



Coconut Cherry Salad with Choc Ganache & Coconut Sorbet **Shane Delia 27/01/12**

Serves 4

Coconut Cherry Salad

5g butter
20g pumpkin Seeds
4g sunflower seeds
4g oats, toasted
10g caster sugar
100g coconut – desiccated and toasted
32 Haraska cherries – finely sliced
48g Haraska cherry syrup

Method

Melt butter in a small pot and add pumpkin seeds and sunflower seeds
Heat until hot before dusting in sugar
Stir continuously until seeds are well coated
Place on non-stick paper to dry and cool
Place seeds in a bowl and combine with oats, coconut and sliced cherries.
Dress with Haraska cherry syrup and serve in individual glasses or dishes.
Top with a chocolate tuile that's been brushed with chocolate ganache.
Serve with a scoop of sorbet.
Sprinkle with toasted coconut flakes (optional).

Chocolate Ganache

80g dark chocolate
40g butter
45g thickened cream

Method

Combine dark chocolate, butter and cream in a bowl.
Place over a Bain Marie and heat until just melted.
Brush over the cooled tuiles.

Chocolate Tuille

100g cold butter, chopped
150g plain flour
25g caster sugar
20g cocoa powder
40mls milk

Method

Place butter, flour, sugar and cocoa powder in mixing bowl and mix to a paste.
Mix in milk until just combined.
Shape into a flat disc, wrap in cling film and refrigerate to set. (approx 1hr)
Sprinkle a little flour onto bench top to avoid sticking and bring dough onto bench and roll out to 2mm thickness (very thin).

Cut out circles and replace in refrigerator to firm up until ready to bake.
Preheat oven.
Bake at 200°C for about 4minutes or until crisp.

Coconut Sorbet

400ml coconut milk

200ml water

170gm sugar

25gm invert sugar (also known as trimoline or you can use glucose - it stops crystallisation)

½ lime juiced

10ml rosewater

1 pinch cardamon powder

Method

Using a medium saucepan, heat all ingredients until sugar dissolves. Chill and churn in your ice-cream maker. Or pop in freezer and scrap with a fork after an hour.