



Fleur de Cassis

# Fleur de Cassis

## Recipe step by step

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### Vegan Coconut Ice Cream

#### INGREDIENTS

855 gr Coconut milk 20% fat  
190 gr Sugar  
220 gr Water  
40 gr Dextrose  
30 gr Inulin  
40 gr Coconut liqueur  
1.5 gr Salt

#### PROCESS

1. Boil the water with the sweeteners and salt.
2. When the syrup has cooled, add the rest of the ingredients.
3. Churn this mixture in an ice cream machine until -9°C.

### Vegan Chocolate Cake

#### INGREDIENTS

125 gr Flour  
17 gr Cocoa powder, Veliche  
5 gr Dark chocolate Sensation 72%, Veliche  
110 gr Light brown sugar

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4 gr Baking soda  
2 gr Salt  
3 gr Vinegar  
35 gr Corn oil  
120 gr Water

### PROCESS

1. Mix the dry ingredients.
2. Mix in the water and vinegar.
3. Mix in the oil.
4. Pour the batter into a baking mat of 1cm height.
5. Bake the batter for 20 minutes at 160°C.
6. Cut out rings that fit into silicone ring molds.
7. Repeat the recipe but replace the chocolate with almond praline.

## Vegan Berry Cream

### INGREDIENTS

400 gr Berry puree (Boirron)  
150 gr Orange juice  
50 gr Cocoa butter, Veliche  
25 gr Coconut fat  
80 gr Sugar  
20 gr Powdered dried dates  
0.5 gr Arabic gum

### PROCESS

1. Boil the orange juice.
2. Add the berry puree.
3. Mix the sugar and Arabic gum.
4. Blend this with the puree and juice using a hand blender.

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5. Blend in the fats.
6. Mold the forms (savarin) by filling them and then pouring everything out so that a thin layer remains in the mold.
7. Freeze the molds.

## Vegan Blackcurrant Coulis

### INGREDIENTS

- 300 gr Blackcurrants
- 500 gr Orange juice
- 80 gr Raspberry jam
- 4 gr Dried lavender or violet flowers
- 60 gr Crème de Cassis

### PROCESS

1. Boil half of the orange juice with the dried flowers.
2. Boil the other half with the berries and jam.
3. Let everything cool, strain it, and mix everything with the liqueur.

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## Assembly

### PROCESS

1. Stick the two cake rings together with a 'ring' of raspberry jam.

2. Freeze this and soak it with Crème de Cassis liqueur.
3. Fill the molded forms with the ice cream and cake rings.
4. Freeze at  $-35^{\circ}\text{C}$ .
5. Unmold and spray the whole with red-purple cocoa butter and gold flakes using an airbrush.
6. Serve the dessert by pouring the coulis into the dessert.
7. A variation of this dessert is to place it on white chocolate curls and then pour the sauce over it so that it flows underneath.