



Fil d'OR



CREMEUX CALAMANSI

CALAMANSI CREAM

120g Fil d'Or calamansi purée

2 eggs

Sugar 60g

1 sheet gelatin

70g unsalted butter

Rehydrate the gelatin.

Whisk eggs with sugar

Heat Fil d'Or calamansi purée ; stop after a first broth; Off the heat add the above mixture and return to the heat until its starts to thicken.

Add butter and mix in blender.

Pour into a pastry bag and let cool in the fridge

2 hazelnut powder table spoon

2 tbs of breadcrumbs

2 tbs of sugar

25g of butter

In a pan melt the butter and add all the other ingredients ; stir until it gets brown. Set aside.

CHANTILLY GREEK YOGURT

10 cl of whole cream

10cl of greek plain yoghurt

1 tsb of icing sugar

Whip all the ingredients and pour in a pastry bag.



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