



Fleur de Cassis

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Recipe step by step

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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

PROCESS

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°C.

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

PROCESS

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°C.
6. Cut out rings that fit into silicone ring molds.
7. Repeat the recipe but replace the chocolate with almond praline.

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

PROCESS

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.

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

PROCESS

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

PROCESS

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°C .
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.