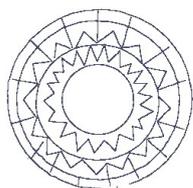




# M A N D A R I N

inspired yoghurt parfait, almond financier & marshmallow



**Terindah Estate**  
Bellarine Peninsula

With citrus in season, The Shed @ Terindah is dishing up a sweet mandarin inspired dish! This dessert represents the change of seasons from Autumn to Winter to Spring, with a strong focus on using fresh & seasonal Australian grown produce. Mandarins are a vitamin packed citrus fruit that can instantly add a deliciously sweet

element to any dish. If you like a little challenge then the five components of this creation is sure to test your multi-tasking skills in the kitchen!

We begin by making a mandarin marshmallow, mandarin granita, mandarin gel, a yoghurt parfait & an almond financier (small French cake) followed by..... you guessed it, fresh mandarin segments to garnish!

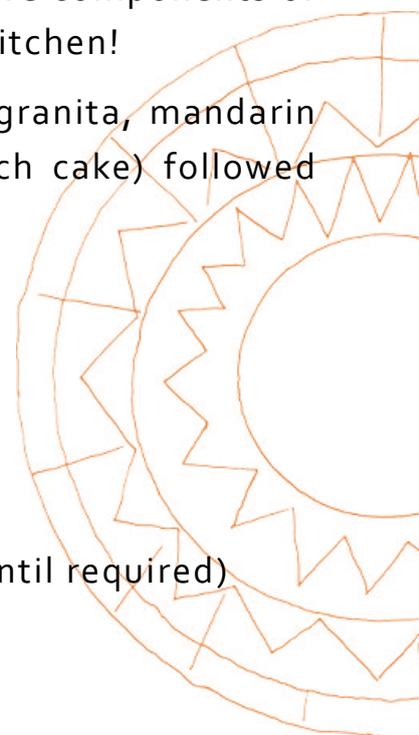
Serves: 6 people

Prep time: 90 minutes

Setting/cooking time: 3-4 hours

(some elements can be pre-made & refrigerated or frozen until required)

Chefs: Lyndon Betts & Will Moyle



## MANDARIN MARSHMALLOW

2.5g gelatine (1 sheet)      215g sugar      1 egg white      3 mandarin zest  
Container of cold water      50ml water      20g glucose

1. Soak gelatin sheet in a container of cold water.
2. Combine glucose, sugar & 50ml water in a pan to make a syrup & bring to a simmer, ensuring the temperature does not exceed 112°C. Beat egg whites in a separate bowl until silky. Once the syrup reaches 115°C, take off the heat & slowly drizzle onto the egg whites.
3. Once the mix has cooled, add mandarin zest, squeeze excess moisture from gelatine & incorporate to the mix. Pour into an air tight container (lined with greaseproof paper top & bottom) & refrigerate (lasts 4-5 days).

## MANDARIN GRANITA

25g sugar      40ml water      250ml fresh mandarin juice

1. Combine sugar & water in a pot. Heat until sugar is dissolved & mix in the juice. Freeze on a flat tray & scratch with a fork every 20 minutes until a flaky texture is achieved.

## MANDARIN GEL

500ml fresh mandarin juice      4.5g agar agar (available from an Asian grocer)

1. Set aside 300 ml of juice. In a pot on medium heat, bring 200ml of the juice to 90°C.
2. Add agar agar & whisk for 5 minutes ensuring the mix doesn't boil & until fully dissolved.
3. Slowly whisk in remaining 300ml of juice. Set on a tray in the fridge.
4. Once set put into a jug and blitz using a blender until smooth. Refrigerate in a plastic squeeze bottle.

## YOGHURT PARFAIT

200ml thickened cream      3/4 cup glucose      1/4 cup honey      300ml natural yoghurt  
20ml water      3/4 cup sugar      4 egg whites

1. Lightly whip cream & yoghurt & set aside in the fridge.
2. Combine water, honey, glucose & only 1/4 cup of the sugar in a pot & simmer until the syrup reaches 110°C.
3. In a separate bowl, whisk egg whites & add 1/2 cup sugar until stiff peaks form.
4. Once syrup reaches 120°C take off the heat & slowly pour on to egg whites & continue to mix. Once mix is cool, gently fold cream into the egg whites (a third at a time). Place the mix into desired moulds & freeze.

## ALMOND FINANCIER

110g icing sugar      3 egg whites      25g honey  
65g almond meal      60g plain flour      125g beurre noisette (burnt butter)

1. Combine icing sugar, almond meal and flour.
2. Mix in egg whites, melt beurre noisette and honey.
3. Line a baking tray and bake at 160°C for 20-25 minutes.

## TO SERVE

4 diced mandarin segments      1 tbsp extra virgin olive oil

1. Take parfait out of mould & place on serving plate. Cut marshmallow into cubes & scatter around the parfait. (Marshmallow may be lightly roasted using a butane torch). Dot the plate with the mandarin gel. Cut almond financier into triangles & place alongside the parfait. Dust with granita flakes & garnish with mandarin segments, followed by a drizzle of Drysdale's Manzanillo Grove extra virgin olive oil.

