Fleur de Cassis

RECIPE BY JEROEN GOOSSENS

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RECIPE STEP BY STEP

1

Vegan Coconut Ice Cream

INGREDIENTS

- 855 gr Coconut milk 20% fat
- 190 gr Sugar
- 220 gr Water
- 40 gr Dextrose
- 30 gr Inulin
- 40 gr Coconut liqueur
- 1.5 gr Salt

METHOD

1. Boil the water with the sweeteners and salt.
2. When the syrup has cooled, add the rest of the ingredients.
3. Churn this mixture in an ice cream machine until -9 .

2 Vegan Chocolate Cake

INGREDIENTS

- 125 gr Flour
- 17 gr Cocoa powder, Veliche
- 5 gr Dark chocolate Sensation 72%, Veliche
- 110 gr Light brown sugar
- 4 gr Baking soda
- 2 gr Salt
- 3 gr Vinegar
- 35 gr Corn oil
- 120 gr Water

METHOD

1. Mix the dry ingredients.
2. Mix in the water and vinegar.
3. Mix in the oil.
4. Pour the batter into a baking mat of 1cm height.
5. Bake the batter for 20 minutes at 160 .
6. Cut out rings that fit into silicone ring molds.
7. Repeat the recipe but replace the chocolate with almond praline.

3 Vegan Berry Cream

INGREDIENTS

- 400 gr Berry puree (Boirron)
- 150 gr Orange juice
- 50 gr Cocoa butter, Veliche
- 25 gr Coconut fat
- 80 gr Sugar
- 20 gr Powdered dried dates
- 0.5 gr Arabic gum

METHOD

1. Boil the orange juice.
2. Add the berry puree.
3. Mix the sugar and Arabic gum.
4. Blend this with the puree and juice using a hand blender.
5. Blend in the fats.
6. Mold the forms (savarin) by filling them and then pouring everything out so that a thin layer remains in the mold.
7. Freeze the molds.

4

Vegan Blackcurrant Coulis

INGREDIENTS

- 300 gr Blackcurrants
- 500 gr Orange juice
- 80 gr Raspberry jam
- 4 gr Dried lavender or violet flowers
- 60 gr Crème de Cassis

METHOD

1. Boil half of the orange juice with the dried flowers.
2. Boil the other half with the berries and jam.
3. Let everything cool, strain it, and mix everything with the liqueur.

Assembly

METHOD

1. Stick the two cake rings together with a 'ring' of raspberry jam.
2. Freeze this and soak it with Crème de Cassis liqueur.
3. Fill the molded forms with the ice cream and cake rings.
4. Freeze at -35 .
5. Unmold and spray the whole with red-purple cocoa butter and gold flakes using an airbrush.
6. Serve the dessert by pouring the coulis into the dessert.
7. A variation of this dessert is to place it on white chocolate curls and then pour the sauce over it so that it flows underneath.