

Rhubarb compote verrine, honey and almond biscuit, ivory whipped cream

Recipe for 4

Description

Note

For best results, prepare the whipped cream mix the day before and let aside overnight in the fridge.

Ingredients

For the compote

- 50 Ml Pink grapefruit juice
- 100 Gr Sugar
- 2 Unit(s) Lemon juice
- 450 Gr Rhubarb

Financier almond cake

- 125 Gr Icing sugar
- 50 Gr Almond powder
- 50 Gr Flour
- 120 Gr Egg white
- 125 Gr Melted butter
- 15 Gr Honey

Ivory chantilly

- 200 Ml 35% whipping cream
- 65 Gr White chocolate
- 1 Tsp Vanilla extract

Dressing

- 4 Leaf(ves) Mint

Preparation

- Preparation time **25.00 mins**
- Preheat your **Oven** at **375.00 F°**

Rhubarb compote

In a saucepan, combine rhubarb, sugar, grapefruit juice and lemon juice. Bring to a boil. Reduce heat and simmer for 10 minutes. Transfer to a bowl and let cool completely (You can use an ice bath).

Financier almond cake

In a saucepan, heat up the butter until a you obtain a brown color at the bottom of your pan. Cool down. In a mixer bowl, mix all dry ingredients, incorporate the egg whites and then add the brown butter.

Grease the financiers molds and fill them up using a pastry bag, sprinkle some almonds. Bake in the oven for about 15 minutes and let cool before serving.

Ivory chantilly

In a sauce pot, heat 125g of cream with the vanilla bean (halved and seeded) then pour the hot cream onto the white chocolate. Wait a couple of minutes and then mix until you reach a nice

consistency. Pour the rest of the cream in and combine again, then let the mix cool down in the fridge. When ready to serve, remove the vanilla bean and whip the mixture to reach a whipped cream consistency.

Plating

Tear up the almond cake with your fingers.

In the bottom of a little glass jar, put few pieces of cake.

Add a spoon of rhubarb compote, add a few more peices of cake and finish with a swirl of cream.

Top with minth leaves

Bon appétit!