



RECIPE



Trio with Veil & Muscatels

Affineur Trio with Pedro Ximenez Veil & Macerated Muscatels

Ingredients

Veil

- 1/2 cup (125ml) water
- 1/2 cup caster sugar
- 1 cup Ximenez 25yr old Sherry Vinegar (250ml)
- 4 sheets titanium strength gelatin (7g)

Muscatels

- 150g Muscatels
- 1 & 1/2 cups (375ml) Ximenez 12yr old Sherry Vinegar
- 1 cup (250ml) water
- 1 cup caster sugar

Method

Veil

- You will need a tray with high sides for this recipe. Preferably plastic or non stick (42cm x 30cm approx. size) will make a lovely veil.
- Combine water, sugar and vinegar. Bring this syrup to boiling point and simmer for several minutes. Without reducing. Pour into a jug to measure 500ml.
- Meanwhile soak gelatin leaves in cold water till soft but not sticky and squeeze out excess water.
- Add gelatin leaves into the hot syrup and stir until dissolved.
- Strain into large tray, and place into fridge (will take 6 to 24 hours to set).
- Use a knife to cut a line through the jelly the size required and lift the edges with an egg spatula. The jelly is quite easy to lift from the tray in small sheets once the edges are loosened.

Muscatels

- Combine the sugar, vinegar and water into a saucepan and bring to the boil. Reduce this liquid by half.
- Put muscatels into this liquid while still hot and allow to cool down.

Arrange with cheese (works particularly well with triple cream and goats cheeses, however any white mould cheese will work) carefully draping veil over the top of cheese. Muscatels on the side, with some of the left over muscatel liquid as plate garish. Can also be used with cheesecakes and desserts.

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