



Goat and Coconut Grapes

Iced Goat and Coconut Milk Froth with Grape Mustard Ice Cream

Recipe by Claudine Leimer, Magdeburger Gastro Konzept GmbH, Magdeburg
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Ingredients:

Iced goat and coconut milk froth

- 125ml Goat's milk
- 125ml Coconut milk
- 100ml Still mineral water
- 40g Sugar
- 2 Tahiti vanilla pods
- 1.8g Lecite
- 2 Leaves of gelatine

Grape mustard ice cream

- 250ml Grape juice
- 40g Dijon mustard
- 112g Glucose
- 65g Sugar
- 200ml Milk
- 3g Pectin
- Grated skin of one lemon



Dekoration: Sesam krokant, frische Minze

- 35g Sesam
- 150g Fondant
- 75g Isomalt
- 75g Glucose
- 10 Blättchen Minze

Instructions:

Heat the grape juice, glucose, sugar and stabiliser to 85°C. Add the milk, mustard and grated lemon, stir and allow to stand for 5 minutes. Strain and pour into an ice cream maker or place in a Paco canister and freeze.

Halve the vanilla pods lengthways and remove the pulp.

Bring the goat and coconut milk, sugar and vanilla pod and pulp to the boil and simmer. Stir in the dissolved gelatine and allow to cool. Add the mineral water and carefully weighed Lecite, then liquidise using a hand blender (working in the top part of the liquid only). Allow to stabilise for a minute. Spoon the top part of the froth containing the air into a container and freeze.





Heat the fondant, glucose and Isomalt in a pan to 160°C and allow to boil.
Add the sesame, then pour onto baking paper and allow to cool.
Fine-grind the sugar, sprinkle it onto a baking mat and bake in a fan-forced oven. Cut
the frozen grape/mustard ice cream and arrange, top with the frozen foam and
garnish with the sesame brittle and mint.

