

Ruby Clouds

Welcome to the dreamy world of Ruby Clouds, this dessert will transport your taste buds to a realm of pure enchantment. This exquisite treat is a harmonious fusion of fruity and floral flavours. Adorned with a luxurious coat of ruby chocolate, each bite offers a velvety indulgence and a mesmerising visual appeal.

Almond pâte sablée

110g butter for croissants
2g salt
70g icing sugar
25g almond powder
1g vanilla powder
35g whole egg
190g flour

METHOD. Blend the butter, salt and icing sugar in a stand mixer. Add the whole egg and mix. Add all other ingredients and mix. Store overnight in the fridge. Roll out at 2 mm. Cut out a round disk of 5 cm and bake for 6 min at 210°C.

Raspberry and violet pâte de fruits

100g raspberry purée
10g sugar
2.5g pectin glaze
100g violet sugar
20g glucose
1.5g citric acid
(50% water)

METHOD. Mix the pectin glaze and sugar. Heat the raspberry purée to 60°C. Add the pectin and sugar mixture. Boil for 3 min. Add the violet sugar and glucose. Boil to 107°C. Add the citric acid. Pour into a flexible round mould of 2 cm. Store overnight at room temperature. Place on top of the almond pâte sablée.

Notes

Vanilla guimauve

13g gelatine powder
45g water
425g sugar
120g glucose powder
180g dextrose powder
240g water
210g egg white
1 vanilla pod
QS Ruby chocolate by
Callebaut

METHOD. Mix the gelatine powder and the water (45g) to make the gelatine mass. Boil the sugar, glucose powder, dextrose powder and water (240g) to 122°C. When the syrup reaches 112°C, start whisking the egg white and vanilla together. When the syrup reaches 122°C, gently pour the syrup over the whisked egg white and vanilla. Melt the gelatine mass and add this to the meringue. Whisk till the temperature reaches 40°C. Store overnight at room temperature. Cover with Ruby chocolate by Callebaut.

Notes
