

Cucumber, candied walnut and apple jelly

By Shannon Bennett

50 minutes

Preparation time

15 minutes

Cooking time

20 servings

Serves



INGREDIENTS

4 continental cucumbers

Macadamia Puree

550 g macadamia nuts,
roasted

250 ml warm water

Sea Salt to taste

Apple Jelly

550 g macadamia nuts,
roasted

250 ml warm water

Sea Salt to taste

Candied Walnuts

40 walnuts

½ cup caster sugar

500 ml grapeseed oil

METHOD

Apple Jelly

1. Bring 125 ml apple juice to just below boiling on medium heat, Induction setting 6.
2. Remove from heat and add soaked and drained gelatine sheets into the hot apple juice.
3. Add the remaining apple juice and set in a small rectangular container and refrigerate until set.

Cucumber Cups

1. Cut the cucumber into 2.5 cm lengths.
2. Remove the skin of the cucumber pieces by using a 3.5 cm round cutter.
3. Scoop out the centre of the cucumber by using a 2.5 cm Parisian scoop, ensuring you don't pierce the bottom of the cups.

Candied Walnuts

1. Blanch the walnuts in boiling water for 30 seconds.
2. Drain walnuts on paper towel until completely dry and toss lightly in sugar.
3. Bring oil to 160°C on high heat, Induction setting 7-8 and fry walnuts for 2-3 minutes until golden brown and crisp.
4. Drain on cooling rack and set aside to cool to room temperature. Store in an airtight container until required.

Macadamia Puree

1. Process the macadamia nuts in a food processor until a paste is formed.
2. Gradually add warm water until thick and creamy consistency.
3. Season to taste with salt and spoon the puree into cucumber cups until just below the top, leaving room for the apple jelly.

To Serve

1. Top each of the cups with half a candied walnut, spoon one teaspoon of apple jelly on top of the walnut and serve immediately.

Note

- A teaspoon can be used in replace of a Parisian scoop to remove the centre of the cucumber.