

# TULLE HORNS with PERSIAN SOUR CHERRIES COULIS

by Olwen of Kirribilli

2017 Winner: Dessert Course

## Ingredients (serves 4)

### Tulle

cook in flat pan (or on baking paper in oven like cookies)

4 tblsp butter

½ cup sugar

1/3 cup rice syrup

1/3 cup flour and almond meal

1 teaspoon oil

### Panna cotta

2 medium sheets of gelatine 11x 7.5 cm

250mls double cream

60 mls dark rum

50gms castor sugar

100mls Mascarpone sprinkle sugar

### Sour Cherry Coulis

2 cups frozen sour cherries

30 mls dark rum

30 g castor sugar



## Method

Prepare panna cotta 4 hours earlier

Soak gelatine sheets in cold water

Place cream, sugar and rum in saucepan and bring to boil then simmer for 30 seconds

Add gelatine, stir in and place mixture in bowl in ice bucket

Combine all ingredients for Tulle in bowl, thoroughly mix

Cut 8 rounds of baking paper

In flat pan place sheet of baking paper add spoon of tulle mixture on each baking paper round

When mixture bubbles turn over

Once caramel colour, take off heat, wait 20 seconds and roll around horn

Combine 2/3 of sour cherries with sugar in saucepan and simmer for 10 minutes

Add remaining sour cherries and heat through then add rum.

To Serve : Fill Tulle with panna cotta and top with mascarpone

Place on plate with drizzle of sour cherries

Garnish with pine nuts and shredded coconut