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**Salt Grill P&O Cruise Liners**



**OEUF A LA NIEGE WITH ALMOND ANGLAISE**

**Ingredients**

**Meringues**

- 1 800 egg whites
- Pinch of salt
- 600gm castor sugar
- Teaspoon cream of tartar
- Teaspoon of vanilla essence

**Almond Anglaise**

- 125ml milk
- 125ml cream
- 50gm sugar
- 3 egg yolks
- 80gm roasted almonds

**Strawberries**

- 2 punettes fresh strawberries
- 80 gm sugar syrup
- ½ bunch julienned mint

**Tuille**

- 100 castor sugar
- 100gm flour
- 100gm butter
- 100gm egg white

**Method**

**For meringues:**

- Whisk egg whites with a pinch of salt in a kitchen aid until soft peaks are formed.
- Gradually add the sugar, cream of tartar and vanilla essence. Keep whisking until small bubbles form and the mixture thickens.
- In lightly buttered and sugared moulds add mixture, filling to the top. Lightly tap so to remove the bubbles. Cook in a Bain-marie in a an oven at 150 degrees for 8 to 10 minutes – until slightly golden on top
- Remove and let cool

**Almond Anglaise:**

- Bring milk & cream to the boil. In a separate bowl whisk sugar and egg whites together until thick and creamy. Add sugar mixture gradually into the milk mixture to mixing gently.
- Return to a very low heat stirring constantly until the mixture coats the back of the spoon.
- Remove from the heat, add almonds and cover with glad-wrap to allow the almond flavor to infuse the mixture as it cools – approx 5-10mins – then strain the mixture

**Strawberries**

- Dice strawberries add other ingredients

**Tuille Mix**

- Add all ingredients in kitchen aid until all combined, then spread on silicon into a triangular shape and bake at 180 degrees until golden, remove and allow to cool.
- To serve, centre the island on the plate and surround with the almond anglaise. A small amount of strawberries and tuille behind island.

