



Kumquat-Saffron Bonbon

Hong Kong's celebrated luxury hotel group, The Peninsula Hotels, have a long history of producing fantastic chocolates. Marijn Coertjens, the group's Maitre Chocolatier, shares one of his new creations.

In 1954 The Peninsula Hotels group started selling their well-known branded chocolates to the public. In 1955 they sold a total of 100 kilograms in the year. Today they sell 50 kilograms a day at their chocolate boutique, the Chocolate Room at the Kowloon property. The 'artisanal' single-origin and 'signature' ranges are all made under the watchful eye of Marijn Coertjens at the flagship Hong Kong property. This recipe is one of Coertjens' latest creations for the group's third cookbook, *Chocolate Flavours*. peninsula.com

Kumquat-Saffron Bonbon

Makes: 75 pieces
Preparation time: 30 minutes
Cooking time: 1 hour
Refrigeration time: 15 minutes

Saffron Caramel

Ingredients

90 ml heavy cream
10 g butter, salted
10 saffron threads
96 g caster sugar

Method

- 1 Place the cream, salted butter and saffron in a saucepan and heat without boiling.
- 2 In a separate saucepan, caramelize the sugar.
- 3 Once the sugar is golden brown, add the hot cream little by little.
- 4 Mix well to ensure that the caramelised sugar is totally dissolved. Place back on the heat if necessary to dissolve the caramel.
- 5 Allow the caramel to cool. Set aside.

Kumquat Ganache

Ingredients

150 g fresh kumquats
16 g trimoline
220 g milk chocolate, 37%
40 g dark chocolate, 70%
85 ml milk
35 ml orange juice
32 g butter, soft

Method

- 1 Puree the kumquats.
- 2 Place the chocolate and trimoline in a bowl.
- 3 Place the milk in a saucepan and bring to the boil over a medium heat.
- 4 Pour the milk over the chocolates and trimoline.
- 5 In a separate saucepan bring the orange juice and kumquat puree to the boil.
- 6 Pour the liquid through a sieve onto the chocolate mixture.
- 7 Mix by hand until the chocolate is melted. If it is not completely melted, place briefly in a microwave oven.
- 8 Once the chocolate mixture reaches 35C, add the butter and mix until it is a smooth and shiny ganache.
- 9 Spoon the ganache into a piping bag and set aside.

Assembly

Ingredients

½ tsp yellow cocoa butter
½ tsp red cocoa butter
220 g milk chocolate, 43%, tempered

Method

- 1 Spray one side of the mould with yellow-coloured cocoa butter and the other side with strawberry-red coloured cocoa butter.
- 2 Cast the mould with tempered chocolate (the type of mould can be changed).
- 3 Spoon the saffron caramel into a piping bag and pipe a small amount (approximately 7.5 g) on top of the saffron caramel.
- 4 Place mould in the refrigerator for 15 minutes to set the filling. Seal with tempered chocolate.

Food tours & news



Shanghai platter

Do you have what it takes to live like a local? Try everything from crickets to scorpions on this weird and wonderful 'foodie' tour of Shanghai. Over three hours and three kilometres, this is one day you won't forget. cherrypickedtravel.com.au



Gold star

Hong Kong has some of the best food in the world and is an established world leader when it comes to Cantonese cooking, fast gaining a reputation as a foodie haven for all kinds of cooking. So you're in for a culinary treat, and Gold by Harlan Goldstein is the place to eat. Located in Hong Kong's entertainment and dining area, celebrity chef, Harlan Goldstein, was awarded his first Michelin star in the 2013 *Michelin Guide to Hong Kong and Macau* for the restaurant. Harlan uses cooking techniques, such as slow cooking and smoking, to enhance natural flavours. Yum. gold-dining.com



Sake master

To drink sake in Japan you need soem great advice. We suggest drinking at Sushi SORA, in Tokyo's Mandarin Oriental hotel with the assistant manager of the restaurant Kaoru Izuha. Izuha won this year's prestigious Kikisake-shi (sake sommelier) of the year, beating 25,000 other certified sake sommeliers. Learn from the best we say. mandarinoriental.com/tokyo/fine-dining/sushi-sora/