

Recipe: Finger flavour strawberry-elderflower

For 15 pieces



STRAWBERRY-ELDERFLOWER COULIS

380 g of strawberry puree
3.5 g of **elderflower natural flavour ACN0005670**
45 g of inverted sugar
45 g of sugar
7.5 g of **pectin for glaze DIV0004114**
19 g of corn starch

Melt the puree without heating then dissolve the inverted sugar, add the flavour.
Mix together the others ingredients then add to the first mix.
Heat during mixing then leav boiling during 1 minute (continue mixing).
Pour in a bowl, wrap then cool down at +4°C.
Smooth with a whisk before mold in 10mm diameter pipe molds.
Freeze.

STRAWBERRY-ELDERFLOWER CREAM

180 g of strawberry puree
10 g of **gelatin DIV0004074**
50 g of water 1
60 g of water 2
180 g of sugar
35 g of glucose syrup
125 g of egg whites
350 g of whipped cream
6 g of **natural strawberry flavour ACN0005905**
7 g of **elderflower natural flavour ACN0005670**

Mel the puree and add the flavours.
Add the rehydrated and melted gelatin.
Make an Italian meringue with water 2, sugar, glucose and egg whites.
Incorporate delicately the meringue into the puree.
Add the whipped cream delicately with a spatula.
Mold 35mm diameter pipe molds and add a coulis insert in the middle of the mold.
Freeze.

RED GLAZE

378 g of granulated sugar
300 g of water (1)
300 g of cream
60 g of water (2)
25 g of corn starch
8 g de **gelatin DIV0004074**
40 g of water (3)
7 g of **red juice concentrated powder COL0004585**
2 g of **safflower extract COL0004522**

Start by dilute the red juice concentrated powder in the water (3) and add the gelatin. Mix then leave it bloom in the fridge.
In a saucepan, put the water (1), cream and granulated sugar then bring to boil.
In a bowl, mix the water (2) with the corn starch then pour in the saucepan.
Bring to boil then cook 1 minute and add the mix gelatin/water/red juice concentrated powder/safflower extract.
Blend then wrap and cool down at 22°C.

SHORTBREAD

145 g of butter
90 g of icing sugar
30 g of skinned almond powder
1 g of salt
50 g of egg yolks
230 g of flour

Sand all the ingredients together except the egg yolks.
When the mix is homogeneous, add the yolks then mix delicately.
Roll out at 3mm thickness between 2 guitar sheets then cut rectangles (4cm x 15cm).
Freeze then unmold and bake on a baking mat (Silpain®) 20 minutes at 160°C.

ASSEMBLY

Unmold mouss tubes then cut them (13cm length).
Dip each tube in red glaze then put un the shortbread.
Decorate with strawberried and pastillage flowers.