065
2.000	ea	Eggs, whole	20-100000648
0.050	kg	Coconut, grated	20-100001031
0.110	kg	Lemon, juiced	20-100000771
0.001	kg	Salt, kosher	20-100001323

Method of Preparation:

Cheesecake:

Cream the cream cheese and sugar together, add the eggs and lemon juice.

Pour mixture into prepared cake tins and bake at 300F (150*c) until set, about 45minutes to 1 hour

Chill and cut into cubes

White chocolate parfait:

Whip the eggs yolks and sugar to soft peak

Whip the cream to ¾ stage

Soak the gelatin leaves in cold water. When soft, heat up to dissolve .

Melt the chocolate in a bain-marie and add the gelatine. Fold in the cream, then fold into the egg mixture

Fold in the cubed cheese cake

Put into mould and freeze

Caramelized Pineapple:

- Top and tail pineapple, peel, eye, cut in half from top to bottom.
- Cut each half of the pineapple into three equal parts lengthways
- Remove the hard core, reserve
- Heat the sugar and caramelize. Add the pineapple, pineapple juice and pepper corns. Reduce to a glaze
- Roll the pineapple around, remove, reserve, slice when needed.

Pineapple Caramel Sauce:

- Place the sugar and pineapple trimmings from the Caramelised pineapple on the heat.
- Let caramelize then add the pineapple juice
- You may also add the juice from the Caramelized pineapple to the sauce,
- Bring to the boil and reduce to required consistency
- Thicken with a slurry if necessary.