

Jalapino Brulee with Cayenne Pepper Net Bread and Chilli Beetroot Chutney

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Jalapino Brulee

3 x Egg Yolks

100ml x Full Cream Milk

15 g x Drained Ricotta Cheese

50g x Wild Rocket

30ml Jalapeno Green Mash

2 Tsp x Pine Nuts

1 Tsp White Sugar

Olive Oil

Ground White Pepper

Method:

Pre-heat the oven to 160 Dig

Wash and Dry rocket, drizzle with olive oil and cook in oven @160 Dig for 5 minutes

Combine Rocket, Jalapeno Mash, and Milk, Blend thoroughly and pour through a fine sieve

Combine and beat Egg yolks and ricotta, then gradually add Milk mixture, stirring as you do so

Adjust the seasoning, Jalapeno Mash has high salt content, so only white pepper is needed

Pour mixture into ramekins and bake in Bain Marie for about 25min till ready

While Crèmes cook, roast the pine nuts in a pan without any oil

Remove from oven and cool to room temperature and refrigerate till ready to serve

When ready to serve, Sprinkle with sugar and caramelize with cooking torch then sprinkle pine nuts and Chilli Garnish over

Chilli Beetroot Chutney:

1 x Beetroot Peeled and Grated

1 x Apple Peeled and Grated – preferably Granny Smith

1 x Tbl Jalapeno Red Mash

30 ml Apple Cider Vinegar

25ml Brown Sugar

1 x Orange - Juice and Zest

1 Tsp Five Spice

2 Sprig of Thyme

Method:

Add all ingredients to saucepan and simmer till liquid has evaporated and mixture becomes thick and velvety

Take off heat, remove Thyme Sprigs, cool to room temp, refrigerate and serve when ready

Chilli Net Bread

125g Plain Flour

20ml Cayenne Pepper Puree

Pinch of Salt

Pinch of Turmeric

200ml Coconut Milk

1 x Medium Egg

Vegetable oil for frying

Method:

Combine Flour, Salt; make well in centre and gradually add the coconut milk, stirring all the time.

Once all the coconut milk is added, add Cayenne Pepper Puree and then beat it hard to get rid of any lumps and then add egg and beat again.

Spoon mixture into Squeeze Bottle and snip slightly bigger opening

Pour a tiny bit of oil into frying pan and heat to medium to high temp

Once pan is hot drizzle mixture onto the pan in a loop the loop pattern

Leave to cook for about three minutes or until golden brown, then carefully flip over and cook other side for a couple of minutes

Drain on Kitchen towel and serve

