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EPISODE 31 - DATE CREAM

Ingredients for about 6 servings:

900 ml cream
125g date paste
1 vanilla bean
4 gelatine leaves

6 Spekulatius cookies (Speculoos)
50 g of butter
2 tbsp sugar

1 x 300 g can of tangerines
100 ml of orange juice
80 ml Cointreau
2 tablespoons cornstarch
Red currants to decorate

Method:

Dissolve the date paste with half of the cream over medium heat.
Halve the vanilla pod, scrape it out and add it with the pod.
Boil the mixture once and cool in a cold water bath.
Soak leaf gelatine in cold water for about 5 minutes.
Express and dissolve completely in the still warm date cream.
Beat the remaining cream until stiff.
When the date cream is cold (but not yet firm) fold in the whipped cream and refrigerate until it is firm (about 2 hours).

Crush the Spekulatius roughly.
Melt butter in a small saucepan.
Add the sugar and roast until lightly caramelised.
Add the speculum and lightly fry.
Put aside.

Put the tangerines, orange juice and Cointreau in a small saucepan and puree.
Mix the cornstarch with a little cold water and pour into the pot.
Stir in and stir immediately.
Put aside.