

Honey Caramel Pot

The importance of sugar is playing a more dominant aspect on what we consumer, however its not through the reduction. for the pastry chef the inclusion of using natural sugar and elements is now at the forefront of most recipe development and creating more harmonise levels of flavours to natural shine within a recipe. the reduction of sugar plays a big part of both taste and structure but reducing this element to more natural source will ensure that the dessert deliversw its maximum potential to give the consumer an experience to remember. This dessert is reflection of this and using the Dobla Honey pot both connects to not just the ingredient but also the visually aspects of ensuring the consumer can experience a magical visually tasting experience. That's the Dobla Touch. This is one of my all time favourites of hedgerow fruit tartlet, however this is a reinvention using chocolate and fruit with the twist of liquorice in connection that create beautiful elents and dimensions. Honey now recognized as a conservational hobby where bee producers are now creating new exciting flavours that reduce the added sugar to dessert in a natural way. Organized as a conservational. Product weight per item: 95g per item.



Recipe

SALTED HONEY CARAMEL 20G PER ITEM

| | |
|---------------|-------------|
| Honeyfill | 80g |
| Sugar | 40g |
| Cream | 190g |
| Glucose | 60g |
| Sea Salt | 3g |
| Butter | 40g |
| Totaal | 413g |

SALTED HONEY CARAMEL 20G PER ITEM

Combine sugars together and heat in a dry pan on medium heat, continous stir until sugar are a golden brown colour, remove from heat. Heat the cream, and then graduall add the caramel, whisking continusly until fully incorporated, add butter and salt, strain through chiniose and leave to cystallised in ambient status for 6 hours.

WILD FLOWER HONEY ROSEMARY CONCENTRATE 15G PER ITEM

| | |
|-----------------|----------------|
| Honey | 60g |
| Glucose | 40g |
| Orange Zest | 2g |
| Orange Juice | 5g |
| Milled Rosemary | 0.05g |
| Totaal | 107.05g |

WILD FLOWER HONEY ROSEMARY CONCENTRATE 15G PER ITEM

Combine all ingredients together, reserve for filling.

LEMON OR ORANGE GINGER CREMEAUX 40G PER ITEM

| | |
|--------------------|-------------|
| Honeyfill | 100g |
| Lemon Juice | 40g |
| Lime Juice | 20g |
| Lime Zest | 5g |
| Grated Stem Ginger | 5g |
| Whole Eggs | 140g |
| Sugar | 140g |
| Gelatine | 5g |
| Butter | 200g |
| Totaal | 635g |

LEMON OR ORANGE GINGER CREMEAUX 40G PER ITEM

Combine honey, sugars, limes, and ginger, place over a bain-marie and heat to 83°C whisking continuously. Remove from heat. Soak gelatine in cold water, once soft whisk into mix with butter and then emulsify with hand blender for 30 secs. Strain through chinois and leave to set before serving.

CARBON SABLEE BISCUIT CRUMBLE (IRCA SUBSTITUE SFRULLA) 20G PER ITEM

| | |
|---------------|-------------|
| Butter | 190g |
| T45 Flour | 190g |
| Fine Sugar | 115g |
| Almond Flour | 40g |
| Salt | 2g |
| Carbon Powder | 2g |
| Vanilla | 2g |
| Whole Eggs | 80g |
| Cocoa Powder | 30g |
| Totaal | 651g |

CARBON SABLEE BISCUIT CRUMBLE (IRCA SUBSTITUE SFRULLA) 20G PER ITEM

Combine all ingredient in a mixer and mix together with paddle attachment. Mix until a paste is formed. Roll out to 3mm, leave to rest in fridge for 20 minutes then bake at 155°C for 18 minutes. Once cook and cold place in a bag and gently smash to crumble.

Assembly, layout and finishing

Take the Dobra Honey Pot Coupole and layer with Carbon Biscuit.

Pipe a layer of cremeux.

Then pipe caramel directly into center of cremeux.

Lastly pipe the wild-flower concentrate on top, finish with the Dobra Honeycomb and lid.

Enjoy this exciting recipe.

Featured Product(s)



Honey pot



**Honeycomb
yellow**