

HONEY CUSTARD WITH LAVENDER FOAM AND SABLE BISCUIT



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Vilmos Dohnal



Wesley Schipper

Recipe by Vilmos Dohnal and Wesley Schipper of Restaurant Vermeer – Recipient of The Leaf & Artisan Trophy for "The Most Tea-Inspired Food"



Ingredients

Sable biscuit

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- 420g flour
- 280g sugar
- 250 g butter (best quality, unsweetened)
- 2 large eggs
- Pinch of salt

Lavender foam

Lavender foam

- 200g-glucose
- 300ml water

- 50 sugar
- 6g-lavender
- 2g-salt
- 2,5 gelatin leaf

Honey custard

Honey custard

- 1L cream
- 24 egg yolks
- 440g honey (warm)
- Touch of salt

Methods and Directions

Sable biscuit

Sable biscuit

- Prepare the dough at least 8 hours in advance.
- In a large whisking bowl combine the flour with the sugar and salt.
- Add the eggs, mix it roughly, then add the butter.
- Avoid the dough getting too warm, work on cold surface. Store in the fridge.
- Bake at 160C degrees for 67 min.

Lavender foam

Lavender foam

- Bring up to boil the glucose sugar and water, add the dried lavender, infuse for one hour under cling film.
- Add the salt and the soaked gelatin leaf.
- Chill the mixture over ice, then fill it into isi espuma guns, use 2 chargers.

Honey custard

Honey custard

- Warm up the honey in a medium saucepan.
- Mix it with the cream, and the lightly whisked egg yolk. keep it warm.
- Pour the mixture in a deep silicon form.
- Cook in the oven at 90C degrees for 50 minutes.