

# NYMPHEA



MAKES 25 DESSERTS  
AN ORIGINAL RECIPE BY  
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## CHEF'S TIP

*The advantage of a vegan raspberry crèmeux is that it gives you a really intense fruit flavor. The inulin plays its part by adding a dry extract and some fiber. The vegan thickener helps to emulsify the fat, mineral water and the water you naturally find in fruit. As for the coconut oil, it brings an extra dose of texture.*

### Vegan Raspberry Crèmeux

190g	Raspberry purée
65g	Mineral water
22g	Glucose powder DE 33
8.6g	Inulin
22g	Sugar
2.6g	Pectin NH
2.6g	Vegan thickener
71g	RASPBerry INSPIRATION
11g	Coconut oil
2.2g	Lemon juice

Heat the raspberry purée, water, glucose powder and inulin to approx. 75–85°F (25–30°C).  
Add the sugar, pectin and vegan thickener mixture.  
Bring to a boil.  
Gradually combine with the melted RASPBerry INSPIRATION and coconut oil, taking care to form a completely smooth emulsion. Immediately mix using an immersion blender to make a perfect emulsion.  
Mix again and add the lemon juice. Leave to set in the refrigerator.

### Vegan Rice Flour Shortbread

130g	Almond flour
130g	Brown sugar
2.4g	Fleur de sel
97g	Coconut oil
110g	Rice flour
28g	Water

Mix all the ingredients together except the water.  
Add the water to give the dough a homogeneous texture. Roll out to your chosen thickness between two sheets of baking paper.  
Leave to rest in the refrigerator for 12 hours.

### Lemon Confit

80g	Lemon zest
80g	Water
200g	Lemon juice
105g	Sugar
15g	Pectin NH
16g	Sugar

Zest the lemons using a peeler and blanch three times.  
Add the water, lemon juice and the larger portion of sugar. Leave to candy slowly for 15 to 20 minutes. Leave to cool at 105°F (40°C). Add the sugar and pectin mixture. Bring to a boil. Mix in a food processor. Store in the refrigerator.

### Raspberry Juice

1500g	Frozen whole raspberries
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Defrost the raspberries overnight in a bowl. Hermetically seal using plastic film. Place in the bain-marie and leave to cook for approx. 3 hours until the raspberries are mostly juice. Sieve through a muslin or very fine sieve, but do not press.

### Basil-Infused Raspberry Juice

450g	Raspberry juice
23g	Confectioner's sugar
23g	Basil leaves

Mix all the ingredients together.  
Cold-infuse for 12 hours.  
Strain. Set aside.

### Assembly and Finishing

SQ Raspberries – SQ Basil leaves – SQ RASPBerry INSPIRATION

Make each recipe. Set the raspberry vegan crèmeux aside in a piping bag with a 6mm nozzle. Press the vegan rice flour shortbread to a thickness of 2mm between two sheets of baking paper. Cut into 19 x 2cm rectangles.  
Place into 2cm-diameter tubes with a non-stick lining. Bake at 300°F (150°C) for 20 minutes. Store in a dry place.  
Store the lemon confit in a piping bag (no nozzle required).  
Carefully cut a few raspberries into shape (approx. 25g/plate).

**Decorations:** Temper some RASPBerry INSPIRATION. Press down the fruit couverture to form a thin layer between two sheets of transfer paper, then cut into 1.5cm disks. Leave to set for 12 hours.

**Finishing:** Pipe a few dabs of vegan raspberry crèmeux into a dish (10g/plate). Pipe a line of vegan raspberry crèmeux (10g) onto the shortbread. Attractively arrange the raspberries on the shortbread. Pipe a few droplets of lemon confit onto the shortbread. Garnish the tips of the crèmeux with lemon confit (5g/plate). Finish off your assembly by adding a few basil leaves and the decoration. Fill a sauce jug with basil-flavored raspberry juice (25g/plate). Pour out at the customer's table.

VALRHONA: RASPBerry INSPIRATION (19999)