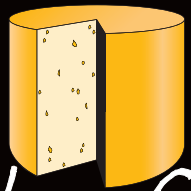


stilton

purees



CheeseCellar

cheese

oils

olives

chutneys

chocolate

Blueberry Balloon

biscuits



recipe

Blueberry Balloon

Ingredients

For the Blueberry Balloon

1000g Blueberries
30g Lemon Juice
500g Water
220g Sugar
30g Glucose

For the Blueberry Cheesecake Espuma

500g Milk
100g Sugar
6 Egg Yolks
200g Cream Cheese
325g Blueberries
5g Gelatine leaves

For the Blueberry Biscuit

110g Ground Almonds
85g Soft Butter
40g Sugar
40g Freeze Dried Blueberry powder
30g Egg White Powder
2g Salt

For the Blueberry Ribbon

400g Blueberry Juice
35g Sugar
10g crème de Casis
2.8g Agar
2g Gelatine

Olive Oil Cake

75g Ground almonds
90g Rice Flour
60g Fine Polenta
4g Baking powder
190g Eggs
190g Sugar
130g Buffalio Yoghurt
6g Lemon Zest
seeds of 1 Vanilla Bean
130g Olive Oil

Blueberry Syrup

200g Blueberries
40g Sugar

For the Blueberry Jelly

420g Blueberry Juice
3.4g Agar
4g Gelatin
300g Water
50g crème de Casis

For the Balloon coating

50g Freeze Dried Blueberry powder

Sudachi Curd

150g Egg Yolks
150g Sugar
20g Lemon Juice
50g Sudachi Juice
100g Butter

Method

For the Blueberry Balloon

In a Saucepan bring the Water, Lemon Juice, Sugar and Glucose to the boil and pour over the Blueberries. Blend until smooth and pass through a fine Sieve. Half fill a Balloon with mix and blow up to desired size. Roll in liquid nitrogen until frozen hard, slice balloon around the circumference and peel off Balloon. store in freezer at -25c

For the Blueberry Cheesecake Espuma

Soften Gelatine in a bowl of Iced water. Bring the milk to the boil in a saucepan, whisk the eggs and the Sugar and make an anglaise then dissolve the gelatine in this mixture. Meanwhile puree the blueberries, beat the Cream cheese till soft and beat in the blueberries. Blend the Blueberry and cream cheese mix into the Anglaise and pass through a fine sieve. Fill a siphon and charge with 3 N20 chargers. Shaking vigorously between each charge. Reserve in fridge till needed.

For the Blueberry Biscuit

Beat all ingredients in a mixer with paddle attachment until combined. Roll out in between two sheets of Parchment paper to 0.5 thickness is achieved. Chill till set, cut into 4cm by 2cm pieces and dehydrate at 55c until crisp.

For the Blueberry Ribbon

Soften Gelatine in Iced Cold Water, Combine all other ingredients and Bring to the boil while stirring, simmer for 3 minutes and remove from the heat, add the gelatin and chill in the fridge for 6 hours till fully set, Puree in a blender. Spread on a non stick mat using a stencil and dehydrate for 12 hours, peel off and form ribbons. Best done to order.

For the Olive Oil Cake

Beat the Eggs and the Sugar till very light and fluffy, Combine all other dry ingredients and pass through a sieve, fold into the Eggs and Sugar mix Gradually mix in Yoghurt, Lemon zest and vanilla seeds and finally the Olive oil. Bake at 170c for approximately 20 minutes,

For the Blueberry Syrup

Coat the Blueberries in sugar and cook in a saucepan until the berries burst, pass the liquid through a strainer and reduce to a syrup, reserve in a sauce bottle in the fridge.

For the Sudachi Curd

For The Sudachi Curd In a medium sized Bowl beat the Egg Yolks and Sugar over a pan of simmering heat with a whisk, Bring the Lemon Juice and sudachi to the boil and pour onto Egg Mix, Continue whisking until the mix thickens, Remove From the heat and Whisk in the Butter Gradually until incorporated, Pass Through a chinois and keep in a Piping bag ready for use.

To Finish

Pipe a small dome of Sudachi Curd of to one side of a plate, Sweep Blueberry syrup and crème anglaise across plate. Place 3 cubes of Olive oil cake, 3 cubes of jelly and 6 Blueberries opposite the Sudachi Curd Place the blueberry ribbon crawling over the cake and the jelly, inish with some small sorrel leaves. Fill the Ice Blueberry Balloon with the Cheesecake Espume mix using the Injection Attachment for the Siphon. Roll in Blueberry powder.



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