

World Gourmet Summit 2003 Culinary Masterclasses

The Cuisine of
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Brittany Shortbread with California Raisins



Serves 6

Ingredients

Brittany shortbread biscuit :

160 g lightly salted butter
210g flour
140g powdered sugar
10g baking powder
60g egg yolks

Topping :

500g California raisins (golden)
200ml Chivas Regal
almonds, sliced

Almond cream :

125g butter
125g sugar
125g almonds, ground
2 ½ eggs
25ml Chivas Regal

Sauce :

100g butter
1 vanilla pod (bean)
80g Raw (unrefined cane) sugar
60g butter
100ml cream

Garnish :

125g redcurrants
100g green pistachio nuts, blanched

Method

For the shortbread biscuit: Rub butter into flour until mixture resembles breadcrumbs. Stir in powdered sugar and baking powder. Mix in egg yolks a little at a time to create a soft dough. Chill for 30 minutes. Roll out the dough between two sheets of paper. Cut out 6 circles, each 5.5 cm in diameter. Transfer to a baking sheet lined with a silicone mat. Reserve in the refrigerator. Remaining dough may-be frozen for later use.

For the topping: Place California raisins in a bowl and cover with Chivas Regal to rehydrate. Drain raisins and keep aside 150g for the sauce.

For the almond cream: Whisk butter until well softened and smooth. Stir in sugar followed by ground almonds. Whisk in eggs. Flavor with Chivas Regal.

Place almond cream into a pastry bag. Pipe a small mound in the center of each shortbread circle. Top with soaked California raisins. Pipe on a little more almond cream, then sprinkle with sliced almonds if desired. Bake in an oven preheated to 160°C for approximately 15 minutes. Cool on trays before removing from the circles.

For the sauce: Heat butter and vanilla pod in a *sauté* pan, add raw sugar and cook until sugar dissolves and starts to caramelize. Add reserved soaked raisins and toss to coat. Add cream, reduce to desired consistency.

Serving

Arrange shortbread on a plate, garnish with redcurrants, pistachio nuts and top with sauce.