



Peppery and Sweet

Recipe by Simon Adam, Hotel Palace, Lucerne
Winner of the HUG Creative "Dessert Fantasies" Competition 2007 ("Qualified" category)

Upside Down Cream of Lavender on a Blackcurrant Compote & Chocolate Latte with Peppered Strawberry and Mango Tartelettes.

Ingredients:

Upside Down Cream of Lavender

- 5 g Icing sugar
- 5 g Butter
- 5 dl Milk
- 1 x Lavender
- Half Vanilla pod
- 150 g Egg, beaten
- 1 Egg yolk, beaten
- 50 g Sugar

Sugar strings

- 200 g Sugar
- 20 g Glucose
- 140 g Water



Blackcurrant Compote

- 150 g Blackcurrants
- 1 x Lemon juice
- 1 x Icing sugar
- 1 x Corn starch (maizena)

Upside Down Cream of Lavender

Preparation:

Using butter, grease the inside of ramekin dishes or suitable moulds and dust with icing sugar. Halve the vanilla pod lengthways and scrape its contents into the milk.

Add the lavender to the milk and vanilla mixture and bring to the boil. Mix the whole eggs, single yolk and sugar together in a bowl whilst slowly adding the hot milk to make a cream. Pass the cream through a sieve and decant into suitable dishes before poaching in a bain-marie in the oven at approx 160°C.





Let the moulds cool then turn upside down. Garnish the tartelettes with blackcurrant compote and add the lavender cream. Garnish with sugar string and lavender blossom.

Chocolate Latte with Peppered Strawberry and Mango Tartelettes

Ingredients:

Chocolate Latte

- 125 g Chocolate, dark
- 4 dl Milk, full-fat
- 1 x Lemongrass
- 1 x Lemon juice
- 100 g Sugar
- 1 dl Cream, full-fat

Strawberry and Mango Tartelette:

- 1/2 x Mango
- 100 g Strawberries
- 1 x Lemon juice
- 1 x Icing sugar
- 1 x Ginger
- 1 x Mint
- 1 x Chilli pod
- 1 x Chocolate & pepper sweet

Chocolate Latte

Preparation:

Bring the milk to the boil and dissolve the chocolate in it. Finely chop the lemongrass and add to the milk together with the lemon juice and sugar. Allow to cool and strain. Whisk to a froth with the cream and fill the glasses.

Peppered Strawberry and Mango Tartelettes

Preparation:

Cut some of the mango into thin slices and put to one side for decoration. Finely dice the remaining mango and the strawberries and marinate in the lemon juice, icing sugar, ginger and chilli. Fill the tartelettes and garnish with the mango, chocolate & pepper sweets and mint.

