



FLOWERS ON THE ROCKS

Made with: **ALMOND INSPIRATION**

Steps: **2**

An original recipe from Young Yoon Choi

1 PUFFED BLACK RICE

200g **BLACK RICE**



Cook the black rice in a pan as you would popcorn.

2 ALMOND WHIPPED GANACHE

450g **WHIPPING CREAM**

50g **GLUCOSE**

50g **INVERT SUGAR
SYRUP**

650g **ALMOND
INSPIRATION**

1200g **WHIPPING CREAM**



Heat the smaller portion of cream, the glucose and the invert sugar. Slowly combine this hot mixture with the melted couverture. Immediately mix using an immersion blender to make a perfect emulsion. Add the larger portion of cold whipping cream. Mix again. Leave to set in the refrigerator, preferably for 12 hours. Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

ASSEMBLY AND FINISHING

Temper some chocolate and mix it with the puffed rice. Place the puffed rice on top of the almond whipped ganache and decorate it with chocolate and flowers.