

# White Forest

This exquisite dessert is a true celebration of nature's bounty, as each ingredient comes together to create a symphony of taste and texture. The luscious blackcurrants and raspberries add a burst of fruity goodness, while the almond notes provide a delightful crunch, all delicately complemented by the smooth and aromatic touch of vanilla.

## Blackcurrant and raspberry coulis

125g blackcurrant purée  
125g raspberry purée  
10g lime purée  
25g sugar  
5g gelatine

**METHOD.** Soak the gelatine in cold water. Heat the fruit purées with the sugar to 50°C. Add the gelatine. Pour into a round mould of 14 cm and freeze.

## Blueberry and raspberry crèmeux

40g blueberry purée  
40g raspberry purée  
10g lime purée  
25g egg yolk  
30g whole egg  
25g sugar  
30g butter  
2g gelatine

**METHOD.** Soak the gelatine in cold water. Heat the fruit purées, whole egg, egg yolk and sugar to 83°C. Add the gelatine and cool down to 38°C. Add the butter (at room temperature) and mix. Pour on top of the coulis and freeze.

## Vanilla mousse

200g cream 35%  
4 vanilla pods  
60g egg yolk  
115g sugar  
13g gelatine  
750g cream 35%

**METHOD.** Soak the gelatine in cold water. Boil the cream (200g) with the vanilla pods. Add the egg yolk and sugar. Heat to 83°C. Cool the mixture down by pouring the anglaise through a chinois into a bowl. Add the gelatine. Cool down to 38°C. Whisk the cream (750g) and add to the anglaise. Pour the mousse into a round mould of 16 cm. Gently press the frozen crèmeux and coulis into the mousse.

## Almond streusel

75g butter  
50g brown sugar  
75g almond powder  
75g flour  
90g chopped almonds  
1 vanilla pod

## Almond moelleux

65g whole egg  
25g egg yolk  
90g sugar  
110g almond powder  
25g flour  
1 vanilla pod  
55g melted butter  
40g egg white  
40g sugar  
40g blackcurrants

## White glaze

300g sugar  
300g glycosyl syrup  
150g water  
200g sweetened,  
condensed milk  
120g gelatine mass  
300g white chocolate  
QS white "Power Flowers"  
by IBC

**METHOD.** Blend all the ingredients in a stand mixer. Roll out to 4 mm between two baking sheets. Cut out a round disk of 14 cm. Bake in a stainless steel ring for 20 min at 160°C.

**METHOD.** Whisk the egg white and sugar (40g) together. Mix the whole egg, egg yolk, sugar (90g), almond powder, flour and vanilla pod. Add the melted butter. Add the meringue. Pour over the almond streusel. Divide the blackcurrants over the mixture. Bake for 25 min at 180°C.

**METHOD.** Boil the water, sugar and glucose syrup. Add the gelatine mass and sweetened, condensed milk. Pour over the chocolate. Add the Power Flowers. Mix and cool down in the fridge for 24 hours. Use at 35°C.

### Notes

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