

# Oyster a la Rockefeller

made by Bart de Gans



## Recipe

### Crème brûlée

Cream	200g
Milk	100g
Brown sugar	90g
Egg Yolk	180g
<b>Totaal</b>	<b>571g</b>

### 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

Parmesan cheese	150g
<b>Totaal</b>	<b>150g</b>

### 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

Sour cream	100g
Yoghurt	100g
Honey	20g
Mandarin zest	1g
<b>Totaal</b>	<b>221g</b>

### Yoghurt

Mix the honey and mandarin zest with the sour cream

Add the yoghurt and mix

## Mandarin Tarragon gel

Sugar	105g
Pectine NH	12g
Mandarin puree	250g
Abricot puree	200g
Glucose	75g
Lemon juice	20g
<b>Totaal</b>	<b>622g</b>

## 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

Water	75g
Sugar	75g
Mandarin puree	500g
Green apple puree	350g
Verveine leaves	20g
Mint leaves	10g
<b>Totaal</b>	<b>1030g</b>

## 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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oyster**