

# Kir Royal: Royalty dessert

made by Jeroen van Helvoirt



## Recipe

### Lemon crumble

Extra refined sugar	100g
Unsalted dairy butter	100g
Almond powder 100%	100g
Cake flour	100g
0, Sea salt	5g

**Totaal**

### Lemon crumble

### Champagne Foam

White grape juice	150g
Champagne	58g
2, Eggwhite powder	5g

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### Champagne Foam

## Prosecco mousse

Refined sugar	30g
Prosecco	30g
Oveneve	3g
Powdered gelatine 180 bloom	6g
Water	30g
Honey	15g
Reduced muscat riversaltes (50%)	30g
Prosecco	45g
Marc de champagne	15g
Lemon purée	20g
Unsweetened cream 35%	272g

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## Prosecco mousse

## Creme de cassis cremeux

Powdered gelatin 180 bloom	11g
Water	55g
Unsweetened whole milk	100g
Unsweetened cream 35%	100g
Egg yolk	80g
Sugar	20g
Cassis puree	302g
Crème de cassis liquor	24g

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## Creme de cassis cremeux

## Cherry glaze

Powdered gelatin 180 bloom	5g
Water	25g
Unsweetened cream 35%	175g
Glucose	75g
Refined sugar	140g
Water	50g
Fresh yellow lemon juice	20g
Cassis puree	30g
Corn starch	12g
White chocolate	90g
Milk chocolate 40%	25g
Natural glaze	50g

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## Cherry glaze

**Assembly, layout and finishing**

**Enjoy this exciting recipe.**

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