

Brown Sugar Lace Cookies – Sea Buckthorn Berries – Yoghurt

A Restaurant Marcus recipe – Gilles Joye

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Brown Sugar Lace Cookies

Ingredients

- 200g Pur Natur churned butter
- 200g flour
- 200g brown sugar
- 100cl Pur Natur milk
- 100g egg white
- Yoghurt powder (available from catering wholesalers)

Instructions

Mix all ingredients (except yoghurt powder) and bake in the oven for 5 minutes at 170°C. Roll up and allow to cool on the mould. Sprinkle the cookies with yoghurt powder.

Filling for Brown Sugar Lace Cookies

Ingredients

- 500g Pur Natur natural yoghurt
- 2 tablespoons fresh sea buckthorn berries

Instructions

Mix the Pur Natur yoghurt with the berries and use to fill the cookie rolls. Wait until the last minute to keep the cookies from going soft.

Yoghurt Sorbet

Ingredients

- 125cl Pur Natur yoghurt
- 125cl Pur Natur cream
- 1l simple syrup
- 750g egg yolk
- Juice of 1 lemon

Instructions

Mix all ingredients, freeze and churn.

Lime Jelly

Ingredients

- 100ml lime juice
- 1,5g agar powder

Instructions

Bring the lime juice and agar powder to a boil, allow to firm up and beat with mixer.



Sea Buckthorn Berries

Ingredients

- 100g fresh sea buckthorn berries
- 10g sugar

Instructions

Mix the sugar with the berries and scatter here and there across the dish (see orange berries in image).

Sea Buckthorn Berry Jelly

Ingredients

- 1 liter sea buckthorn puree
- 15g agar powder

Instructions

Bring the berry puree and agar powder to a boil, allow to firm up and beat with mixer.

Mango Jelly

Ingredients

- 15g agar powder
- 1l Boiron mango puree

Instructions

Mix ingredients, bring to a boil and beat with mixer.

Strained Yoghurt Jelly

Ingredients

- 1l Pur Natur natural yoghurt

Instructions

Hang up the yoghurt in a piece of cheesecloth and allow to drain.



Crumble

Ingredients

- 250g Pur Natur churned butter
- 350g cane sugar
- 230g flour
- 260g almond meal
- 2g baking powder

Instructions

Mix and bake at 170°C, then use mixer to crumble.

Presentation

Place the rolls upright and fill them. Place the lid on top. Arrange the crumble alongside them, with the quenelle on top of it. Pipe dots of mango and yoghurt around the plate.