



Rubino St. James

VARIATIONS OF MASCARPONE ON RHUBARB FILLETS

INGREDIENTS FOR 10 PEOPLE

Rubino pigments

65 g natural yoghurt
65 g stiff whipped cream
10 g sugar
3 leaves of gelatine

WIBERG products: 10 g Rubino paprika delicatess,
Cayenne Chilis ground

Mascarpone cream

100 ml milk
50 g sugar
30 g egg yolk
5 leaves of gelatine
200 g mascarpone
50 ml St. James rum
200 g stiff whipped cream

WIBERG products: Gourmet Vanilla ground

Rhubarb fillets

40 rhubarb fillet strips (10 cm long)

Duchesse leaves

125 g egg white
125 g sugar
25 g wheat flour
100 g hazelnuts, grated
25 g liquid butter
50 g orange peel, semi-candied

WIBERG products: Gourmet Vanilla ground, Ras El Hanout
oriental spice preparation

Garnish

strawberries
chocolate decoration
10 chocolate-covered hazelnut dragées
WIBERG Decorative Fruit Mix
candied orange peel

PREPARATION

Rubino pigments

Prepare the cream mixture in the usual way. Fill into suitable small terrine moulds and deep-freeze. Once the cream is fully frozen, cut into squares and freeze again. Before serving, turn out the Rubino pigments and cut into slices 0.5 cm thick.

Mascarpone cream

Mix the milk, sugar, egg yolk, vanilla and soaked gelatine until the mixture thickens. Fold in the mascarpone, add the rum, fold in the cream and add the Rubino pigments. Fill the mixture into 10 small tube moulds (10 cm long, 2.5 cm diameter). Fill the rest of the mixture into terrine moulds (approx. 3 cm diameter) immediately and deep-freeze.

Rhubarb fillets

Blanch the rhubarb fillets in the liquid.

Duchesse leaves

Beat the egg whites and sugar into stiff peaks, fold in the flour and hazelnuts and finally, add the butter. Season with Gourmet Vanilla and Ras El Hanout and stencil onto a baking tray. Add semi-candied orange peel and bake until crispy. Arrange 5 duchesse leaves and 5 Rubino pigments slices into a tower and serve.

Garnish

Roll the strawberries, chocolate decoration and chocolate-covered hazelnut dragées in the Decorative Fruit Mix.

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