

Oyster a la Rockefeller

made by Bart de Gans



Recipe

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
Gently gratinate with brown sugar

Parmesan crisps

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|-----------------|-------------|
| Parmesan cheese | 150g |
| Totaal | 150g |

Parmesan crisps

Grate the parmesan cheese onto baking tray
Covered with a silicon mat and gratinate at high temperature
Cut at the right moment the parmesan into the desired size

Yoghurt

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|---------------|-------------|
| Sour cream | 100g |
| Yoghurt | 100g |
| Honey | 20g |
| Mandarin zest | 1g |
| Totaal | 221g |

Yoghurt

Mix the honey and mandarin zest with the sour cream
Add the yoghurt and mix

Mandarin Tarragon gel

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|----------------|-------------|
| Sugar | 105g |
| Pectine NH | 12g |
| Mandarin puree | 250g |
| Abricot puree | 200g |
| Glucose | 75g |
| Lemon juice | 20g |
| Totaal | 622g |

Mandarin Tarragon gel

Mix to combine the sugar and pectin in a small bowl

Bring the purees, glucose and sugar mixture to a boil

Remove from the heat and mix the lemon juice

Once set mix the desired amount of tarragon using a blender

Mint and verveine Granite

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|-------------------|--------------|
| Water | 75g |
| Sugar | 75g |
| Mandarin puree | 500g |
| Green apple puree | 350g |
| Verveine leaves | 20g |
| Mint leaves | 10g |
| Totaal | 1030g |

Mint and verveine Granite

Make a syrup from water and sugar

Leave to cool mix everything together

Blend the fresh leaves and pass through a sieve and freeze

Assembly, layout and finishing
Enjoy this exciting recipe.

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