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BLANCMANGE

WITH VANILLA,
RED BERRIES
& CANDIED RHUBARB



MAKES 10 DESSERTS

VANILLA BLANCMANGE

Fromage blanc.....	335g
Whipping cream 35%.....	335g
Sugar.....	65g
Gelatin powder 200 Bloom.....	10g
Water.....	50g
NOROHY VANILLA	12g

Hydrate the gelatin powder in the water.

Warm the fromage blanc and add in the sugar and vanilla seeds.

Beat the cream until its texture is soft and frothy.

Melt the gelatin in the microwave then combine with the warmed fromage blanc.

Once the mixture has reached 95°F (35°C), **add** the whipped cream.

Pour into 5 × 5cm stainless steel cube molds and store in the refrigerator.

OVEN-BAKED CANDIED VANILLA RHUBARB

Rhubarb.....	2kg
Brown sugar.....	SQ
NOROHY VANILLA	8g

Peel the rhubarb and cut into 12cm pieces.

Split and scrape the vanilla beans, then spread onto the rhubarb pieces.

Put on a rack and sprinkle some brown sugar on top.

Bake at 210°F (100°C) for a few minutes. The middle of the rhubarb should stay crunchy.

VANILLA OPALINE

Fondant glaze.....	600g
Glucose.....	400g
NOROHY VANILLA	8g

Bring the fondant, glucose and vanilla mixture to a boil at 310°F (155°C).

Spread out on a silicone mat and leave to **cool** before grinding into a powder.

Store in an airtight container until you are ready to cook.

Sprinkle a thin layer of the powder onto a silicone mat.

BAKING

Bake at 285-300°F (140-150°C) so that the powder melts.

Leave to **cool**. **Detach** from the mat and **store** in a dry, airtight container until you are ready to use.

Store in a dry place.

RASPBERRY COULIS

Raspberry purée.....	85g
ABSOLU CRISTAL NEUTRAL GLAZE	55g
Lemon juice.....	1 or 2 pieces

Mix the raspberry purée, ABSOLU CRISTAL and lemon juice.

ASSEMBLY AND FINISHING

Raspberries.....	100g
Redcurrants.....	50g
Strawberries.....	100g
Woodland strawberries.....	50g
Pea shoots (as needed)	

Turn out a cube of blancmange into the center of a plate.

Add a piece of candied rhubarb, a few red berries and a few pea shoots.

Use some caramelized sugar to **decorate** the blancmange.