

GOOSEBERRY SYLABUB WITH APPLE CIDER SABAYON



PROFESSIONAL



MAKES 6

INGREDIENTS LIST

Gooseberry Compote

- Gooseberry's 500g
- Apple x1
- Sugar 50g
- Water 30g
- Hazelnut 60g toasted

Syllabub Cream

- Avonmore cream 38% 300g
- Sweet wine 90g
- Granulated sugar 60g
- Lime zest and juice ½

Cider Sabayon

- Apple Cider 300ml
- Sugar 150g
- Egg Yolk 190g
- Avonmore 38% whipping cream 325g

Toasted Hazelnut

- Hazelnuts
(toasted & crushed) 300g

AVONMORE PROFESSIONAL PRODUCT USED



38%
Whipping Cream



Unsalted
Irish Butter



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Gooseberry Compote
- 02 Syllabub Cream
- 03 Cider Sabayon
- 04 Toasted Hazelnut

01

Gooseberry Compote

1. Cut gooseberry's in half.
Add to pot with water and sugar.
2. Cover with cartouche and
cook on low heat, stirring occasionally.
3. Add one finely diced apple
to the gooseberry mix.
4. Allow to chill then layer into glasses.

02

Syllabub Cream

1. Whip all ingredients to soft peaks.
2. Spoon or pipe into glasses.
3. Allow to set for serving.

03

Cider Sabayon

1. Over a bain-marie cook the
egg yolks, sugar and cider.
2. Remove from heat and allow to chill
with cling film in contact.
3. When chilled add 325g of 38%
Avonmore semi whipped cream.
4. Pour into ISI siphon canister and charge
with 3 gas chargers.

04

Toasted Hazelnut

1. Bake at 170°C for 10 mins.
2. Allow to cool.
3. Pulse in robot coup.

For assembly

1. Place gooseberry compote
into martini glasses.
2. Pipe syllabub cream on top.
3. Sprinkle with toasted hazelnuts
4. Top with cider sabayon
from siphon canister.



Scan here for recipes.

For further information, please contact
your Avonmore Professional distributor.