

**NOROHY** 

• VANILLE AUDACIEUSE & ENGAGÉE •

ROSELA



SERVES 6 ENTREMETS FOR 6 PEOPLE

## PINK REDCURRANT SORBET

Mineral water .....	110 g
Sugar.....	95 g
<b>SOSA</b> Gglucose powder DE33.....	75 g
<b>SOSA</b> guar gum .....	2 g
<b>SOSA</b> carob gum.....	2 g
Redcurrant purée.....	750 g
<b>NOROHY</b> rose water .....	45 g

**Weigh** all ingredients carefully. Follow these steps in order: First, **pour** the water into the cooking appliance (saucepan or pasteurizer). When it reaches 85°F (30°C), **add** the sugars (sugar, atomized glucose). At 115°F (45°C), **incorporate** all the remaining ingredients: the stabilizer mixed with the emulsifier and around 10% of the sugar. **Pasteurize** at 185°F (85°C) for 2 min, then **cool** rapidly to 40°F (4°C). **Add** the syrup and fruit purée and **blend** with an immersion blender. **Leave** the mix to sit for at least 4 hours. **Mix** and **churn** between 14°F and 20°F (-6°C and -10°C). **Store** in freezer at 0°F (-18°C).

## SOFT ALMOND SPONGE

<b>SOSA</b> extra fine blanched almond flour .....	255 g
Corn starch.....	35 g
<b>SOSA</b> baking powder .....	4 g
Eggs .....	180 g
Egg yolks.....	75 g
Sugar.....	165 g
Invert sugar .....	130 g
Sunflower oil.....	145 g
Whipping cream.....	110 g
Lime zest .....	10 g

**Mix** all the ingredients together and **add** the lime zest. **Use** immediately.

## ABSOLU CRISTAL REDCURRANT GEL

ABSOLU CRISTAL GLAZE.....	80 g
Redcurrant purée.....	10 g
<b>SOSA</b> rose petals.....	As needed

**Blend** all ingredients together.

## ROSE WATER ABSOLU CRISTAL SPRAY GLAZE FOR ICE CREAM

Mineral water .....	40 g
<b>NOROHY</b> rose water .....	15 g
<b>SOSA</b> Dextrose .....	95 g
<b>SOSA</b> Glucose DE60 .....	65 g
ABSOLU CRISTAL GLAZE.....	385 g



**Mix** the mineral water with the rose water, dextrose and glucose DE60 and **bring to a boil**. **Add** to the Absolu Cristal glaze and **blend**. **Use** the glaze to spray the dessert a temperature of 80°F (25°C).

## ICED ROSE MOUSSE

Whipping cream.....	235 g
<b>NOROHY</b> rose water .....	100 g
Sugar.....	290 g
Egg yolks.....	220 g
Whipping cream.....	540 g

**Heat** the smaller amount of cream with the rose water. **Beat** the larger amount of cream until frothy and **set aside** for mixing. **Heat** the egg whites and sugar in a double boiler to 120/130°F (50/55°C), then **whip up** the mixture to make a Swiss meringue. Gently **fold** the whipping cream into the rose-infused cream and finish with the Swiss meringue. **Pour** into a mold or **pipe out**, and **store** in the freezer.

## ASSEMBLY AND FINISHING

**Make** the sorbet and **leave** to sit in the refrigerator for at least 4 hours. **Make** the sponge and **pour** 180g of batter into 16mm rings on a silicon-coated baking sheet. **Bake** at 350°F (175°C) for about 12 minutes in a fan-assisted oven. **Churn** the sorbet. Once the sponge has cooled, **leave** it in the rings and **spread** about 180g sorbet on each disk. **Freeze**. In the bottom of each silicone mold (Ref SFT349 Silikomart), **spread** about 15g of Absolu Cristal gel in an irregular pattern. **Tun out** the frozen inserts. **Make** the iced mousse and **pour** about 220g into each mold. **Place** the sponge-sorbet insert on top and **press down** gently. **Freeze**. Once you have turned them out, **use** a spray gun to apply the Absolu Cristal glaze to the desserts.



AN ORIGINAL L'ÉCOLE VALRHONA RECIPE