

Creamy Matcha, roasted sesame tile, coriander & basil lichen, yuzu citrus |

Recipe for 12 tapas



Description

A very refreshing and asian based dessert with all the textures you've ever wanted... all at once!

Un dessert tout en fraicheur aux saveurs asiatiques. Crémeux, croquant, fruité.?

Note

Make sure the proportions are all set and displaced all around as it will give this dessert its fresh and flavorful look!

Ingredients

Creamy Matcha

- 150 Ml Milk
- 150 Ml 35% cooking cream
- 4 Unit(s) Egg yolk
- 30 Gr Sugar
- 250 Gr White chocolate
- 2 Leaf(ves) Gelatin
- 2 Tsp Matcha tea

Sesame tiles

- 100 Gr Icing sugar
- 30 Gr Sesame seeds
- 20 Gr Flour
- 30 Ml Water
- 30 Gr Melted butter

Finishing touch

Basil and coriander lichen

- 30 Gr Basil leaves
- 35 Gr Coriander leaf
- 65 Ml Water
- 35 Gr Melted butter
- 65 Gr Flour
- 5 Gr Baking powder
- 2 Unit(s) Egg
- 15 Gr Sugar

Citrus

- 1 Unit(s) Pink grapefruit
- 3 Unit(s) Orange
- 1 Unit(s) Lime zest(s)
- 1 Tbsp Yuzu juice
- 1 Tsp Sugar
- 1 Tsp Vanilla extract

- 1 Tbsp Icing sugar

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Creamy matcha

Rehydrate the gelatine sheets in cold water.

In a saucepan, bring the milk and the cream with the desired flavor you chose. Reserve.

In a medium bowl, make a ruban out of the sugar and the egg yolks with a whisk (whisking vigorously until there is somewhat a mayonnaise texture. A ruban).

Pour one part of the boiled mixture onto the ruban. Lower down the saucepan's heat and put everything back in it while stirring constantly with a spatula or a wooden spoon until it thickens (82C).

Add the gelatine sheets that's been pressed out of exceeding water and mix again.

Pour everything on the white chocolate, wait 30secs and mix again delicately.

Place the creamy matcha inside the fridge until it has cooled down completely.

If in a rush you can either put it all on a pastry plaque in a thin layer and throw it in the freezer for a faster result.

Sesame tile

Gently colour the sesame seeds in an oven at 400F for 4mins give or take.

Melt down the butter and add the water in a bowl.

Once the mixture has cooled off, pour in the remaining ingredients.

With a curved spatula, lay the mixture on a cooking paper/parchemin paper and cook it for 6mins or so at 415F.

Coriandre and basil lichen

Throw in a blender the basil and the coriander leaves, add in the water and the melted butter. Mix until homogeneous while making sure the edges are clean all around.

Add the remaining ingredients and repeat the same operation. Sieve everything through and pour it inside a syphon with 2 cartridges. Layed down, put it in the fridge.

Once you're ready, make sure to use a 500ml plastic container and fill it up to its 2/3. Cook it in the microwave for a minute. Take it out and place it back in the fridge upside down until it has totally cooled down. With a small spatula or a pairing knife, untick the very egdes to unmold it and then break it down with your hands into the desired shape.

Citrus

Make supremes out of the orange and the grapefruit. Then cut each of them in 3 and mix them all with the rest of the ingredients at the very last moment.

Montage

In a bowl, put the creamy matcha randomly. Add two pieces of lichen, the best looking one you have

at hand, the marinated citrus and finish with the sesame tile. Pour some icing sugar all around.
Done!

Bon appétit!