

APPLE HUCKLEBERRY FRYCAKE

Red apple foam, Mountain Huckleberries

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APPLE HUCKLEBERRY CAKE

Y= 30 portions

A.P. Flour	320grams
Baking soda	10grams
Cinnamon	5grams
Nutmeg, fresh	1grams
Salt	2grams
Butter, soft	226grams
Vanilla paste	5grams
Eggs, whole	100grams
Demerera sugar	8grams
Apple sauce	512grams
Huckleberries	256grams

1. Combine dry ingredients. Place in mixer with paddle attachment.
2. Add butter, eggs, and sugar and blend well. Add apple sauce and huckleberries
3. Bake at 165C for 25 minutes in flexi mold loaf pans. Cool. Unmold and cut into cubes or rectangles. Bread in Panko Crispy Tempura (recipe below).

PANKO CRISPY TEMPURA

Y=30 portions

Rice Flour	250grams
Sugar	100grams
Buttermilk	340grams
Baking Powder	4grams
Panko Crumbs	As needed to coat

1. Mix together all ingredients except panko crumbs.
2. Coat Apple Huckleberry Cake cube in a little rice flour.
3. Dredge in tempura batter. Roll in Panko bread crumbs. Repeat until all cakes are coated.
4. Fry in Grape seed oil until crispy brown. Serve immediately.

HUCKLEBERRY BROTH

Apple juice	2000grams
Huckleberries, dried	150grams
Hibiscus	20grams
Lemon zest	2grams
Sugar	30grams
Vanilla bean	2grams

1. Combine all ingredients and bring to simmer. Cover and chill overnight. Strain.
2. Soak mountain huckleberries and red apple sticks in liquid. Reserve chilled for service.

POACHED RED APPLE FOAM

Y=484 grams

Huckleberry poached apples*	150 grams
Huckleberry poach liquid	250grams
Lemon juice	30grams
Sugar cane granules	50grams
Gelatin	4grams

1. Combine poached apples (cores removed), poach liquid, lemon juice and sugar in sauce pan. Bring to simmer. Add bloomed gelatin and stir until dissolved.
2. Remove from heat; process on low in vita prep blender. Strain if needed.
3. Transfer to iSi foam canister. (Min 300 g); charge 2X.

***HUCKLEBERRY POACHED RED APPLE**

1. Poach whole, peeled red apples in huckleberry broth (see above). Chill.

RED APPLE AND HUCKLEBERRY SAUCE

Yield=2 piping plastic bottles (608 grams)

Huckleberry Broth (see recipe)	500 grams
Sugar	100 grams
Agar	8 grams

1. Combine sugar and agar well. In a small pot, whisk briskly into apple huckleberry broth.
2. Bring to a boil, stirring occasionally.
3. Pour liquid into Vita Mix container; chill to set. (Approx 1 hour).
4. Return Vita Mix container to blender base. Blend smooth. Load into plastic squeeze bottle. Reserve for service.
5. NOTE: Add liquid to adjust texture.

Frycake garnishes:

Huckleberries, plumped in huckleberry broth
 Red Apple julienne sticks, soaked in huckleberry broth
 Snapdragon Flowers

To plate Apple Huckleberry Frycake:

1. In shallow white dessert bowl, dispense a small amount of red apple foam.
2. Place hot apple huckleberry frycake next to foam.
3. Garnish dessert with (6) red apple julienne sticks, several plumped huckleberries and snapdragon petals. Add apply and huckleberry sauce.