

WHAT THE DOCTOR ORDERED

The Market on Malvern, or MOM Cafe, has opened in Prahran, thanks to doctor Anthony Yeung, owner of Beingwell Healthcare. Ex-Nobu London sous chef David Selex helped create the menu designed for those with specific dietary requirements or irritations.

Details: 9529 7701 or momcafe.com.au



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stonningtonleader.com.au

FOOD

DELICIOUSLY SINFUL TREATS

Masterchef's aptly dubbed 'dessert king' shares his top tips for creating fantastic sweets for the festive season, writes **Mark Bunker**

Think Christmas and delicious desserts probably spring to mind. Think desserts and it'll be hard to shrug off the thought of chocolate, especially if you're looking to create some sinfully wicked treats for the festive table.

As Raymond Porsomo – billed the “Dessert King” in last year’s Masterchef – says: “Christmas is the time to pull out all the stops, but you don’t have to be a pastry chef to ‘wow’ your guests. Just get creative.”

“From baking a simple cake, creating a masterpiece or getting a store-bought cake, it’s all about the goldenfimbiling touches that make your Christmas special.”

As Ferrero Rocher Christmas ambassador, Mr Porsomo has developed six recipes to inspire home chefs.

He said Ferrero Rocher had always been part of his family Christmas celebrations and

he was excited to devise new ways of adding the magic of gold to his desserts.

Mr Porsomo said he liked to work with the flavours of the Ferrero Rocher and bring them to life in different layers, which led him to create the Ferrero Delight, a textured dessert with three layers: crunchy almond nibs, salted caramel and he set in ganache.

His tips for creating stunning desserts: INVEST in gold dust and gold leaves to give your desserts that magic touch. THINK about colour – micro-herbs or edible flowers are pretty.

USE Ferrero Rocher, but sometimes less is more. A single Ferrero Rocher has more impact than dozens of overwhelming creation.

Details: ferrerochocolate.com.au/show-the-mods



THE ROCHER

Cupcake
400g dark chocolate
300g butter
10 egg yolks
10 egg whites
25g sugar
75g almond meal
20g cocoa powder

Ganache
400g dark chocolate
400g cream
40g glucose
50g butter
Garnish
Ferrero Rocher
Gold pearls

Cupcake: Melt butter and chocolate in microwave. Meanwhile whisk egg whites until medium peaks and set aside until needed. Sift dry ingredients together in a mixing bowl. Once chocolate is melted whisk in egg yolk. Then fold in dry ingredients, once combined fold in egg whites until glossy. Line cupcake tray with gold cupcake cups and fill 2/3 of the cup and bake at 160C for 14-16 minutes or until cooked in the middle (check with skewer). Once cooked, allow to cool and take out of tray.

Ganache: Place cream and glucose in a pot and bring to a simmer, once hot pour over dark chocolate and whisk to combine. Then add in butter until glossy. Transfer into a container until set. Once set place into a piping bag fitted with a star nozzle.

To assemble: Pipe a swirl in the middle of the cupcake and place a rocher on top. Then garnish with gold pearls.



Raymond Porsomo at work on his Christmas creation, Ferrero Delight.

NEW PREMISES

Laurent Boulangerie Patisserie in Camberwell has moved from 603 Burke Rd to bigger premises at 610 Burke Rd. The move happened at the start of November and the patisserie has even more delicious products on offer.
Phone: 9882 9511



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MOD OZ FARE



Abu One Abu at 818 Glenferrie Rd, is a new Australian restaurant with European flair in the heart of Hawthorn which opened last month. Eggs and smashed avocado morph into pizza at lunch and pasta and portobush at night.

Details: abuonabou.com.au

