



## PURE WOW : ESPRESSO MARTINI & ICE CREAM SANDWICH!

The ultimate dessert repertoire to serve your dinner guests. Kandara's Executive Chef Joseph Antonishek reveals his recipes for a signature vanilla infused vodka espresso martini topped with caramel foam paired with a choux craquelin ice cream sandwich. This mouthwatering symphony can also be experienced at sunset at Karma Beach Bali between 5-6pm every day – why not order 'two for the road.'

### To Make The Martini

Yields  
1 martini

Vanilla Infused Vodka	45ml
Kahlua	15ml
Maple Syrup, pure	10ml
Espresso	30ml
Top with caramel foam	see recipe below
Espresso Beans	3 pc.
Dark Chocolate, grated	1 gram

- Prepare a martini glass filled with ice and water to chill.
- Meanwhile in a shaker combine the vodka, Kahlua, maple syrup and espresso with ice.
- Shake vigorously and double strain into chilled martini glass.
- Top with caramel foam.
- Garnish with three pieces of espresso beans and grated dark chocolate.



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## To Make The Martini

Process time  
5 minutes

Maceration time  
24 hours

Yields  
16 Martinis

## Ingredients

Vodka, your choice 750ml  
Vanilla Bean, split into 4 pieces 1ea.

## Methods

- With a sharp paring knife, split the vanilla bean down the middle lengthwise and cut again across the centre of the bean.
- Place the beans in your preference of vodka- we use premium vodka such as Grey Goose.
- Place the cap back on the bottle and give the bottle a good shake to help release the sticky seeds inside the vanilla bean.
- Place the bottle in a cupboard overnight to macerate the flavour of the vanilla bean into the vodka. Note the longer the vanilla infuses the better the flavour.



## Caramel Foam

Process time  
15-20 minutes

Chill time  
6 hours

Yields  
10 portions

### Ingredients

Gelatine sheets	2ea.
Water, ice cold, strained	80ml
Monin Brand Caramel Syrup	200ml
Simple Syrup	90ml
Espresso, brewed	60ml
Cooking Cream	150ml

### Methods

- Bloom aka soak the gelatine in the cold water until it is malleable.
- Meanwhile, combine the caramel syrup, simple syrup, espresso and cooking cream in a heavy bottom pot.
- Remove the gelatine from the cold water and discard the water.
- Place the gelatine in the pot with the other ingredients and bring up to a slow simmer- just until the gelatine has dissolved.
- Transfer the caramel cream to a whipping cream gun and ice down to chill to room temperature with the lid off.
- Once the cream has chilled to room temperature place the lid on the whipping cream canister and store in the fridge until thoroughly chilled.
- When ready to use, insert a CO2 cartridge and have fun!



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### Ice Cream Sandwiches



Choux craquelin, pastry cream, royaltine crunch, choice of vanilla or chocolate ice cream.

Choux Craquelin

Prep time  
one hour

Cook time  
45 minutes

Yields  
30 portions

Craquelin Crumble

### Ingredients

Butter, unsalted, softened to room temp	60 grams
Brown Sugar	60 grams
All Purpose Flour	60 grams
Corn Starch/ Maizena Flour	60 grams

### Methods

- In a mixing bowl with your hands mix the butter with the flour and corn starch until loosely incorporated.
- Add the sugar and continue to mix in.
- Transfer to parchment lined baking sheet and spread into 1 cm layer.
- Place in the fridge to chill.
- Using a circle cutter 10cm, stamp out circles and place on another sheet pan back in the fridge until ready to use.



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### Pate a Choux

Prep time  
20 minutes

Cook time  
20 minutes

Yields  
30 portions

### Ingredients

Water	500ml	Sugar	60 grams
Butter, unsalted	240 grams	All Purpose Flour	300grams
		Eggs, whole, large	6 ea.

### Methods

- In a heavy bottom pot combine the water, sugar and butter. Bring to a boil.
- Add the flour all at once, reduce heat to low and cook for 5 minutes stirring with a wooden spoon being careful to scrape the bottom of the pot so it doesn't scorch.
- Remove from heat and let cool to room temperature going back occasionally to stir the heat out of the choux base.
- Once cool, with the wooden spoon beat the eggs in one at a time until well incorporated into the batter.
- Place in a pastry bag with large tip and in the fridge to reserve until ready to bake.
- Preheat oven 150 degrees Celsius.
- On a parchment lined baking tray pipe out 30 gram balls of pate a choux approximately 10 cm in diameter.
- Repeat this step until the baking tray is filled with space in between like cookies.
- Place a disk of the crumble on top of each pate a choux.
- Place in the oven for up to 45 minutes or until the choux puffs and hardens.
- Remove from oven and gently transfer each choux puff to a cooling rack line sheet pan.
- Let cool to room temperature.
- Place in a single layer air tight sealable container until ready to use.



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### Vanilla Bean Pastry Cream

Prep time  
20 minutes

Yields  
30 portions

### Ingredients

Milk, whole	1 liter	Vanilla Bean, split and scraped	1ea.
Egg Yolks	160 grams	Corn Starch/ Maizena	50 grams
Sugar	200 grams	All Purpose Flour	50 grams
		Butter, softened, room temp	90 grams

### Methods

- In a heavy bottom pot bring the milk and scraped vanilla bean to a scald. Just before boiling.
- Meanwhile in a mixing bowl combine the egg yolks, sugar corn starch and flour. Mix until it becomes a smooth paste. Place the mixing bowl on a wet kitchen towel to prevent from slipping.
- Once the milk comes to a scald remove from the heat.
- While using a wire whisk stir the egg mixture vigorously while slowly drizzling in 1/3 rd of the hot milk to “temper” the eggs.
- Transfer the tempered egg mixture into the pot with the remaining milk and place back on the stove over medium heat.
- Using a wooden spoon, gently stir the pastry cream until it thickens, about 2-4 minutes.
- Once the pastry cream is thick, remove from the heat and strain through a fine sieve chinois into a storage container.
- Place a piece of plastic wrap directly on top of the custard- touching the custard to prevent a skin from forming. Leave out at room temperature to cool.
- Once cool cover the storage container and place in the fridge to properly chill until ready to use.



## White Chocolate Royaltine Crunch

Prep time  
15 minutes

Yields  
30 portions

### Ingredients

Valrhona White Chocolate	250 grams
Feuilletine Wafer Crisps	150 grams

### Methods

- In a double boiler melt the white chocolate until just tempered.
- Remove from heat, with a rubber spatula evenly mix in the wafer crisps.
- Transfer to a parchment lined baking sheet and spread into a thin layer to cool.
- Place in the fridge until brittle, remove and break up into crunchy pieces.
- Store in an air tight container in the fridge until ready to use.

### Assembling the Ice Cream Sandwich

- With a serrated bread knife, gently cut a choux puff through the centre as you would a hamburger bun. It is important to handle gently so the craquelin crumble doesn't fall off.
- Spoon a small amount of pastry cream inside of the bottom half of the choux puff.
- Sprinkle the white chocolate royaltine on top of the pastry cream.
- Place a scoop of your favourite ice cream on top.
- Finish the ice cream sandwich by placing the top part of the choux puff on top.
- Garnish with strawberry and icing sugar.