Rose Lyche Raspberry

This is the perfect flavor combination founded by chef Pierre Hermé. Combination of freshness's fruits combined with rose petals, try it out! The reason for using these decorations/rose petals makes it easier to create an instagrammable design.



Recipe

Raspberry Rose Lyche Cremeux

Raspberry puree	200g
Lyche puree	120g
Rose Water	15g
Sugar	60g
Pectin NH	7g
Egg White	100g
Gelatin	5g
Water	25g
Butter	100g
Totaal	**632g**

Raspberry Rose Lyche Cremeux

- Hydrate gelatin in water
- Warm the lyche puree to 40°C
- Add the sugar pectin NH mixture and stirring well to incorporate
- Slowly bring it to the boil. Remove from the heat and add the egg white at 70°C
- Following by the gelatin mixture
- Add the raspberry puree and rose water, drop the temperature to 40°C
- Add the butter at room temperature and emulsifying using a hand blender
- Pipe into the desired mould

Crème brûlée

Cream	200g
Milk	100g
Brown sugar	90g
Egg Yolk	180g
Totaal	**571g**

Crème brûlée

- Infuse the vanilla into cream and milk
- Mix the egg yolk and sugar
- Bring the mixture to 85°C
- Strain and freeze to set

Almond raspberry sponge

Almond paste	320 g
Whole egg	300 g
Melted butter	100 g
Flour	60g
Baking powder	4g
Raspberry powder	40g
Totaal	**842g**

Almond raspberry sponge

- Make the almond paste soft, bij adding the eggs one by one

- Whisk it lightly

- Mix one part of the whipped mixture with the melted butter, and then add the other part

- Add the sifted flour, baking powder and raspberry powder

- Bake it in a mold, at 160/170°C

Raspberry confiture and Rose Leaves

Raspberry puree	185g
Sugar	25g
Glucose powder	30g
Rose Petals	5g
Pectine NH	3g
Lemon juice	2g
Totaal	**250g**

Raspberry confiture and Rose Leaves

- Heat half of the puree

- Add by 40°C the sugar, pectine and glucose powder

- Bring to boil

- Adding the rest of the puree and lemon juice and rose petals

Assembly, layout and finishing

- Prepare the sponge and sprinkle almond shavings cut in rounds size is depending of the mold
- Place the cremeux on top
- Fill with the confiture and place the frozen crème brûlée on top.
- Decorations are there to create a rose finish with icing sugar and neutral gel

Enjoy this exciting recipe.

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