

Vanilla Diplomat Cream with Roasted Strawberries, Strawberry Hibiscus Gel, and Milk Crumb

White Chocolate Cream Ingredients

150 g egg
120 g granulated sugar
750 g whole milk
250 g heavy cream
75 g cornstarch
3 g salt
150 g butter, unsalted
525 g Republica white chocolate

Method

In a large bowl, make your pastry cream with the milk, cream, sugar, yolks, and cornstarch. (My preference is to whisk the sugar and cornstarch together first and then whisk in a little milk or cream before, whisking in the yolks in a bowl. Then in a pot I warm and whisk together the cream and milk. Bring to a boil and temper in yolks, bring back to heat constantly whisking until it has thickened and the mixture has boiled for a minute, remove from heat.) Using an immersion blender, blend in the chocolate and then the butter (softened is preferable) until smooth/ stir with a rubber spatula. To make your diplomat cream, whip 2 times the amount of heavy cream to one part pastry cream.



Strawberry Hibiscus Fluid Gel Ingredients

500 g strawberry puree
500 g hibiscus tea
10 g agar agar
1 g xantham gum
100 g sugar, granulated
10 g vanilla paste

Method

Heat brewed hibiscus tea, vanilla paste, and strawberry puree in a pot until warm. In a separate bowl, whisk together sugar, xantham gum, and agar agar. Whisk in dry ingredients into the warm puree. Bring to a boil. And pour into a bain- marie. Refrigerate overnight, and immersion blend the next day.

Milk Crumb Ingredients

120 g milk powder
120 g all purpose flour
36 g cornstarch
165 g butter, melted
6g kosher salt
75g sugar, granulated
270 g white chocolate, opalys

Method

Mix together dry ingredients together, and add in melted butter until it forms a crumbly mixture. Bake at 250 degrees for about 15-18 min. Mix halfway through. Dust the second milk powder on toasted crumbs. Melt and temper white chocolate evenly pour and coat crumbs.

Recipe from Chef Lindsey Davis, Lazy Betty



ATLANTA BOTANICAL GARDEN