

Strawberry soup with basil, basil tuile transparency

Recipe for 12 personnes



Description

Fresh dessert made from strawberries purée flavored with basil and accompanied by a basilic tuile.

Note

Be careful to never put more than two gas canisters into the siphon. Be sure that the process to close the bottle is respected. Leave the siphon ready to use, 4h in the refrigerator before use, this is the best. Remove the foam in the plate and finish with fruit coulis.

Ingredients

For the crème anglaise

- 125 Ml Milk
- 375 Ml 35% whipping cream
- 90 Gr Sugar
- 6 Unit(s) Egg yolk
- 1 Leaf(ves) Gelatin
- 1 Clove(s) Madagascar vanilla

For the strawberry and basilic salad

- 1 Box(es) Strawberry
- 2 Leaf(ves) Basil

For the strawberry soup

- 500 Ml Strawberry in purée
- 5 Gr Baumé syrup
- 5 Ml Lemon juice

For the syrup

- 100 Gr Water
- 135 Gr Sugar

For the basilic tuile

- 3 Unit(s) Brick sheets
- 1 Knob Butter
- 1 Pinch(es) Icing sugar
- 12 Leaf(ves) Basil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **350 F°**

Preparation for the crème anglaise

In a saucepan, heat the milk and the cream. In a bowl whisk the egg yolks, sugar and vanilla until laundering. Stir hot milk gradually, whisking. Return to saucepan and cook over low heat, stirring constantly with a wooden spoon until the mixture easily coats the back of the spoon. Strain and pour 3/4 into the siphon. Add two gas cartridges and refrigerate, ideally 4 hours.

Preparation for the strawberry and basil salad

Cut strawberries in slices and cut the basil. Mix at the time of serving.

Preparation for the strawberry soup

Mix the puree with the syrup and lemon juice.

Preparation for the syrup

Heat the sugar and water to obtain a syrup.

Preparation for the tuile

Place a brick sheet on the work plan. Using a brush, butter the brick pastry. Place basil leaves from top to bottom, although rows spaced about 1cm. Then sprinkle with icing sugar. Repeat the process with two more sheets of pastry, without basil by superposing on the first leaf. Then cut squares around basil leaves. Place on a baking sheet covered with parchment paper and put in the oven to brown, about 3 minutes.

Assembly

Ideally, place a pastry cutter (metal circle) at the center of the plate. Then mix the strawberries and the basil with the syrup, and place the strawberry salad around the circle. Fill the pastry cutter with the foam of the siphon. Sprinkle generously the strawberries around with the red fruits coulis. Place delicately a tile on the dessert. Enjoy!

Bon appétit!