

Gelatina de Sherry con espuma de rompope

Recipe for 4 persons

Description

A mexican dessert based on a Cherry gelly, with a espuma of vanilla and Brandy.

Ingredients

For the gelly

- 500 Ml Cherry
- 2 Leaf(ves) Gelatin

For the espuma

- 250 Ml Milk
- 2 Unit(s) Egg yolk
- 50 Gr Sugar
- 1 Unit(s) Madagascar vanilla
- 2.50 Ml Baking soda
- 5 Ml Brandy
- 5 Ml Cinnamon
- 8 Unit(s) Walnuts

Preparation

- Preparation time **120 mins**

For the preparations

Crush the wallnuts and roast it in the oven.Reduce the Sherry half way, wisk the gelatin inside and pour it in 4 martini glasses, reserve in the fridge. (we do want to have a soft gelly, not too thick)

For the espuma

In a pot, warm the milk, the sugar and the vanilla bean cut in half on the long way.As soon as the sugar melted, add the baking soda, the eeg yolk and bring it to boil gently by wisking all the time. Cook it on medium heat for 5 minutes by wisking constantly.Remove from the stove, add the brandy and stir it until it cools down completly.Put it in the syphon, with two loads of gaz.

For the platting

Take the martini glasses out of the fridge put the espuma on the top and spred the wallnuts.

Bon appétit!