

Citrus and almond Soufflé, Greek Yogurt, honey, and rosemary (4 pax)

Ingredients:

Citrus Jam

100g Orange segments
50g Grapefruit segments
25g Lime segments
70g Sugar
5g Pectin

- 1- Mix sugar and pectin, add the segments and cook until it thickens. Set aside.

Almond crumble

50g unpeeled almonds
50g wheat flour
50g sugar
50g butter

- 1- Process all the ingredients to powder
- 2- Bake at 180°C until light brown

Soufflé

Prep 1

250 ml Milk
20g Sugar
50g egg yolk
15g corn starch
15g wheat flour
1 unit vanilla bean
20ml bitter almond liquor

Prep 2

150g Prep1
100g egg white
50g sugar
5g Citrus peel grated

- 1- For Prep 1: mix sugar, corn starch and flour.
- 2- Boil the milk and pour over the flour mix.
- 3- Bring the mix to heat and cook until boiled for 1-2 min. Set aside to cool.
- 4- For Prep 2: make a meringue whisking egg whites and sugar.
- 5- Mix the 150g of Prep 1 with citrus peel.
- 6- Gently fold the meringue in the Prep 1.

Greek yogurt ice cream

- 250 ml whole milk
 - 40g Cream 35% fat
 - 27g Powder milk
 - 33g dextrose
 - 150g sugar
 - 4g stabilizer
 - 500g natural Greek yogurt
- 1-Blend all the ingredients for 2-3 min until smooth.
 - 2-Pour into the ice cream maker.

Filo Crisp with rosemary honey

- 1 sheet of filo pastry
- 10g olive oil
- 50g water
- 25g sugar
- 30g honey
- 2g rosemary

- 1- Place the water, sugar, honey and rosemary on a pot and simmer until sugar disappears.
- 2- Spread olive oil on the filo sheet and bake at 180C until golden brown.
- 3- Out of the oven brush the filo with rosemary honey and let it dry.

Method:

- 1- Brush ramequins with butter and sprinkle with sugar. On the bottom place a spoon of jam and some of the almond crumble.
- 2- Fill with the soufflé mix. Remove the excess and clean the rim.
- 3- Bake at 180°C 8-10 min. Serve immediately.
- 4- Scoop the ice cream and serve over a bit of crumble, finish with the filo pastry.

Necessary equipment:

Cutting board; knife; shallow pot; frying pan; bowls; spoons; whisker; zester; brush; food processor.