

STRAWBERRY, LIME & NOROHY VANILLA



MAKES 20 PLATES

ALMOND SHORTCRUST PASTRY

Butter	200g
Salt	3.3g
Almond flour	100g
Confectioner's sugar	100g
Eggs	83g
All-purpose flour	400g
Chopped zest of 1 organic lime	
NOROHY vanilla pod	1 piece

Cream the butter and **mix** in the confectioner's sugar, sifted flour, salt, almond flour, vanilla, chopped lime zest and, finally, the eggs.

Once it is ready, **spread** the pastry between 2 sheets of baking paper to a thickness of 2mm.

Place the sheets in the freezer. **Cut** them into strips with a width of 2cm and lengths of 20cm and 24cm, then **place** them on slightly greased perforated 18cm rings.

Bake at 320°F (160°C) for approx. 12 minutes.

VANILLA MASCARPONE CREAM

STEP 1 — PASTRY CREAM

Milk	250g
Sugar	50g
Egg yolks	63g
Powdered cream	24g

Bring the whole milk to a boil and **combine** it with the egg yolk, sugar and powdered cream mixture. **Cook** the mixture to create a pastry cream.

Cool down quickly.

STEP 2

Heavy cream 36%	540g
Egg yolks	100g
Sugar	76g
Gold gelatin sheets	12g
Mascarpone	500g
Pastry cream	240g
NOROHY vanilla pods	3 pieces

Make a crème anglaise using the heavy cream, vanilla, egg yolks and sugar. **Add** the softened gelatin, then **place** the cream, the 240g portion of pastry cream and mascarpone in a blender. **Mix** together.

Decant it into a container, then **store** in the refrigerator.

LIME AND VANILLA SORBET

Water	300g
Invert sugar syrup	19g
Sugar	140g
Glucose powder	71g
Super Neutrose	5g
Filtered lime juice	240g
Zest of 1 organic lime	
NOROHY vanilla pod	1 piece

Heat the water and half the sugar to 105°F (40°C), then add the remaining dry ingredients, zest and halved and scored vanilla. **Cook** at 181°F (83°C).

Decant the syrup and **leave** it in the refrigerator to **mature** for 12 hours.

Sieve it, then **add** in the lime juice. **Mix** using a hand blender and **decant** into Pacojet bowls.

Freeze. Process in a Pacojet when you are ready to serve.

STRAWBERRY MARMALADE

Cléry strawberries	600g
Sugar	90g
Lime juice	60g
Sugar	12g
Pectin NH	6g
NOROHY vanilla pod	1 piece

Finely **dice** the strawberries, then **mix** these with the 90g portion of sugar and vanilla. **Cook** until a compote forms and **add** in the 12g of sugar mixed with pectin NH and **bring** to a boil.

Finish off by adding in the filtered lime juice.

Decant it and leave it in the refrigerator.

CANDIED LIME ZEST

Organic limes	2
Sugar	100g
Water	200g

Remove the limes' peel and **julienne** it. **Blanch** the zest 3 times.

Boil the water and sugar, then **use** it to gently **cook** the zest until it is translucent.

STEEPING SYRUP FOR LIME SEGMENTS

Water	625g
Sugar	315g
Limes	6
NOROHY vanilla pod	1 piece

Use the ingredients to make a syrup. **Leave to cool.**

Leave to mature for 12 hours.

Make the lime segments, then put them in an airtight container with the syrup. **Store** in the refrigerator.

STRAWBERRY SAUCE

Strawberry Purée	500g
ABSOLU CRISTAL NEUTRAL GLAZE	500g

Reduce the strawberry purée to 200g, then **mix** it in a food mixer with the Absolu Cristal glaze. **Transfer** it into pipettes when you are ready to assemble your desserts.

LIME VINAIGRETTE

Olive oil	120g
Lime juice	70g
Multi-flower honey	30g
Cléry strawberries	500g

Use the olive oil, lime juice and honey to make a vinaigrette.

Season the quartered strawberries.

FINISHING & PLATING

Arrange the pastry semi-circles slightly apart on the plate, with their ends not completely aligned.

In the space in between the two semi-circles, use a piping bag with a nozzle to **pipe** out alternating dabs of vanilla mascarpone cream and strawberry compote.

Place some seasoned strawberries and lime segments and zests on the piped cream and compote.

Add a few sprigs of sweet basil and dabs of strawberry sauce, and **finish** off with a quenelle of lime and vanilla sorbet.

Sprinkle the dessert with vanilla powder made by drying and blending some used vanilla pods.