

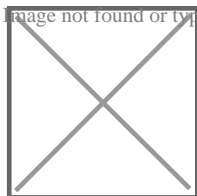
MACAROON WITH CITRUS, BLOOD ORANGE PANNA COTTA, CAMELIZED MANDARIN JUICE WITH MINT AND VANILLA

Pastry recipe / by Lionel Lallement



1. Light mascarpone vanilla cream

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Ingredients

Mascarpone - 125 g

Single cream 35 % - 65 g

Vanilla pods - 1/4

Icing sugar - 25 g

Egg yolk - 10 g

Gelatine (sheet) - 1

Dissolve the icing sugar in the single cream with the vanilla pod, heating gently to 45°C. Add the drained gelatine that has been pre-softened in cold water then mix in the mascarpone with the egg yolks. Leave to cool overnight in the fridge, making sure that this mixture cools to 2°C to 3°C maximum. Beat in a blender with a whisk and put in a piping bag.

2. Almond macaroon

Ingredients

Almond powder - 300 g

Icing sugar - 500 g

Egg white - 240 g

Caster sugar - 100 g

food coloring - QS

Blend the ground almonds and icing sugar in the blender with a blade in order to get a fine, smooth powder. Whisk the egg whites with all the sugar from the start, add the colouring as required and then mix the almond/icing sugar mix into the whisked egg whites. Mix thoroughly, pipe into the desired size onto a tray lined with baking paper. Cook at 170°C, vent open, for around 18 to 20 mins. Remove to a rack and leave overnight to dry slightly in the fridge.

3. Panna cotta mixture

Ingredients

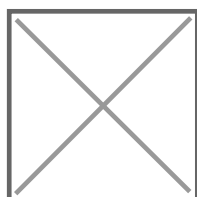
Single cream 35 % - 350 g

Icing sugar - 50 g

Gelatine (sheet) - 3.5 g

Soften the gelatine in cold water, dissolve the icing sugar in a little of the single cream, heating to maximum 45°C/50°C. Add the drained gelatine, leave to cool and fill a tall vodka glass to 4/5 full. Store in a cool place.

4. Caramelized mandarin juice with mint and vanilla



Ingredients

Frozen concentrated preparation : Mandarin orange - 80 g

Honey - 200 g

Vanilla pods - 1/4

Butter - 50 g

Water - 270 g

orange peel (dices) - 5 g

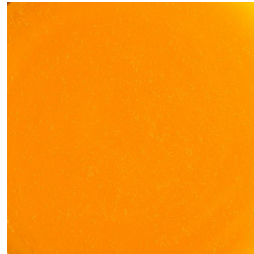
Mint (leaves) - 4 feuilles

Grand Marnier® - 10 g

Caramelize the honey at 150°C with the vanilla. In a separate pan bring to the boil the mandarin concentrated preparation with the water and orange zest. Deglaze the caramel with this boiling juice. Allow to cool to around 45°C. Add the Grand Marnier®,

blend while adding the butter in small pieces, then add the very finely chopped mint at the end. Leave to infuse overnight and pass through a conical sieve. Keep in a cool place.

In this step



Frozen concentrated preparation : Mandarin orange

Frozen concentrated preparation

5. Blood orange syrup

Ingredients

Frozen fruit purée 100% :
Blood orange - 200 g

Neutral glaze - 50 g

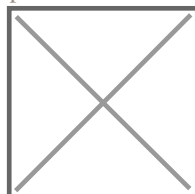
Bring the neutral topping to the boil then add the blood orange puree, pass through a conical sieve lined with muslin then reserve in the fridge.

In this step



Frozen fruit purée
without added sugar* :
Blood orange

Frozen fruit purées



6. Assembling and presentation

Take segments of orange and grapefruit and leave to drain on absorbent paper. In the centre of each plate, pipe an attractive ball of mascarpone cream then assemble the overlapping segments of orange and grapefruit around the outside. Place an almond macaroon on top. Just before serving, sprinkle with a few citrus segments, pour the caramelized mandarin juice with vanilla around and sprinkle with very finely chopped mint. Accompany this dessert with blood orange panna cotta. To do this, garnish each vodka glass of panna cotta with a half-centimetre of blood orange syrup.

