

luke mangan



www.lukemangan.com

Peachtree Management Pty Ltd
ABN 38 094 230 476
ACN 094 230 476
PO Box 294
Potts Point
NSW 1335 Australia
t + 61 2 9265 6089
f + 61 2 9265 6040
Registered Office c/o
The Allan Hall Partnership

Glass Brasserie

Level 2 Sydney Hilton
488 George St
Sydney NSW 2000 Australia
t + 61 2 9265 6089
f + 61 2 9265 6040
www.glassbrasserie.com.au
www.appetiteforexcellence.com.au

Salt Tokyo

Shin-Marunouchi Building
6F 1-5-1-Marunouchi Chiyoda-ku
Tokyo 100-6506 Japan
t + 81 3 5288 7828
f + 81 3 5288 7836

World Wine Bar Tokyo

Shin-Marunouchi Building
6F 1-5-1-Marunouchi Chiyoda-ku
Tokyo 100-6506 Japan
t + 81 3 5288 7829

The Palace

505 City Rd
South Melbourne VIC 3205 Australia
t + 61 3 9699 6410
f + 61 3 9690 6622
www.palacehotelmelbourne.com.au

Salt Grill P&O Cruise Liners



ESPRESSO PARFAIT

Serves 4

Ingredients

- 2 egg yolks
- 150g sugar
- 2 egg whites
- 300ml cream (thick, 45%)
- 40ml espresso
- 20ml frangelico

Method

- Whisk egg yolks and 75g sugar till thick sabayon.
- Whisk egg whites and 75g sugar to a meringue
- Whisk cream until soft peak
- Fold sabayon through cream, add coffee and frangelico, and then fold through meringue
- Spread onto baking paper to desired thickness and freeze
- Portion with hot knife into eight pieces the same as the wafers

