

'Ciflorette' strawberries – white chocolate – a rose – champagne

A recipe by Castor – Maarten Bouckaert

CASTOR





White chocolate / Greek style yogurt mousse

Ingredients

- 400g confectioner's custard
- 160g Pur Natur Greek style yogurt
- 1 vanilla pod
- 120g melted white chocolate
- Zest of 1 lemon
- 4 sheets pre-soaked gelatin
- 200g beaten egg whites (merengue Italien)
- 500g Pur Natur fresh cream 38%

Preparation

Melt the gelatin and blend in the lukewarm confectioner's custard, together with the beans scraped from the vanilla pod, the Pur Natur Greek style yogurt and the melted chocolate. Add the egg whites and fold in the cream. Finish with lemon zest. Transfer to a 'baba' mould and freeze.

Strawberry consommé

Preparation

Mix 'ciflorette' strawberries with a few rose petals, a little sugar and lemon zest in a mixing bowl. Cover the mixing bowl with cling film and place on top of a pot of simmering water for three hours. Sieve and set aside to cool down. Blend a little cold champagne into the coulis just before serving.

Strawberry and rose sorbet

Ingredients

- 600g water
- 60g glucose
- 150g sugar
- 600g fresh (ciflorette') strawberry purée
- 10g rosewater
- 2 sheets pre-soaked gelatin
- 2 tbsp Pur Natur Greek style yogurt
- 6 leaves basil

Preparation

Bring the water to the boil, together with the glucose and sugar. Dissolve the gelatin into the water. Once it has cooled down, blend in the strawberry purée and the rosewater, together with the Pur Natur Greek style yogurt and the basil. Add a dash of lemon juice for a little acidity (optional). Sieve and put through the ice-cream turbine.



To serve

Transfer some of the mousse to a deep plate and top with a few finely chopped 'ciflorette' strawberries. Finish with a scoop of sorbet and decorate with a sugared dried rose petal (optional). Serve the strawberry consommé with a glass of champagne on the side.

Enjoy!

Photography: Heikki Verdurme