AMAR SWEET DISHES

REINVENTING CLASSIC, MUCH-LOVED DESSERTS

Finish your meal on a sweet note with this tribute
to everyone's favourite desserts.
Nobody can resist a sweet treat, not even next to the salty Mediterranean.

Mango and vanilla roulade
14€

Profiterole tower with cream and toffee sauce
16€

Vanilla millefeuille
14€

XXL Honey Torrija (Spanish-style french toast)
12€

Classic style cheesecake
16€

Boozy fruit (pineapple, watermelon, melon and apple)
14€

Crêpe Suzzette
18€

MANGO AND VANILLA ROULADE



INGREDIENTS

For the mango gelatin:
Sugar / 1 cup
Mango / 2 units
Gelatin / 4 sheets

For the vanilla cream:
Whipping cream / 4 cups
Vanilla / 1 pod
Sugar / 2 tablespoons

For the roulade:
Mango gelatin
Vanilla whipped cream

METHOD

For the sponge:
Soak the gelatin sheets in cold water / Peel and chop the mangoes into cubes to make them easier to blend / Using a blender, puree the mango and add the sugar / Heat 1/3 of the mango puree to dissolve the gelatin sheets / Once the gelatin sheets are dissolved, incorporate them into the rest of the mango puree / Spread the mixture onto parchment paper and let it set.

For the vanilla cream:
Place all ingredients in a saucepan over heat until it boils / Let it cool and refrigerate for 24 hours / Using a whisk, whip the vanilla cream until it doubles in volume.

Carefully spread the vanilla whipped cream over the mango gelatin / Begin rolling the mango gelatin to form a spiral / Once the spiral is formed, freeze it to later trim the edges.

PROFITEROLES TOWER WITH CREAM AND TOFFEE SAUCE



INGREDIENTS

For the profiteroles:
Milk / 1 cup
Butter / 3 tabblespoons
Salt / a pinch
Sugar / 1 teaspoon
Flour / 5 tabblespoons
Eggs / 2 units

For the cream:
Whipping cream / 1 cup
Sugar / 1 tabblespoon

For the toffee:
Cream / 1 cup
Sugar / 1 cup

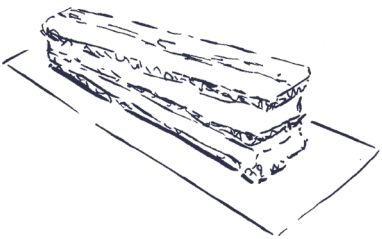
METHOD

For the profiteroles:
Preheat the oven to 175ºC / Heat the milk, butter, sugar and salt in a saucepan / Once brought to the boil, remove from the heat, add the flour and mix using a whisk / Leave to cool / Add the eggs while mixing / Return to the heat / Stir to prevent the mixture sticking / Shape dough into balls and cook for 8 minutes.

For the cream:
Whip together cream and sugar using a whisk.

For the toffee:
Heat the cream and set aside / Heat the sugar in a saucepan, stirring occasionally so that it caramelises evenly / Once the caramel is the desired colour, add the cream and stir until the 2 ingredients are combined.

VANILLA MILLEFEUILLE



INGREDIENTS

For the puff pastry:
Flour / 2 cups
Water / 1 cup
Salt / a pinch
Butter / 1 tablespoon
Butter / 1 cup

For the custard:
Milk / 4 cups
Egg yolks / 2 units
Vanilla / 1 pod
Sugar / 2 tablespoons

For the vanilla parfait:
Sugar/ 1/2 cup
Egg whites / 2 units
Double cream / 3 cups
Custard / 4 cups

METHOD

For the puff pastry:
Shape a 1 cup of butter into a rectangle and set aside in the fridge / Mix the flour with the water, salt and tablespoon of butter / Knead and leave to rest in the fridge / Roll the dough into the shape of a cross and place the rectangle of butter in the middle / Cover with dough / Roll out using a rolling pin / Fold the dough and roll out again before leaving to rest in the fridge / Repeat 2 times / Bake in the oven at 180ºC for 25 minutes.

For the puff pastry:
In a saucepan, bring the milk and vanilla to the boil, remove from heat / Pour in the egg yolk and sugar, stirring constantly / Return to the heat and bring to the boil / Leave to cool and set aside in the fridge.

For the puff pastry:
Whip the egg whites with the sugar and set aside / Whip the cream and then mix in the custard / Combine both mixtures together and freeze.

XXL TORRIJAS (SPANISH-STYLE FRENCH TOAST)



INGREDIENTS

For the custard:
Milk / 3 cups
Double cream / 1 cup
Egg yolks / 3 units
Sugar / 2 tablespoons
Vanilla / 1 pod
Honey / 1 tablespoon

For the clarified butter:
Butter / 500g

For the torrija:
Farmhouse loaf / 1 unit
Custard

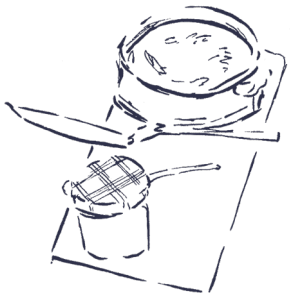
METHOD

For the custard:
Bring the milk, cream and vanilla to the boil in a saucepan, then remove from the heat / Add the egg yolks and sugar / Return to the heat and stir constantly until the temperature reaches 82ºC / Remove from the heat, add the honey and leave to cool.

For the clarified butter:
Cut the butter into cubes and place it in a saucepan over a low heat until it is fully melted / Once melted, pour the liquid into a Tupperware container, making sure the milk solids are not also poured in / Chill in the fridge for 24 hours and remove remaining milk solids.

For the torrija:
Remove crusts from the bread, keeping only the crumb / Cut into slices and leave to soak in the custard for 30 minutes / In a frying pan coated with the clarified butter, fry each side of the bread until golden brown.

CLASSIC STYLE CHEESECAKE



INGREDIENTS

For the biscuit base:
Sugar / 2 tablespoons
Flour / 2 tablespoons
Melted butter / 4 tablespoons
Ground almonds / 2 tablespoons

For the filling:
Cream cheese/ 500g
Sugar / 4 tablespoons
Flour / 2 tablespoons
Butter / 3 tablespoons
Eggs / 2 units
Lemon zest
Orange zest
Lime zest
Vailla / 2 pods

For the fruit compote:
Red berries / 1 cup
Sugar / 1 cup
Juice of half a lemon

METHOD

For the biscuit base:
Preheat the oven to 180ºC / Mix all ingredients in a bowl until desired texture is achieved / Shape dough into small balls and then flatten out to the width of the tart tin / Cook in the oven for 8 minutes.

For the filling:
Preheat the oven to 170ºC / In a bowl, mix together the cream cheese and sugar / Add the flour and mix thoroughly / Add the eggs, followed by the butter, and then mix / Put the biscuit base into the tart tin, and cover with the filling /Cook in the oven for 14 minutes / Leave to cool.

For the fruit compote:
Put sugar and fruit in a saucepan over a low heat / Leave to simmer for 15 minutes, stirring occasionally / Mix in the lemon juice.

BOOZY FRUIT



INGREDIENTS

For the pineapple:
Lime juice / 4 cups
Rum / 1 cup
Sugar / 5 tablespoons
1/2 a pineapple, cut into cubes

For the watermelon:
Red wine / 5 cups
Cognac/ 1/2 cup
Grand Marnier / 1/2 cup
Orange juice / 1 cup
Sugar / 2 tablespoons
1/2 a watermelon

For the apple:
Sugar / 3 cups
Water / 5 cups
Mint / 10 leaves
Granny Smith apple / 1 unit

For the melon:
Martini / 3 cups
Gin / 2 cups
Water / 2 cups
Sugar / 1 cup
Piel de Sapo melon / 1 unit

METHOD

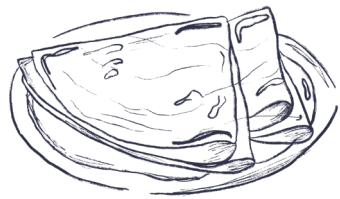
For the pineapple:
Heat 1/3 of the lime juice with sugar until dissolved / Combine all the ingredients and leave to stand in the fridge for 24 hours.

For the watermelon:
Add one cup of wine to the sugar and heat in a saucepan / Dice the watermelon and put all ingredients into a container / Leave to rest in the fridge for 24 hours.

For the apple:
In a saucepan, heat the sugar, water and mint / Once brought to the boil, set aside and leave to cool / Peel the apple and cut it into wedges/ Place the wedges in the syrup and leave to stand in the fridge for 24 hours.

For the melon:
Heat the water and sugar until it is brought to the boil / Remove from the heat and leave to cool / Dice the melon and combine all ingredients together in a bowl / Leave in the fridge for 24 hours.

CRÊPE SUZZETTE



INGREDIENTS

Para los crepes:
Egg / 1 unit
Milk / 2 cups
Butter / 1/2 cup
Wheat flour / 1 cup
Sugar / 1 pinch

Para la salsa:
Orange liqueur / 2/3 cup
Juice / 1 orange
Juice / 1/2 lemon
Zest / 1 orange
Butter / 1 cup
Sugar / 1/2 cup

METHOD

For the crepes:
Combine all the ingredients in a blender and mix until smooth. / In a pan, brush with butter, add a portion of the batter, and move the pan to spread the batter quickly before it sets. / Once cooked on one side, flip the crepe to cook the other side. / Repeat the process with the rest of the batter.

For the sauce:
In a pan, caramelize the sugar until it reaches a cinnamon brown color. Add the butter and emulsify using a spatula. / Once emulsified, add the orange liqueur and flambé. / Add the two juices and let it reduce a bit. / Place the crepes in the sauce and cook for a little while. / Grate the orange zest on top and plate.