Kir Royal: Royalty dessert

made by Jeroen van Helvoirt



Recipe

Lemon crumble

Extra refined sugar	100g
Unsalted dairy butter	100g
Almond powder 100%	100g
Cake flour	100g
0, Sea salt	5g
Totaal	

Lemon crumble

Champagne Foam

White grape juice	150g
Champagne	58g
2, Eggwhite powder	5g
Totaal	

Champagne Foam

Prosecco mousse

Refined sugar	30g
Prosecco	30g
Oveneve	3g
Powdered gelatine 180 bloom	6g
Water	30g
Honey	15g
Reduced muscat riversaltes (50%)	30g
Prosecco	45g
Marc de champagne	15g
Lemon purée	20g
Unsweetened cream 35%	272g
Totaal	

Prosecco mousse

Creme de cassis cremeux

Powdered gelatin 180 bloom	11g
Water	55g
Unsweetened whole milk	100g
Unsweetened cream 35%	100g
Egg yolk	80g
Sugar	20g
Cassis puree	302g
Crème de cassis liquor	24g
Totaal	

Creme de cassis cremeux

Cherry glaze

Powdered gelatin 180 bloom	5g
Water	25g
Unsweetened cream 35%	175g
Glucose	75g
Refined sugar	140g
Water	50g
Fresh yellow lemon juice	20g
Cassis puree	30g
Corn starch	12g
White chocolate	90g
Milk chocolate 40%	25g
Natural glaze	50g
Totaal	

Cherry glaze

Assembly, layout and finishing
Enjoy this exciting recipe.

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