



Whiskey Ganache

Chocolate (dark/milk)	350g
Cream	300g
Whiskey	35g

1. Place cream in a saucepan and bring to the boil.
2. Pour over your chocolate and using a spatula emulsify gently.
3. Add the whiskey and blitz with a hand blender until smooth and shiny.

Lemon Caramel

Sugar	200g
Cream	350g
Lemon Juice	50g
Butter	20g
Gelatin Sheet	2

1. Heat the cream in a pan and set aside.
2. Soak the gelatin in a bowl of ice cold water.
3. Place half the sugar in a clean, dry heavy based pan on a medium heat.
4. Slowly colour the sugar evenly then add the remainder of the sugar.
5. Deglaze the pan with the warm cream.
6. Bring to the boil and add the lemon juice.
7. Continue to boil for around 8mins or until it is reduced to desired consistency.
8. Take off the heat, allow to cool slightly and add the gelatin.



Whiskey jelly

Water	75g
Sugar	15g
Lemon juice	25g
Whiskey	25g
Lemon Zest	
Agar	1g
Gelatin	1 sheets

1. Bring the water and lemon juice to the boil.
2. Weight the agar and sugar into the same bowl and add to the pan.
3. Bring the liquid to the boil and simmer for 2 mins.
4. Take off the heat and add the gelatin.
5. Add the whiskey.
6. Set the jelly in a mould and place in the fridge or freezer.



Sweet Paste

Plain Flour	175g
Cocoa Powder	50g
Butter	110g
Eggs	1
Sugar	80g

1. Cream the butter, sugar either by hand or in your mixer.
2. Add the egg slowly and then the flour.
3. Chill in fridge.
4. Roll pastry to around 3cm thick and line tart ring.
5. Blind bake in oven at 170°C for 8-10mins.