

# A GIFT FROM THE STARS COOKBOOK

PRODUCED BY CHEF DANIEL RACINE

RECIPES FROM  
OVER 70 OF  
SOUTHERN ONTARIO'S  
FINER FOOD SERVICE  
ESTABLISHMENTS



## *Lemon Almond Succès*

### Ingredients

9 ounces ground blanched almonds  
1 1/2 cup granulated sugar  
2 1/2 tblsp. cornstarch  
9 large egg whites  
1/4 tsp. salt  
1/2 tsp. cream of tartar  
4 1/2 tblsp. granulated sugar  
2 tsp. vanilla extract  
1/8 tsp. almond extract

### Lemon Curd Filling

1 large egg  
1 egg yolk  
1/4 cup granulated sugar  
3 tblsp. fresh lemon juice  
1 tsp. lemon zest  
2 ounces unsalted butter,  
chilled and cut into small  
pieces

### Whipped Cream

1 1/4 cups whipping cream  
3 tblsp. icing sugar

### White Chocolate Glaze

1/2 lb. white chocolate  
1/2 cup whipping cream

### Assembly

2 tblsp Icing sugar  
4 oz. white chocolate bar

### 1 Succès Meringue Layers

Preheat oven to 250 degrees. Prepare cookie sheets by lining them with silicone (parchment) paper and tracing 3 - 9" circles on the paper. Combine the almonds, 1 1/2 cups sugar and mix so that there are no lumps. Sift the cornstarch over the mixture and combine. Place egg whites in electric mixing bowl and start whipping at medium speed until foamy; add the salt and cream of tartar; gradually increase speed to fast, until egg whites form soft peaks. Continue whipping and add the 4 1/2 tblsp. sugar; whip until stiff peaks form; add the vanilla and almond extracts. Fold in the almond mixture by hand. Divide the mixture between the prepared circles and smooth surface with a spatula (or pipe concentric circle starting in the centre using a 1/2" plain piping tip). Bake until dry and lightly coloured, 1 1/2 to 2 hours, turn oven off and continue drying in oven (or turn oven down to 200 degrees and watch carefully).

### 2 Lemon Curd Filling

Place the eggs and egg yolks in a heavy bottomed saucepan and whisk to combine. Add the sugar, lemon juice and lemon zest, whisk to combine. Add the chilled butter, place saucepan over medium heat, stirring constantly. Cook for 2 to 3 minutes until mixture begins to thicken. Remove from heat before mixture boils. Scrape into mixing bowl to cool, cover with plastic wrap to prevent crust from forming.

### 3 Whipped Cream

Whip cream with icing sugar until firm peaks are formed. Refrigerate until ready to use.

### 4 White Chocolate Glaze

Chop chocolate into small pieces. Bring cream to a boil and pour over chocolate, stir until melted. If chocolate is not entirely melted, put over simmering water and stir.

### 5 Assembly

Place two layers of meringue on work surface. Spread with a thin layer of white chocolate ganache. Turn the last meringue layer over to the smooth side and pour a layer of white ganache to cover meringue. Chill until set. Place first layer on serving plate; spread with half of chilled lemon curd, then half of whipped cream. Repeat with second layer. Place last layer on top carefully. Using a vegetable peeler, peel off light shavings of white chocolate. Set aside.

6 Place a 10" paper doily on top of cake; dust with icing sugar, remove doily gently. Place a handful of white chocolate shavings in the centre of the cake.

Note: Assemble and chill for at least 2 hours before serving to soften meringue.



- ◇ Downtown Hours of Operation: Mon- Sun
- ◇ Average Main: \$6.00
- ◇ Parking: no
- ◇ Mon – Sat 10:00pm – 7:00pm
- ◇ Corkage Fee: not available
- ◇ Wheelchair Accessible: yes
- ◇ Sun 12:00pm – 6:00pm
- ◇ Dress Code: casual
- ◇ Patio Dining: no

\* please call for Uptown & Beach location times

