



Quinoa rocher



Chef Enrico Crippa (Italy)

Makes: 40-45

Ingredients:

For the raspberry filling

250 g raspberry puree
4 g agar

For the caramelized quinoa

100 g puffed quinoa
(ideally unsweetened)
133 g granulated sugar

For the coating

Whipped dairy cream
White chocolate
Dried raspberry powder
Matcha green tea (powdered)

Preparation:

- Add the agar to the raspberry puree and bring to the boil.
- Place in the refrigerator for about 3 hours.
- Blend the gelled puree with an immersion (stick) blender or a blender, and with the help of a pastry bag squeeze the mixture into ball moulds and freeze.
- To caramelize the puffed quinoa, put the sugar in a saucepan, cover with water and slowly heat, without stirring, until the granules begin to turn brown. At this point, remove the pan from the heat and add the puffed quinoa. Stir with a wooden spoon until the sugar crystallizes. Leave the quinoa to cool in a baking dish.
- When the quinoa is cool, sauté in a non-stick pan, on high heat, to caramelize the outer covering of sugar.
- Spread it over a baking tray to cool again.
- Thread the raspberry balls with a toothpick, dip them in the whipped cream and place them in the freezer.
- Melt the white chocolate in bain-marie, stirring constantly. Dip the raspberry and cream balls into the chocolate to create a second coat.
- Before the chocolate cools, dip the raspberry balls in quinoa and then again in the white chocolate, shaking off any surplus. Place the balls in the refrigerator.
- When the chocolate is cool, remove the toothpicks and close the hole with a little warm chocolate.
- Dust half the rocher with raspberry powder and the other half with matcha tea. Ideally, serve at 4 °C.



Tip:

Making a home-made pastry bag is very simple. You only need a plastic bag to hold the mixture. When the mixture is inside, tie the open end with string or elastic to prevent the contents from leaking out. Then cut one of the two bottom corners of the bag, taking care that the size of the hole corresponds to the intended use (in this case, to insert the mixture into ball moulds). Then simply squeeze the mixture out of the bag through the hole.