

Dark chocolate foam, cilantro and basil lichen with a crunchy meringue

Recipe for 4

Description

An out of the ordinary modern dessert, all in textures and taste.

Note

3 recipes, very simple to make even though they can seem a bit far off in terms of techniques but the very basis on all of them, remain the same. The lichen is a cake with a lot of air in it. The mousse is a classic one, except you are putting it inside a syphon and as for the meringue, nothing changed, it's a classic step by step one.

Ingredients

Hot chocolate mousse

- 75 Gr 35% whipping cream
- 100 Gr Dark chocolate
- 75 Gr Egg white
- 2 Unit(s) Gas cartridge

Cilantro and basil lichen

- 50 Gr Basil leaves
- 50 Gr Coriander leaf
- 100 Ml Water
- 50 Gr Melted butter
- 100 Gr Flour
- 5 Gr Baking powder
- 3 Unit(s) Egg
- 10 Gr Sugar

Meringue

- 50 Gr Egg white
- 35 Gr Sugar
- 40 Gr Icing sugar

Ice cream

- 4 Scoop(s) Vanilla ice cream

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **194 F°**

Chocolate mousse

Bring the cream to a boil and pour it over the chopped chocolate. Mix everything altogether before adding the egg whites. Pass the mixture through a fine sieve and then in a syphon with 2 cartridges. Reserve it at 60C in a bain marie.

Cilantro and basil lichen

Make a nice and smooth batter by adding the basil, coriander, the water and the melted butter. Then all the remaining ingredients and make sure it is homogenous. Once that is done pass it through a sieve, off in a syphon and put 2 cartridges in. Place it in the fridge and let it rest sideways for

20mins.

Inside a small plastic container, the best is a 500ml, fill it up with the mixture up until it's 2/3 full. Cook it at the usual temperature, inside a micro wave, for 1min. Then on a dry cloth, put it upside down and let it cool down. The only thing that is left to be done is to break it down gently with your hands before serving. Voilà.

Meringue

Whisk the egg whites altogether until they start being a bit stiff, then add the sugar, with a kitchenaid. Then the icing sugar. With a pastry pouch, on a parchment paper or even better on a silpat, form the shape you want and then off in the oven at 194F, for 1h and 30mins or until dry.

Montage

In a big bowl, place a couple of pieces of lichen at the very bottom, then the ice cream and the hot chocolate mousse. Finish with the meringue by breaking it all over the plate.

Bon appétit!