

TULAKALUM SEEN BY PIERE ABI HAILA #2



TULAKALUM HIBISCUS LOLLIPOP

MOIST CHOCOLATE TULAKALUM BISCUIT

430g Almond paste

130g Sugar

210g Egg yolk

150g Eggs

150g Flour

110g **TULAKALUM 75%**

100g Butter

250g Egg white

130g Sugar

Mix the almond paste and the first sugar then add the eggs and egg yolks one by one and whip well.

Add the mixed chocolate and butter (ganache style method) to the first mixture and then add the flour finish by adding the whipped egg white and sugar.

TULAKALUM CREMEUX

480g **TULAKALUM 75%**

500g Milk

500g Cream

200g Egg yolk

100g Sugar

Mix the yolks with the sugar.

Bring the milk and cream to a boil and pour in to the yolks mixture and mix well.

Reheat to 83 °c and then add the mix to the chocolate.

HIBISCUS JELLY

340g Hibiscus infused water

200g Sugar

6g Pectin NH

Heat the hibiscus water to 50°C.

Add the pectin mixed with sugar.

Cook to 106°C then allow to cool.

ALMOND SABLE

300g Sugar

650g Butter

300g Almond powder

1g Salt

100g Egg

650g Flour

Mix the butter the salt the sugar and the almond powder.

Add the eggs mix gently.

Add the flour and keep to cool.

FINISHING

See photo.