

CRUNCH TIME

Garnishes



**Serve information: Makes 1 fruit garnish,
1 vegetable garnish and 2 variations of a sauce garnish**

INGREDIENTS:

6 Large strawberries
2 Continental cucumber, unpeeled
1 Hot chili sauce in squeeze bottle
50g Strawberry coulis
1 Flourless almond cake slice
50g Thickened cream, whipped
1 Fanned strawberry
1 Cucumber rose

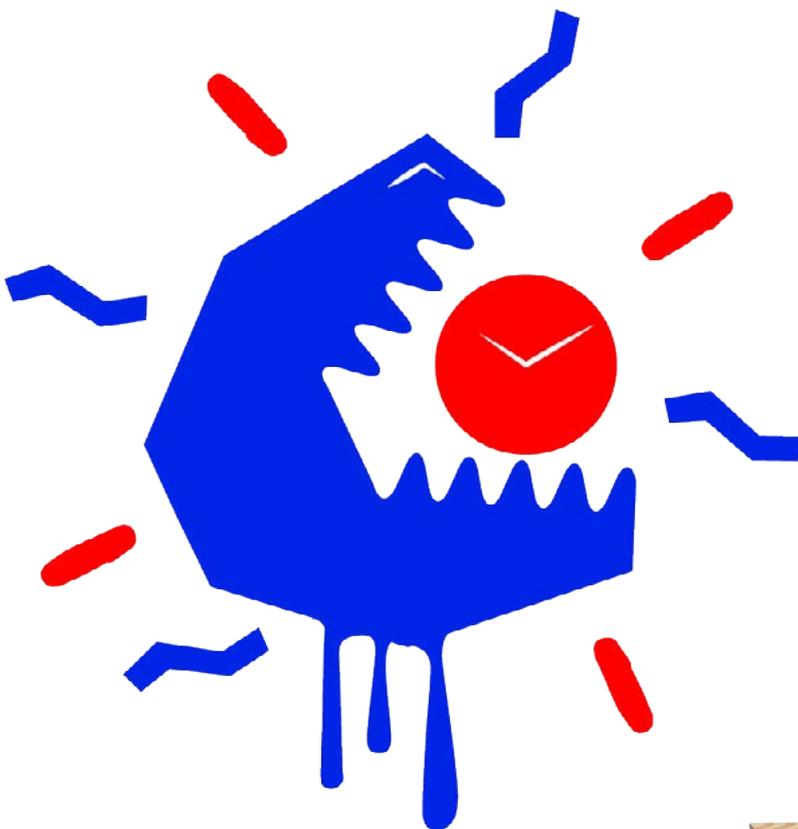
EQUIPMENT:

4 Paring knife
4 Veggie peeler
4 Spoon
4 Chopping board
6 Dinner plates
3 Toothpick or bamboo skewer



METHOD:

1. Start with the strawberry and a paring knife to make strawberry fans. Make - cm thick cuts vertically through the strawberry, from tip towards the stem, but not all the way through. Holding the stem, gently fan the pieces apart between your fingers.
2. The fine dining smudge. Use a spoon to add a dollop strawberry coulis on a plate with cake. Now, turn it into a long smudge by using the back of the spoon to press into the smudge and then drag it out across the plate. You can create a straight line or interesting curves with practice.
3. For cucumber roses: use the veggie peeler to carefully slice thin discs out of the cucumber. Line up 10-15 in a row straight ahead of you, overlapping the edges. Gently roll them together, starting with the disc closest to you, finishing at the farthest. Holding the roll firmly with one hand, cut the roll in half. Place each of the resulting two halves cut-side-down to reveal the "petal" topped flowers.
4. Use hot chili sauce in squeeze bottles to dab some of this humble topping artfully on the plate as a garnish. By holding vertically to the plate and squeezing carefully, you can "write" designs on the plate. Create lines, half circles and dots. If you put a toothpick in the centre of one of the dots and drag it out, you can even create little heart shapes.



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