



Classic Tiramisu

By Rob Hope-Ede

Ingredients

- 6 large egg yolks
- 1/2 cup sugar (100g)
- 1 1/4 cup mascarpone cheese - room temperature (284 gm)
- 1 3/4 cup heavy whipping cream (420 ml)
- 2 packets Italian Lady fingers (Savoardi)
- 1 cup cold espresso or strong coffee (240 ml)
- 1/2 cup coffee flavored Liqueur or your favourite spirit (120 ml)
- 1 ounce cocoa for dusting (30 gm)

Instructions

Combine egg yolks and sugar in the top of a double boiler, over boiling water. Reduce heat to low, and cook for about 10 minutes, stirring constantly. This is your sabayon, remove from the heat and whip yolks until thick and lemon-colored. Allow to cool briefly before mixing in mascarpone. Add Mascarpone to whipped yolks, beat until combined.

In a separate bowl, whip cream to stiff peaks. Gently fold the whipped cream in the mascarpone sabayon mixture and set aside. The mascarpone does not have to be at room temperature, but it will help it mix in easier if it is. Take it out of the refrigerator as you gather ingredients to make the recipe.

Mix the cold espresso with the coffee liquor and dip the lady fingers into the mixture just long enough to get them wet, do not soak them!

Arrange the lady fingers in the bottom of a 9 inch square baking dish (or container similarly sized). Spoon half the mascarpone cream filling over the lady fingers. Repeat process with another layer of lady fingers. Add another layer of tiramisu cream

Refrigerate 4 hours or overnight.

Dust with cocoa before serving

Pumpkin Tortellini with Indian Spice

By Paul Jobin

Ready in 1 1/2 hours, plus 2 days infusing time for the curry oil. Serves 6

Ingredients

Curry oil

- ¼ cup curry powder
- 3 Tbsp coriander seeds
- 1 cinnamon quill
- 3 Tbsp mace
- 1¼ tsp cayenne pepper
- 1 cup canola oil

Tortellini

- ½ onion, peeled and finely diced
- 4 cloves garlic, peeled and minced
- 2 Tbsp peeled and grated ginger Clarified butter
- 2-3 tsp curry powder
- 70 g pumpkin mash (for best results, bake the pumpkin)
- 2 Tbsp condensed milk
- 4 Tbsp tamarind pulp
- 18 gow gee wrappers (roll these out a little if they are too thick)
- 1 egg, beaten with a little water
- Basil leaves, to serve
- Crispy shallots (from Asian food stores)

Coconut Broth

- 2 kaffir lime leaves
- 4 cloves garlic, peeled and sliced
- 1 knob ginger, peeled and grated
- 1 Tbsp palm sugar
- 2 Tbsp Thai green curry paste
- Juice 2 limes
- Peanut oil
- 250ml chicken stock
- ¼ cup basil leaves
- ¼ cup mint leaves
- 37.5ml coconut cream (luse Kara brand, a thick, homogenised product that stays stable when heated)
- 15ml fish sauce

Instructions

Curry Oil

1. Toast the curry powder and coriander seeds until fragrant. Tip into a bowl and mix in the rest of the spices. Whisk in the canola oil, cover and leave to infuse at room temperature for at least 2 days.
2. Wet a piece of muslin cloth, strain oil through the cloth and discard the spices.

Tortellini

1. Sweat the onion, garlic and ginger in clarified butter until transparent, about 4 minutes. Add the curry powder and cook until fragrant. Stir in the cooled pumpkin mash and mix well.
2. Remove from heat, stir in the condensed milk and tamarind pulp and season with salt if necessary. Blend in food processor until smooth, then place in a plain-nozzle piping bag.
3. Lay wrappers out on a clean surface, then pipe pumpkin mixture towards the front of each one. Brush a little egg wash around the filling, fold over, and crimp together to secure into a half moon shape. Bend the corners around to form a tortellini shape.
4. When all tortellini are ready, plunge into salted boiling water and cook until they rise to the surface and the dough is soft and translucent. Remove with a slotted spoon and coat with a little curry oil.

Coconut Broth

1. Place the first 5 ingredients in a food processor and blitz to a paste. Add lime juice and blitz to combine.
2. Heat a little peanut oil in a sauté pan, add cook the paste over a medium heat until it starts to colour and become fragrant. Add chicken stock and herbs, reduce by half, then add 125ml coconut cream and reduce by a quarter. Add the fish sauce to season and cook out for another 2 minutes.
3. Strain the sauce through a fine sieve into a clean saucepan. Whisk in the remaining coconut cream and set aside to aerate.

To Assemble

Place a few basil leaves on a plate and pop the tortellini on top. Put the heated coconut broth into a stainless steel jug, aerate with a stick blender to form plenty of bubbles, then spoon this over the tortellini. Drizzle with some of the curry oil, then add a few more basil leaves and some crispy shallots.