
Fig, Port Wine & « Claire »



Weight Ingredients

Recipe for 10 pieces

Shortcrust pastry

175 g	Butter
100 g	Icing sugar
25 g	Eggs
10 g	Egg yolk
250 g	Flour

Mix all the ingredients and knead into a dough. Cool the dough and roll out to 3 mm. Bake at 150°C for 15–20 minutes. Cut into pieces 10 cm × 4 cm.

« Claire » mousse

150 g	Egg yolk
30 g	Sugar
150 g	Cream
170 g	CARMA® couverture « Claire » “Swiss Top” 33%
8 g	Gelatin
600 g	Cream

Warm the egg yolk and beat with the sugar. Heat the whipping cream to 70°C and pour it over the solid CARMA® couverture. Stir the ganache into the egg yolk mixture, mix in the softened gelatin and finally fold in the whipped cream. Transfer the mousse to fill plastic tubes (diameter 3 cm) laid out with structure sheet. Freeze and then cut into fingers 7 cm long.

Fig mat

600 g	Figs, dried
100 g	Port wine

Mix the figs and port wine thoroughly in a mixer. Then roll out thinly to form a mat between two sheets of baking paper, quick-freeze and detach the paper. Cut into pieces 3.5 cm × 11 cm.

Weight	Ingredients
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Fig compote

400 g	Figs, dried
200 g	Port wine
100 g	CARMA® Brillant Gel

Halve the figs and steep in the port wine with the CARMA® Brillant-Gel for at least 24 hours.

Port wine ice cream

480 g	Port wine
1/2	Vanilla bean
40 g	Redcurrent purée (Boiron)
80 g	Sugar
	Zest of 2 oranges, untreated
150 g	Butter
30 g	Egg yolk

Reduce the red port wine and vanilla in a saucepan to around 200 ml. Heat the redcurrant purée with the sugar, port wine and orange zest to around 50°C. Mix in the cold butter and egg yolk. Then make the ice cream in an ice cream maker or Pacojet.

CARMA® Products

10072 « Claire » “Swiss Top” 33%, coins
40151 Brillant Gel