



Geisha flower

Created by Michel WILLAUME

Violet jelly

Mineral water	500g
Granulated sugar	40g
Gelatin	10g
Violet aroma	4 gouttes
Violet coloring	Qs

Make syrup with the water and the sugar, add in the hydrated gelatin, the violet aroma and the coloring. To appreciate the jelly, the texture has to be very soft.

Mix of fresh figs and red currants

Fresh figs	4
Fresh red currants	100g
Granulated sugar	20g
Lemon juice	¼

Cut the figs in quarters, remove the red currants from the branch and add the sugar and the lemon juice. Keep to the refrigerator.

Fig and red currant foam

Figs puree	250g
Red currants puree	250g
Gelatin	1,5g

Siphon and gas

Mix together the purees. Deep the gelatin leaves into cold water. Heat ¼ of the purees and melt the strained gelatin. Add into the remaining puree, mix well and reserve to the refrigerator. Pass the mixture through a thin *chinois*, fill the siphon with it and charge the gas. Keep to the cooler few hours. Mix with energy before using.



***Fromage blanc* cream with white chocolate & lime**

White chocolate	350g
Fromage blanc	275g
Lime zest	1
Heavy cream 35% fat	425g

Melt the chocolate until 50°C. Add in 1/3 of the *fromage blanc*, mix well to start the emulsion and heat again to 50°C. Add the remaining *fromage blanc* with the lime zest keeping the emulsion. At 40°C, mix in the light whipped cream.

Assembly

Pour inside the glass the soft violet jelly and the prepared figs and red currants with their juice. Place on the top a nice *quenelle* of *fromage blanc*, some petals of crystallized violet and finish with the fig and red currant foam. Decorate the edge of the glaze with a crystallized violet.