

# The Three Musketeers

Inspired by the movie The Three Musketeers which I watched on Christmas.

Each dessert had its own decoration color but still as one series.



## Recipe

### ALMOND DACQUOISE-1 TRAYS 60CM X 40CM

Egg White	320g
Sugar	128g
Almond Powder	196g
Icing Sugar	76g
Cake Flour	70g
Salt	2g
Corn Flour	7g
<b>Totaal</b>	<b>799g</b>

### ALMOND DACQUOISE-1 TRAYS 60CM X 40CM

Whisk the egg white and sugar become meringue, follow by sifted dry ingredients. Bake 170°C around 15 minutes.

### COOKED PULUT HITAM

Pulut Hitam	100g
Water	600g
Pandan Leaf	12g
<b>Totaal</b>	<b>712g</b>

### COOKED PULUT HITAM

Wash the pulut hitam twice time. Place in water with Pandan and bring to boil. After boil use medium heat, and keep stirring until it soft. After sieve away the water and pandan leaf.

## COCONUT CREAM-1 TRAY 60X 40CM

Santan Coconut	375g
Pandan Leaf	30g
Water	125g
Brown sugar	60g
Corn Starch	25g
Sea Salt	1.8g
Gelatin Mass	34g
Cooked Pulut Hitam	300g
Whipping Cream	200g
<b>Totaal</b>	<b>1150.8g</b>

## COCONUT CREAM-1 TRAY 60X 40CM

Place Santan, pandan leaf, water, brown sugar, corn starch and sea salt in a pot bring to boil. Stop the heat and sieve away pandan leaf. Add in cooked pulut hitam and fold in whipped cream.

## PANDAN CREAM-10 PIECES

Whipping Cream (A)	230g
Pandan Leaf	20g
Whipping Cream (B)	160g
White Couverture Chocolate 31.5%	94g
Gelatin Mass	18g
<b>Totaal</b>	<b>522g</b>

## PANDAN CREAM-10 PIECES

Boil cream A and pour into Chocolate, add in Cream B and blend well all remaining ingredients. Keep chilled a day and whip till soft peak.

## ALMOND CROUSTILLANT-10 PIECES

Toasted Almond Paste	113g
White Couverture Chocolate 31.5%	30g
Sea Salt Flake	1g
Feulletine	70g
Toasted Almond Nibs	10g
<b>Totaal</b>	<b>224g</b>

## ALMOND CROUSTILLANT-10 PIECES

Fold well all together. Flatten to 4mm thickness. Chilled it and cut into desired shape.

### Assembly, layout and finishing

Spread the coconut cream on almond dacquoise and freeze it.

Cut it into square as the filling size.

Pipe pandan cream 50% full into silicone mould and insert the square filling.

Finishing with almond croustillant as base.

Freeze it and dip into green gourmet glaze.

**Enjoy this exciting recipe.**

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