*by Stéphane Vieux*

Yuzu sorbet

Shikuwasa caviar

Coconut meringue

Fresh raspberries
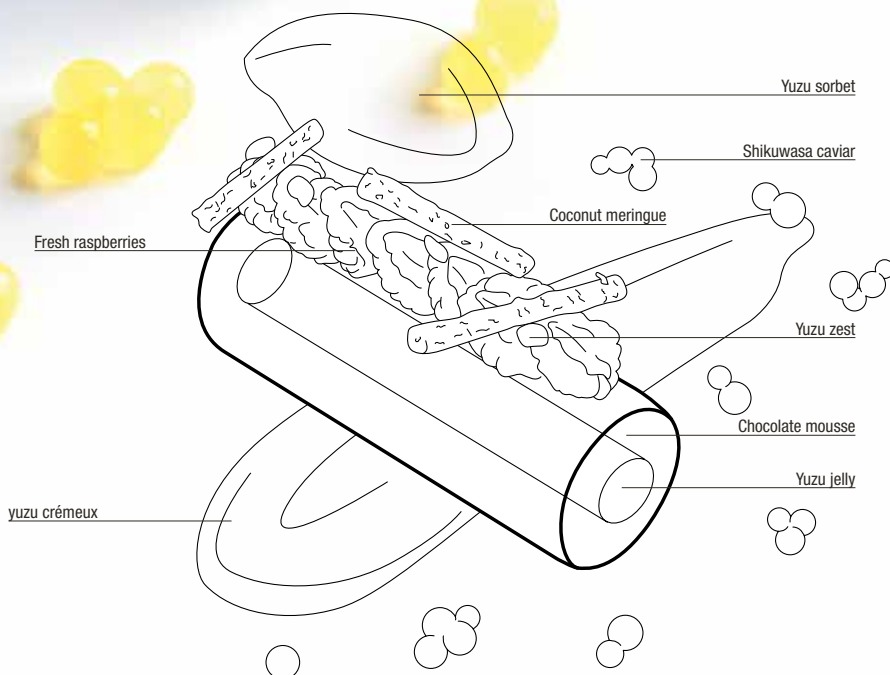
Yuzu zest

Chocolate mousse

Yuzu jelly

yuzu crémeux

# NIHON NO KAORI

*recipe to be made with 25 various "façonnable" shells*

**Yuzu jelly**

200 g   Yuzu juice
200 g   Orange juice
  95 g   Sugar
  15 g   Elastic gelatin

Boil the yuzu juice, orange juice together. Mix the sugar and elastic gelatin. Pour inside tube made with plastic sheet or large straw to obtain a tube of Yuzu jelly.

**Yuzu crémeux**

300 g   Eggs
200 g   Yuzu juice
300 g   Sugar
  20 g   Gel hot cream

Mix all the ingredients inside a saucepan. Cook together untill boil. Pour into a tray and keep on the fridge untill use.

**Milk Mangaro Plantation chocolate mousse**

235 g   Milk
  16 g   Sugar
  50 g   Yolk
    8 g   Gelatin
560 g   Milk Mangaro Plantation chocolate couverture
470 g   Cream 35 %

Boil the milk. Mix the sugar and yolk. Add the hot milk. Cook until 84° C. Pour the hot creme anglaise with the gelatin into the milk chocolate. Mix well to obtain a smooth ganache. Cool down until 35° C. Add the whipped cream and mix slowly. Pipe this mousse immediately.

**Coconuts meringue**

100 g   Egg white
200 g   Sugar
  50 g   Coconuts powder

Whisk the egg white with the sugar during 10 minutes. Pipe into small tube and cover with coconuts powder. Dry in oven at 100° C.

**Shikuwasa fruits caviar**

150 g   Shikuwasa juice
250 g   30° B syrup
  3,8 g   Alginate
  9,5 g   Sodium citrate
    QS   Yellow food coloring
  10 g   Calcium
  1 L   Mineral water

Mix the Shinkuwasa juice, syrup, alginate and sodium citrate. Add the yellow food coloring. Put the calcium powder into the mineral water and pipe the Shinkuwasa caviar inside. Rinse with clear water.

**Fresh raspberries**

90 pc   Fresh raspberries

Cut the fresh raspberries in half.

**Confit yuzu**

    1   Fresh yuzu
  70 g   Sugar
125 g   Water

Cut large zest of yuzu and boil in water. Make a sirup with water and sugar. Boil the yuzu zest inside the sirup on slow heat.

**Yuzu sorbet**

  50 g   Water
100 g   Sugar
100 g   Glucose
300 g   Orange purée
200 g   Yuzu purée
   5 g   Stabilizer

Boil the water, sugar and glucose. Mix the syrup and both purée together. Add the stabilizer with hand mixer.



**Cylinder Chocolate cup**
(Ø)30 x h 100 mm • 54/carton • ref. 23133