



PROFESSIONAL

BAILEYS SABBAYO MOUSSE

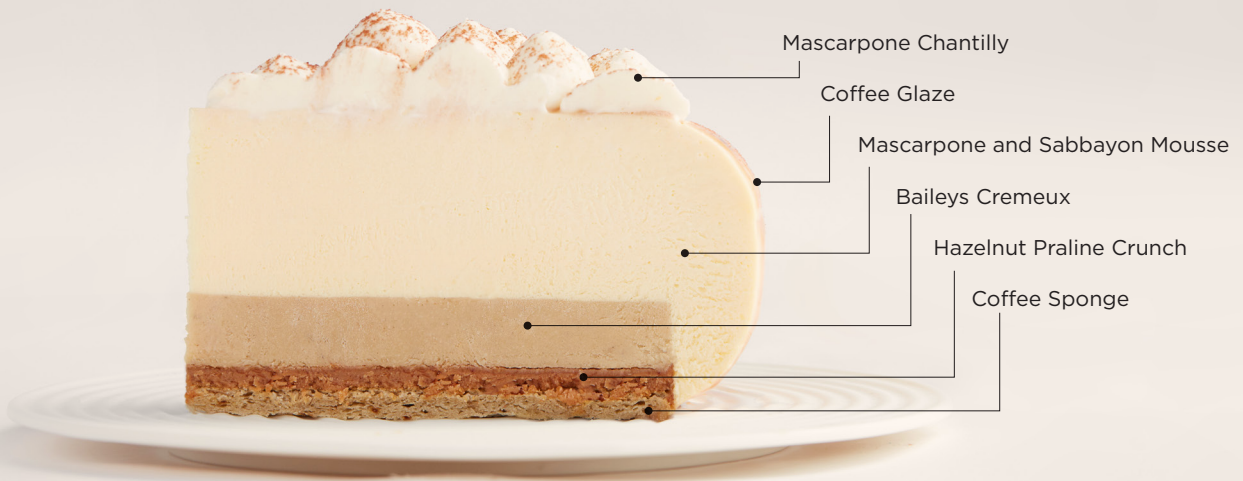


AVONMORE
PROFESSIONAL
PRODUCT USED

Avonmore Professional
35.5% Whipping Cream



MAKES ONE 19CM ROUND CAKE



INGREDIENTS LIST

BAILEYS CREMEUX

- 343ml Milk
- 34g Coffee Beans
- 51g Egg Yolk
- 64g Granulated Sugar
- 13g Cornstarch
- 5g Gelatine
- 128g Butter
- 25ml Baileys Liqueur

Step 1: Boil the milk and infuse the coffee for at least 15 mins.

Step 2: Make a pastry cream with egg yolk, sugar, cornstarch and milk. Cool it down to 40°C, Add the softened butter and Baileys and blend it.

COFFEE SPONGE

- 103g Egg Yolk
- 270g Eggs
- 200g Granulated Sugar
- 180g Egg White
- 72g Granulated Sugar
- 90g Flour
- 45g Butter
- 7g Instant Coffee

Step 1: Preheat the oven to 180°C.

Step 2: Beat softly the egg yolk, eggs and sugar.

Step 3: Whisk egg white with granulated sugar to a meringue, fold in the egg yolk into the meringue, add the flour and butter.

Step 4: Bake in the preheated oven for 10 minutes.

HAZELNUT PRALINE CRUNCH

- 50g Feuilletine
- 50g White chocolate
- 50g Hazelnut Paste
- 50g Hazelnut Praline

Step 1: Melt the white chocolate under a low heat.

Step 2: Add the hazelnut paste, praline and feuilletine and mix well.

MASCARPONE & SABBAYON MOUSSE

- 41ml Water
- 104g Granulated Sugar
- 72g Egg Yolk
- 26mls Avonmore Professional 35,5% Whipping Cream
- 255g Mascarpone
- 15ml Baileys Liqueur
- 8g Gelatine
- 255g Avonmore Professional 35,5% Whipping Cream

Step 1: Preheat the oven to 180°C.

Step 2: Pour in the egg yolk and 26mls of Avonmore Professional Whipping Cream then beat them to get a light sabbayon.

Step 3: Add gelatine and mix.

Step 4: Add the Mascarpone, 255mls of Avonmore Professional Whipping Cream and the Baileys liqueur and mix well to form the Mascarpone and Sabbayon Mousse.

MASCARPONE CHANTILLY

- 500ml Avonmore Professional 35,5% Whipping Cream
- 50g Mascarpone
- 15ml Baileys Liqueur
- 30g Granulated Sugar

Step 1: Combine the whipping cream and mascarpone in the bowl of a mixer and mix at slow speed for 2 minute.

Step 2: Increase the speed to medium for another 2 minutes while adding the sugar and liqueur.

Step 3: Continue on high speed until peaks formed and well blended.

COFFEE GLAZE

- 125ml Water
- 250g Granulated Sugar
- 250g Glucose
- 167ml Condensed Milk
- 17g Gelatine
- 125g Milk Chocolate
- 125g White chocolate
- ? Instant Coffee

Step 1: Boil the water, sugar and glucose together at 103°C.

Step 2: Add the condensed milk and the gelatine and mix well.

Step 3: Pour in the chocolate and mix well until all combined. Keep overnight in the fridge before use.

