

DELICIOUS RAISIN TREATS

CHEF-OWNER OF PATISSERIE G, GWEN LIM, UNDERSCORES CALIFORNIA RAISINS' VERSATILITY BY TURNING THEM INTO A RICH PASTE AND PAIRING THEM WITH APPLE JELLY FOR HER EXQUISITE PASTRIES.

When tasked to create two recipes involving California Raisins, Gwen Lim, chef-owner of Patisserie G, a boutique pastry shop in Millenia Walk, decided to put the soft and juicy characteristics of the raisins to good use. "California raisins are great with alcohol as they absorb its flavour easily," says Lim, who decided to make a Coffee and Kahlúa California Raisins Tart by soaking the raisins in Kahlúa, a coffee-flavoured liqueur, before blending them into a sticky paste. Lim pairs the paste with a dark chocolate ganache, creating a rich, luscious filling that will please chocoholics.

Lim takes a fruity approach for her second recipe, whipping up California Raisin and Creamy Apple in a Glass, which feels like an apple pie deconstructed into layers: a base of jelly is topped by a layer of velvety creamy apple filling before it is crowned by a biscuit with raisins soaked with apple brandy. As you dig in with a spoon, the different flavours overlap and create a medley of textures in one bite. Lim recommends pairing her desserts with—rather unconventionally—sake as she thinks a sweet wine such as Port may overpower the fruity flavours of her pastries.

For Lim, working with California Raisins has been a "fun experience", and she may consider introducing those two desserts in her shop sometime in the future.



CALIFORNIA RAISIN AND CREAMY APPLE IN A GLASS

Makes 8 cups Prep time 1 hour 15 minutes + soaking overnight Cook time 30 minutes

biscuit

200g California Natural Raisins
200g apple brandy
50g unrefined sugar
100g ground almonds
100g flour
pinch salt
100g unsalted butter
25g nib sugar

- › Soak raisins in apple brandy overnight.
- › Combine sugar, almonds, flour, salt, and butter in a bowl and mix. Add nib sugar, 50g of raisins and shape into a dough. Roll out the dough on a baking paper and cool it in the chiller for 1 hour. Cut it into small, round pieces and bake them in an oven at 180°C for 10 minutes.

creamy apple filling

2 gelatine sheets
3 eggs
50g sugar
100ml green apple juice
10ml lemon juice
175g soft butter

- › Soak gelatine in ice water until soft and drain. Whip eggs and sugar until creamy. Over a stove, heat apple and lemon juice, add whipped egg mixture and stir until it reaches 83°C.
- › Turn off the heat, add gelatine sheets

and half of the butter before mixing well.
› Pour mixture into a tray, let it cool, and add the rest of the butter and mix well.

apple jelly

2 gelatine sheets
250ml apple juice
1 tbsp lemon juice
25g sugar

- › Soak the gelatine in ice water until soft and drain. In a pot, add apple and lemon juice and sugar and bring to a boil. Turn off the heat and add gelatine sheets.
 - › Pour the mixture into a shooter glass as a base layer, and add some raisins. Repeat steps for other glasses, and chill them for an hour until firm.
- Once the jelly is firm, pipe the creamy apple filling into the glasses until they are half full. Sprinkle raisins and top off each glass with a biscuit.

COFFEE AND KAHLÚA CALIFORNIA RAISIN TART

Makes 12 Prep time 30 minutes + soaking overnight Cook time 30 minutes

300g California Natural Raisins
50ml espresso
150ml Kahlúa

- › Soak raisins in the espresso and Kahlúa overnight. Blend them into a paste.

sweet short pastry

180g unsalted butter
120g icing sugar

40g ground almonds
300g flour
60g eggs

- › In a bowl, butter the sugar, almonds and flour mixture with your finger tips until it turns into crumbs. Add eggs and knead lightly into a dough. Flatten it onto a tray and chill for an hour.
- › On a lightly floured surface, roll out the dough until it's 5mm thick. Prick all over with a fork. Press the dough into 7mm diameter rings, and bake them in an oven at 170°C for 15 to 20 minutes.

meringue chocolate cake

60g egg white
30g sugar
30g melted butter
60g dark chocolate, chopped
20g egg yolk

- › Whip egg white and sugar until stiff, and set aside. Pour hot melted butter over chopped chocolate and mix until smooth, then add egg yolk and mix well.
- › Incorporate whipped egg white into chocolate mixture by folding. With a 6mm piping tip, pipe the mixture onto a baking tray, making 6cm diameter circles. Bake them in an oven at 170°C for 5 minutes.

ganache

150g cream
15g glucose
5g trimoline
150g dark chocolate, chopped
50g butter

- › Heat cream, glucose and trimoline in a pot, add chopped chocolate, and mix well. Add butter and mix until smooth.
- › Cut the meringue to fit the base of the sweet pastry tart, and add a layer of blended raisins. Fill up with chocolate ganache. Garnish with raisins and then chill until firm. Repeat steps.