

CROYDON

Vineyards

Creamed Port

Covenant Constellation Port

Mise en place

- Cocoa Crumbs
- Cream Cheese Mousse
- Port Jelly
- Port Marshmallow
- Almond and Cherry Biscotti
- Gorgonzola Crumble
- Chantilly Cream

Cocoa Crumbs

Ingredients

300	g	Butter, Unsalted
300	g	Sugar, Treacle
42	g	Cocoa, Powder
222	g	Flour, Cake
6	g	Salt, Fine

Method:

1. Sieve the cocoa powder, salt, flour.
2. With the paddle attachment, mix all the ingredients together until they're combined.
3. Flatten on a baking tray and bake at 160°C for 15-20 minutes.
4. Leave to cool off, then crush with a spoon.
5. Scale 120g of crumbs per SK2 pan.
6. Compress and place in the fridge to allow the butter to set.

Cream Cheese Mousse

Ingredients

500	g	Cheese, Cream
100	g	Sugar, Granulated
15	g	Gelatine, Leaves
500	g	Cream

Method:

1. Rehydrate the gelatine in ice cold water.
2. Whip the cream to soft peak, cover and keep aside.
3. Blend the cream cheese and sugar together until the two ingredients are well incorporated.
4. Melt the gelatine in a pot, and pour into the cream cheese mixture whilst it's blending.

5. Now fold the cream cheese into the whipped cream.
6. Scale 580g of mousse per SK pan.

Port Jelly

Ingredients

150	g	Croyden Vineyards Port
50	g	Sugar, Granulated
50	g	Syrup, Glucose
3	ea.	Gelatine, Leaves

Method:

1. Rehydrate the gelatine in nice cold water.
2. Bring the other ingredients to the boil. Remove from the heat, add the gelatine and stir to melt.
3. Let the jelly cool down a little before pouring a thin layer over the cream cheese mousse.

Port Marshmallow

Ingredients

200	g	Croyden, Vineyards Port
200	g	Sugar, Granulated
14	ea.	Gelatine, Leaves
400	g	Croyden, Vineyards Port
1	g	Citric acid

Method:

1. Rehydrate the gelatine in ice cold water.
2. Prepare a syrup with the first part of port and sugar.
3. Add the gelatine and stir to melt.
4. Pour the second part of port in the bowl of a mixer, followed by the port syrup.
5. Start mixing on a slow speed until the mixture starts to thicken, then the speed can be increased to a faster speed and eventually the top speed until the mixture starts to resemble a marshmallow consistency.
6. Split the marshmallow between two SK2 pans.
7. Freeze.

Almond and Cherry Biscotti

Ingredients

180	g	Eggs, Whites
270	g	Sugar, Caster
270	g	Flour, Cake
180	g	Nuts, Almonds, Whole
180	g	Cherries, Maraschino, Chopped
1	g	Gel Colour, Pink
2	g	Salt, Fine

Method:

1. Roast the nuts in the oven at 160°C, then leave to cool off completely.
2. Whisk the egg whites until stiff peak, start incorporating the sugar slowly.
3. Add the colour.
4. Sift together flour and salt.
5. Fold the roasted nuts and cherries into the meringue and then the flour.
6. Bake at 160°C for 45 minutes.

Gorgonzola Crumble

Ingredients

80	g	Butter
80	g	Flour, Cake
40	g	Cheese, Gorgonzola

Method:

1. Preheat the oven to 160°C.
2. Rub the butter, gorgonzola and flour together to form a crumb.
3. Knead to form a dough.
4. Roll out the dough between two silicon papers to 2mm thick.
5. Place on a baking tray, remove the top sheet of paper and bake for 16-18 minutes or until crisp.
6. Allow to cool.
7. Break to form crumbs.

Assemble the dish with all of the parts and serve.