

World Gourmet Summit 2003
Culinary Masterclasses

The Cuisine of
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California Raisins White Cream



Serves 4

Ingredients

California raisins cream :

380ml milk
500g cream
200g egg yolks
1kg white chocolate couvertures
120g California raisins

Sugar coated pumpkin seeds :

350g sugar
100ml water
1kg pumpkin seeds, lightly grilled or fried
5g butter

Lime jelly :

350ml sugar syrup, equal amounts water & sugar
2 Tahiti vanilla pods
400ml water
300ml lime juice, freshly squeezed
8g geletine leaves

White caramel :

700g *fondant*
300g glucose
white chocolate *blanc* satin couvertures

Garnish :

lime zest, grated

Method

For the cream: Mix the milk, cream and egg yolks together and heat to 86°C. Strain onto the chopped couverture, and allow to rest for a few minutes to emulsify. Finally, add the California raisins. Keep in the refrigerator for 24 hours.

For the sugar coated seeds: Heat the sugar and water together to 114°C, then add the pumpkin seeds and allow to caramelize. Mix in the butter, pour the mixture onto a silicone sheet and leave to cool.

For the lime jelly: Infuse the syrup with the vanilla. Add the water and the juice. Heat to 90°C and melt in the gelatine leaves. Leave to cool. Once at room temperature, pour into a soup plate.

For the white caramel: Heat the *fondant* and glucose up to 160°C and add the chopped white chocolate couvertures. Stir until smooth and homogeneous. Shape as desired.

Serving

Spoon a quenelle of California raisins cream in the middle of the set lime jelly. Top with the sugar-coated pumpkin seeds and white caramel. Garnish with grated lime zest.