

PEANUTS**1 PEANUT TART**

CHOCOLATE TUILLE	1 U
CHOCOLATE DISK	2 U
RED FRUIT GEL	1 U
PEANUT SORBET	1 U
STRAWBERRY CRYSTAL	1 U
PEANUT OIL	PM
CANDIED PEANUT	1 U

CHOCOLATE TUILLE

SABLE TUILLE	200 G	Combine all ingredients in Vita prep , push through strainer.
COCOA POWDER	10 G	

SABLE TUILE

SABLE CRUMB	250 G	Combine all ingredients in Vita prep until smooth, push through strainer.
LIGHT VANILLA SYRUP	300 G	
SABLE GLAZE	50 G	
ORANGE REDUCTION	10 G	

CHOCOLATE DISK

DARK CHOCOLATE 70	250 G	Melt chocolate in bain marie, spread 1mm thick. Portion, round heavy cutter size 40mm.
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RED FRUIT GEL

RASPBERRY WATER	500 G	Combine all except gelatine. Bring to boil, boil 10 seconds, add gelatine, sieve. 20g per GN 1/6 Tray. Refrigerate. When set, cut with round heavy cutter size 40mm.
AGAR	4 G	
GELATINE	3 UNIT	

PEANUT SORBET

PEANUT BUTTER (SKIPPY)	100 G	Mix. Roll 2mm thick. Freeze.
SOUR CREAM	100 G	Portion, round heavy cutter 35mm Freeze

STRAWBERRY CRYSTAL

STRAWBERRY PUREE	1000 G	Heat puree, dissolve sugar. Mix strawberry water and pectin.
STRAWBERRY WATER	500 G	Add to strawberry syrup. Boil 10 seconds, sieve.
PECTIN POWDER	24 G	Dry overnight Alto-Shaam, 65 C
SUGAR	75 G	

PEANUT OIL

PEANUT ROASTED	100 G
VEGETABLE OIL	100 G

CANDIED PEANUT

PEANUT	250 G
SUGAR	50 G
BURNT BUTTER	25 G