

WHISKY
JELLY
CUBES

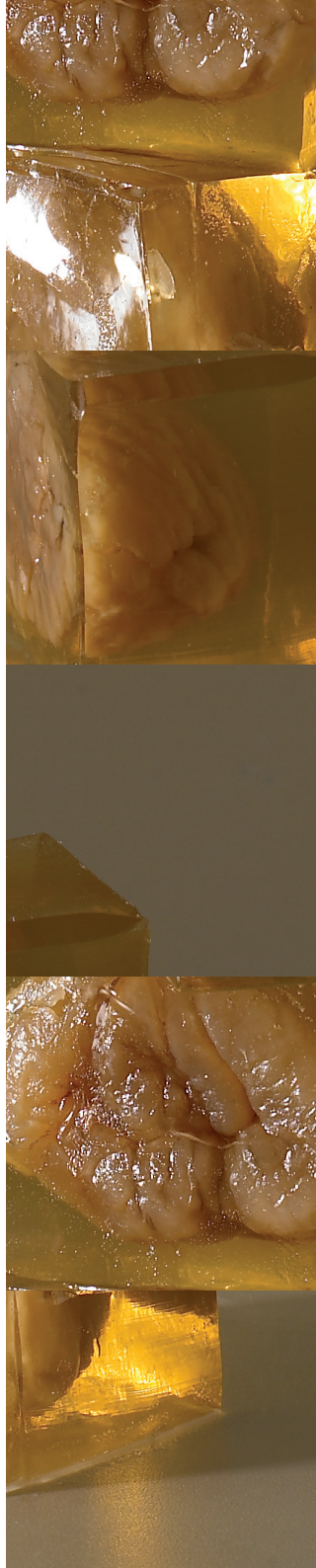
WITH

CORSIGLIA
CANDIED
CHESTNUTS



CORSIGLIA

WHISKY JELLY CUBES WITH CORSIGLIA CANDIED CHESTNUTS



RECIPE BY CHRISTOPHE ADAM - PASTRY CHEF

FOR THIS RECIPE, USE A SOFT ICE CUBE TRAY 18 CM x 10,5 CM FOR 5 ICE CUBES.

WHISKY JELLY

(FOR 15 ICE CUBES)

- . 60 G BROWN CASSONADE SUGAR.
- . 420 G WATER
- . 22 G GELATIN LEAVES.
- . 70 G WHISKY

BRING WATER AND SUGAR TO THE BOIL.

ADD DRAINED GELATIN.

LET MIXTURE COOL FOR 10 MINUTES IN THE REFRIGERATOR BEFORE ADDING WHISKY.
SET ASIDE.

DRESSING

LINE THE BOTTOM OF THE MOULD WITH 20 G OF WHISKY JELLY.

LET IT SET IN THE REFRIGERATOR FOR 15 MINUTES, THEN PLACE A WHOLE CORSIGLIA CANDIED CHESTNUT IN THE MOULD.

TOP WITH THE REST OF THE JELLY.

LEAVE IN REFRIGERATOR FOR 12 HOURS BEFORE SERVING.

CORSIGLIA SA

455 CHEMIN DE LA VALLEE . 13400 AUBAGNE
TEL + 33 (0)4 42 36 99 99 . FAX + 33 (0)4 42 36 99 85
CONTACT@CORSIGLIA.FR . WWW.CORSIGLIA.FR

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