

NATIVE HIBISCUS FLOWER-FILLED BLANCMANGE WITH DARK CHOCOLATE PETALS



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Bree Stafford.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

NATIVE HIBISCUS FLOWER-FILLED BLANCMANGE WITH DARK CHOCOLATE PETALS

Hibiscus Flower-Filled Blanchmange

- 180g sugar
- 45ml water
- 90g yolks
- 500g yoghurt
- 1 lime zest
- juice of 2 limes
- 5 gelatine leaves
- 600ml whipped cream



Hibiscus Gel

- 200g hibiscus
- 100g sugar
- 10g yellow pectin
- 100ml water

Glaze

- 1000g Absolu Cristal glaze
- 150ml water
- 0.8g raspberry red colouring

Methods and Directions

NATIVE HIBISCUS FLOWER-FILLED BLANCMANGE WITH DARK CHOCOLATE PETALS

Hibiscus Flower-Filled Blancmange

- Cook the sugar to 121C.
- Pour slowly into the egg yolks and whip until it's completely cold and forms soft peaks.
- Mix yoghurt, lime juice and zest.
- Heat some of the yoghurt and mix in bloomed gelatine.
- Fold in the whipped egg yolks then the whipped cream.
- Pour into moulds.

Hibiscus Gel

- Cook hibiscus and water until soft.
- Mix sugar and pectin then sprinkle over the hibiscus and cook out.
- Blend the mix and pass through a sieve.
- Cool and set in desired mould in freezer.
- Cut to size and push into moulded blancmange.

Glaze

- Warm the ingredients to 35°C and pour onto frozen blancmange