



Honey curd

PREPARATION

Honey ice cream

Heat milk and mix with egg yolk. Place the mixture on stove. Stir with whisk until it reaches 82 °C (180 °F) to make custard. Set to chill. Once cold, mix with a blender along with the rest of ingredients. Set in refrigerator at least 12 hours. Prepare with ice cream maker.

Honey curd

Heat the milk and dissolve the honey. Make sure the temperature is 50 °C (120 °F). Put 1 g of rennet in a glass and add 30 g of the mixture. Set to chill.

Honey air

Heat the milk and dissolve the honey. Add the remaining ingredients and mix with blender. Let the mixture sit for one hour until the air is stabilized. The mixture should be about 50-60 °C (120-140 °F). To form the air, pour the hot mixture at 60 °C (140 °F) in a container and insert the fish tank pump to make the air form.

Honey foam

Heat 100 ml of milk and dissolve the honey. Mix with the rest of ingredients, using a blender. Put this mixture in a soda siphon and add two CO2 cartridges. Let sit one hour cold.

FINISHING AND PRESENTATION

Make a quenelle of honey ice cream with a spoon and put it on top of the previously chilled curd. Use the siphon to put foam inside the glass and cover with a spoonful of honey air. Decorate with rosemary flower.

INGREDIENTS

For 4 people

Honey ice cream

150 ml whole milk
30 ml honey
30 ml cream
20 g cold Procrema
2 g glycerin
3 g dextrose
30 g egg yolk

Honey curd

60 ml milk
4 ml honey
2 ml liquid rennet

Honey air

40 ml whole milk
10 ml honey
0.5 g soy lecithin
1 g sugar

Honey foam

100 ml whole milk
80 ml whipping cream
25 ml honey