

Citrus granité & Ivoire

VERRINES

RECIPE CREATED BY VALRHONA'S ÉCOLE GOURMET

To be made the day before:

Greek yogurt and IVOIRE 35% couverture Blood orange granité To be made on the day:

SOSA raspberry crispy meringues

Required utensils:

5mm diameter plain round nozzle

MAKES SIX INDIVIDUAL VERRINES

GREEK YOGURT AND IVOIRE 35% COUVERTURE

Preparation time: 15 minutes Leave to sit for: 4 hours (1st time) Leave to sit for: at least 12 hours (2nd time)

> 120g IVOIRE 35% 160g Whipping cream 35% 215g Greek yogurt 4g Gelatine sheet

Soak the gelatine in a large quantity of cold water for about twenty minutes.

Melt the **IVOIRE 35%** chocolate in the microwave or bain-marie. Heat the heavy cream in a saucepan without boiling it, then add the gelatine which has been allowed to dry.

Make a ganache by pouring the cream over the melted chocolate in three batches.

Use a spatula to emulsify the mixture.

Seal the surface of the ganache in the mixing bowl with clingfilm, and place in the refrigerator for at least 4 hours. Add the Greek yogurt and incorporate it into the ganache. Refrigerate the mixture for at least 12 hours.

BLOOD ORANGE GRANITÉ

Preparation time: 5 minutes Leave to sit for: 24 hours

> 250g Blood orange juice* 45g Caster sugar

*See the Chef's tip section at the end of the recipe for an alternative fruit. In a saucepan, over low heat, heat 75g of orange juice with the sugar, without boiling, and dissolve the sugar thoroughly. Remove from the heat, add the rest of the juice, and pour into a freezer container.

Leave in the freezer for 24 hours.

CRISPY RASPBERRY MERINGUES

Preparation time: 20 minutes Baking time: 2 hours

90g Egg whites*
5g Lemon juice

90g Caster sugar

90g lcing sugar

Crispy raspberries

*See the Nutrition tip section at the end of the recipe for an alternative ingredient. Preheat the oven to $205^{\circ}F$ ($95^{\circ}C$) on the traditional heat setting. Beat the egg whites and lemon juice at medium and constant speed using the mixer's whisk attachment. Gradually add the sugar until firm peaks form.

Using a rubber spatula, gently incorporate the previously sifted icing sugar.

Then, fill a piping bag with a plain round nozzle, pipe out small, round meringues, and sprinkle them with crispy raspberries. Place the meringues in the oven for 2 hours. The meringues are ready when they can be easily removed from the baking paper, have a matte appearance, and do not stick to your fingers.

ASSEMBLY

Pipe out approximately 80g of cream into the bottom of each verrine. Using a fork, scrape the granité, and place two full spoonfuls onto the cream. Garnish with a few small meringues.

Chef's Tip

Blood orange granité can be replaced with lemon granité infused with basil or thyme, keeping the same proportions of juice and infusing the herbs according to your taste.



For a plant-based meringue, replace the egg white with aquafaba (chickpea water).

