

CHAMPAGNE		Author: Chef Kuok I Hoi
CHAMPAGNE FOAM	Grams	Methodology
champagne	125	Melt sugar and gelatine in warm water, add in champagne and keep chilled for 12hours
sugar	115	whip the mix to light and airy, spread on biscuit with raspberries
water	135	
gelatine sheet	10	
SAVORDI BISCUIT		
cake flour	80	Whip the egg yolks lightly
corn flour	80	Whip the egg white with sugar and fold in yolk
sugar	80	Fold in sifted flours, spread on paper (8mm thick), bake until it's cooked
egg yolk	185	
egg white	190	
MARA DE BOIS COULIS		
mara de bois puree	300	Bring puree with sugar and pectin to a boil, leave it away from heat and then add in liqueur
sugar	50	
pectin NH	5	
mara de bois liqueur	12	
MARA DE BOIS AGAR AGAR		
mara de bois puree	500	Bring all to a boil, then spread on a plastic sheet
glucose	50	
agar agar powder	6	
CHAMPAGNE FOAM		
sugar	9	Whip all the ingredients with a blender to create bubbles
lemon juice	5	
champagne	450	
sucro	9	