

Oyster a la Rockefeller

made by Bart de Gans



Recipe

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
- Gently gratinate with brown sugar

Parmesan crisps

Parmesan cheese	150g
Totaal	150g

Parmesan crisps

- Grate the parmesan cheese onto baking tray
- Covered with a silicon mat and gratinate at high temperature
- Cut at the right moment the parmesan into the desired size

Yoghurt

Sour cream	100g
Yoghurt	100g
Honey	20g
Mandarin zest	1g
Totaal	221g

Yoghurt

- Mix the honey and mandarin zest with the sour cream
- Add the yoghurt and mix

Mandarin Tarragon gel

Sugar	105g
Pectine NH	12g
Mandarin puree	250g
Abricot puree	200g
Glucose	75g
Lemon juice	20g
Totaal	622g

Mandarin Tarragon gel

Mix to combine the sugar and pectin in a small bowl

Bring the purees, glucose and sugar mixture to a boil

Remove from the heat and mix the lemon juice

Once set mix the desired amount of tarragon using a blender

Mint and verveine Granite

Water	75g
Sugar	75g
Mandarin puree	500g
Green apple puree	350g
Verveine leaves	20g
Mint leaves	10g
Totaal	1030g

Mint and verveine Granite

Make a syrup from water and sugar

Leave to cool mix everything together

Blend the fresh leaves and pass trough a sieve and freeze

Assembly, layout and finishing
Enjoy this exciting recipe.

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