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# RASPBERRY QUEEN



RECIPE CREATED BY SÉBASTIEN FARÉ



# Raspberry Queen

Original recipe by Sébastien Faré

Recipe makes 8 servings

## PASTRY

60 g cooked egg yolks, worked through a fine sieve  
250 g cold **Elle & Vire Professionnel® Unsalted Gourmet Butter**, cut into cubes  
50 g icing sugar  
70 g ground almonds  
2 g salt  
300 g T55 flour  
7 g baking powder

Place all ingredients in the bowl of the stand mixer. Using the paddle, gently combine to obtain a smooth, homogenous dough. Chill for at least 2 hours.

Laminate to a thickness of 4 mm.

Cut into circles using a Ø9-cm cookie cutter, then cut out the inside using a Ø6-cm cookie cutter and chill for 1 hour.

Bake at 150°C for approximately 10 minutes.

Let cool.

## CALAMANSI CREAM

250 g **Elle & Vire Professionnel® French Cream Cheese**  
60 g calamansi purée  
30 g mango purée  
45 g sugar

Heat the cream cheese in the microwave and whisk to soften.

Add the fruit purées and the sugar.

Stir well to combine.

Transfer to a pastry bag fitted with a plain tip.

## CREAM CHEESE & ORGEAT SORBET

200 g **Elle & Vire Professionnel® French Cream Cheese**  
100 g milk  
100 g orgeat syrup  
10 g lime juice and zest

Heat the cream cheese in the microwave and whisk to soften. Gradually add the milk while stirring.

Add the orgeat syrup, the lime zest grated using a Microplane, and the lemon juice.

Stir again to combine well and transfer to a Pacojet® bowl.

## RASPBERRY COULIS

55 g raspberry purée  
35 g orgeat syrup  
25 g Absolu Cristal glaze  
Zest of ¼ lime

Combine all ingredients. Transfer to a pipette and set aside.

## DECORATION AND ASSEMBLY

Zalotti (African basil) blossoms  
Atsina cress  
White and purple flowers

Pacotize the cream cheese & orgeat sorbet.

Plate beginning with the calamansi cream, followed by the raspberries, the coulis, the flowers and finally the sorbet.



Find all the Elle & Vire Professionnel® news and more recipes on our website [www.elle-et-vire.com/uk/en/pro](http://www.elle-et-vire.com/uk/en/pro)

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