



PAINTED ROSES DESSERT

Plated desserts

Made with: **RASPBERRY INSPIRATION**

Steps: **4**

An original École Valrhona recipe

Makes 10 plated desserts

1 LYCHEE JELLY

280g **LYCHEE PURÉE**
6g **CASTER SUGAR**
3g **AGAR-AGAR**
8g **LEMON JUICE**



Heat up the lychee purée and add the sugar, agar-agar and lemon juice. Bring to the boil. Store in the refrigerator. Mix the cold jelly using an immersion blender.

2 RASPBERRY INSPIRATION CRÉMEUX

65g **RASPBERRY PURÉE**
4g **GLUCOSE DE 38/40**
2g **GELATIN POWDER
220 BLOOM**
10g **WATER FOR THE
GELATIN**
85g **RASPBERRY
INSPIRATION**
130g **WHIPPING CREAM**



Mix the purée and glucose and heat them to approx. 175°F (80°C). Add the rehydrated gelatin. Slowly combine this mixture with the melted couverture. Immediately mix using an immersion blender to make a perfect emulsion. Add the cold cream. Mix again. Leave to set in the refrigerator.

3 PIPED ROSES

620g **WATER**
310g **CASTER SUGAR**
8 **FULL ROSE HEADS**

Bring the water and sugar to the boil. Separate out the rose petals. Poach the petals in the syrup for 1-2 minutes at 180°F (82°C). Store the petals in the cold syrup.

4 LYCHEE & RASPBERRY SORBET

77g **WATER**
130g **CASTER SUGAR**
72g **GLUCOSE POWDER
DE33**
3.6g **ICE CREAM
STABILIZER**
300g **RASPBERRIES**
300g **LYCHEE PURÉE**

Set aside 10% of the sugar so you can add it to the stabilizer. Make a syrup with the water and sugars. At 105°F (40°C), add the sugar and stabilizer mixture. Pasteurize. Leave to cool. Leave to sit for at least 4 hours. Add the fruit purées, mix using an immersion blender, and allow the mixture to reach a temperature of 32°Bx with help from a sugar refractometer. Churn.

ASSEMBLY AND FINISHING

Decoration

Tint a little OPALYS to give it a light green color. Temper the couverture. Spread it out between two sheets of confectionery dipping paper and cut it into 4cm leaf shapes. Leave to set.

Plating

Pipe out a dab of Raspberry Inspiration crèmeux. Drain the rose petals and dry them gently using a piece of absorbent paper.

Reconstruct the rose head: Start with the smaller petals at the center and work out. Use the lychee jelly to help you stick the petals together. Put a few pieces of fresh raspberry and lychee between the petals as you reconstruct the rose. Use a pastry cone filled with dark chocolate to draw a "stem" on the plate.

Churn the sorbet. Put two chocolate leaves on either side of the stem. Place a small quenelle of sorbet on each of the leaves. Place another chocolate leaf on each of the sorbet quenelles.