



Strawberries, milk chocolate, hazelnut pearls

NIBBLEDISH CONTRIBUTOR

Ingredients

Strawberry gelee Fresh strawberries Strawberry water caramel Hazelnut, mint oil
Michel Gluizel milk chocolate Indonesian cinnamon Fresh made crepes Mint oil
Feuilletine

Instructions

I created this to ring in the summer season. I like various textures of the same ingredient which really dances on the palate. Michel Gluizel milk chocolate has a higher cocoa content than most milk chocolate and it leaves a creamy butter feel on the tongue. Indonesian cinnamon is infused in the cream to give it aromatic qualities. The hazelnut pearls have the feel of caviar but are pure hazelnut goodness. Mint oil adds a depth of herbacious continuity, and a waiter will pour strawberry caramel tableside...

1. The strawberry gelee is made with strawberry puree, sheet gelatin, agar agar and sugar. Bring the agar agar and sugar to a boil with the puree. Whisk constantly and then remove from heat. Add the gelatin and spread the gelee onto a sheet pan covered with plastic wrap. Work quick and spread as even and thin as possible. Let gel for 10 minutes then place in the refrigerator. 2. For the chocolate cream, infuse the cream with glucose and Indonesian cinnamon for 30 minutes. Strain and re-boil the cream. Pour over the chopped milk chocolate and let sit for 1 minute. With a rubber spatula, starting from the middle, incorporate the chocolate and cream in a circular motion. This will ensure a homogenous emulsion and it will not separate. When it reaches 40C add room temperature butter slowly keeping the emulsion. Set aside 3. For the hazelnut pearls, bring the hazelnut praline cream to a boil with the agar agar and hazelnut oil. whisk constantly and then remove from heat. Cool slightly then place in a large syringe with no needle. Drop the mixture drop by drop into a bowl of half grapeseed oil and half hazelnut oil(cold). Let sit for 1-2 minutes then remove and strain. Keep in a plastic container until needed. 4. For the mint oil, Pour boiling salted water onto a bowl of mint leaves. Steep for 25 seconds then shock in ice water. Remove leaves, squeeze dry and

place in a blender. Blend with grapeseed oil until a puree is reached then continue to drizzle in additional oil until a thin puree is reached. Stop the blender after 5 minutes or so and let the mixture cool before continuing. This will ensure a vivid color. Let sit for 24 hours in the refrigerator then let drip through cheesecloth for 1 hour. Keep refrigerated for up to 2 weeks. 5. For the strawberry water caramel. Chop strawberries and place in cheesecloth over a tall glass and refrigerate for 6-10 hours. Then make a caramel with sugar and glucose. When it reaches the first foam stage, add lime juice, cream and the strawberry water. Boil for 45 seconds then remove from heat and strain. Cool for at least 5 hours. 6. To finish the dish, spread some chocolate cream onto a slightly warm crepe. Then wrap the strawberry gelee around the crepe and cut into desired sizes. Place on plate with fresh strawberries, feuilletine, hazelnut pearls, caramel and mint oil.. 7. Eat it all!