

Rose Lyche Raspberry

This is the perfect flavor combination founded by chef Pierre Hermé.

Combination of freshness's fruits combined with rose petals, try it out! The reason for using these decorations/rose petals makes it easier to create an instagrammable design.



Recipe

Raspberry Rose Lyche Cremeux

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|-----------------|-------------|
| Raspberry puree | 200g |
| Lyche puree | 120g |
| Rose Water | 15g |
| Sugar | 60g |
| Pectin NH | 7g |
| Egg White | 100g |
| Gelatin | 5g |
| Water | 25g |
| Butter | 100g |
| Totaal | 632g |

Raspberry Rose Lyche Cremeux

- Hydrate gelatin in water
- Warm the lyche puree to 40°C
- Add the sugar pectin NH mixture and stirring well to incorporate
- Slowly bring it to the boil. Remove from the heat and add the egg white at 70°C
- Following by the gelatin mixture
- Add the raspberry puree and rose water, drop the temperature to 40°C
- Add the butter at room temperature and emulsifying using a hand blender
- Pipe into the desired mould

Crème brûlée

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|---------------|-------------|
| Cream | 200g |
| Milk | 100g |
| Brown sugar | 90g |
| Egg Yolk | 180g |
| Totaal | 571g |

Crème brûlée

- Infuse the vanilla into cream and milk
- Mix the egg yolk and sugar
- Bring the mixture to 85°C
- Strain and freeze to set

Almond raspberry sponge

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|------------------|-------------|
| Almond paste | 320 g |
| Whole egg | 300 g |
| Melted butter | 100 g |
| Flour | 60g |
| Baking powder | 4g |
| Raspberry powder | 40g |
| Totaal | 842g |

Almond raspberry sponge

- Make the almond paste soft, bij adding the eggs one by one
- Whisk it lightly
- Mix one part of the whipped mixture with the melted butter, and then add the other part
- Add the sifted flour, baking powder and raspberry powder
- Bake it in a mold, at 160/170°C

Raspberry confiture and Rose Leaves

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|-----------------|-------------|
| Raspberry puree | 185g |
| Sugar | 25g |
| Glucose powder | 30g |
| Rose Petals | 5g |
| Pectine NH | 3g |
| Lemon juice | 2g |
| Totaal | 250g |

Raspberry confiture and Rose Leaves

- Heat half of the puree
- Add by 40°C the sugar, pectine and glucose powder
- Bring to boil
- Adding the rest of the puree and lemon juice and rose petals

Assembly, layout and finishing

- Prepare the sponge and sprinkle almond shavings cut in rounds size is depending of the mold
- Place the cremeux on top
- Fill with the confiture and place the frozen crème brûlée on top.
- Decorations are there to create a rose finish with icing sugar and neutral gel

Enjoy this exciting recipe.

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