

Verrine means glass in French and a wide variety of these glass desserts are available all over France from patisseries to fine dining restaurants. They can be as sophisticated as you like with regards to setting angles and garnishes and the flavour combinations can be changed weekly. Temperatures can differ like placing sorbets, granitas, mousses and jellies all in the same glass which can be wonderfully eye catching. The key is obviously the quality of the products making up the verrine but the shape of the glass plays a very important role as well.



### Lavender Bavarian

150g milk  
40g toasted almonds  
2g lavender flowers  
60g egg yolk  
40g sugar  
5g powdered gelatine  
225g cream

- Hydrate the gelatine in cold water.
- Scald the milk with lavender and toasted almonds.
- Allow to cool.
- Prepare a sauce anglaise. Melt the gelatine into the sauce anglaise and strain.
- Allow the sauce anglaise to cool to 40°C. Whip the cream to soft peaks.
- Fold the whipped cream into the sauce anglaise.

### Crumble

50g butter  
50g sugar  
50g flour

- Soften the butter and rub all the ingredients together to a chunky sandy texture.
- Place in the oven to lightly brown.
- Remove and allow to cool

### Almond Crisp

50g butter  
50g sugar  
12.5g cake flour  
75g flaked almonds

- Cream together the butter and sugar.
- Fold in the flour and almonds.
- Rest in the fridge. Shape into small balls and bake at 170°C until dark golden brown.
- Remove from the oven and cut with a cookie cutter to make a perfect circle.

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## Passion Fruit cream

110g passion fruit  
 17.5g egg yolk  
 60g eggs  
 42.5g sugar  
 4g powdered gelatine  
 40g butter

- Strain pulp and retain the juice.
- Hydrate the gelatine in water.
- Proceed as method for a sauce
- Anglaise using the juice instead of milk and cream.
- cool to 45°C then mix in the softened butter with a stick blender.

## Apricot coulis

62.5g dried apricots  
 5ml lemon juice  
 5ml orange juice  
 12.5g sugar  
 37.5ml water

- cut apricots into small pieces.
- Add all ingredients and bring to the boil.
- Reduce heat and allow to simmer until the apricots are soft enough to puree.
- Puree with a stick blender and strain.

## Cigarette Paste

37.5g butter  
 75g icing sugar  
 52.5g egg whites

- Cream butter, vanilla and icing sugar.
- Add the egg white slowly.
- Fold in the cake flour.
- Rest in the fridge. Shape on a stencil and bake at 170°C.

## Chocolate Triangle

100g white chocolate compound  
 1 transfer sheet

- Melt chocolate over a double boiler, do not allow it to go over 45°C.
- Spread a thin layer of chocolate compound chocolate on the transfer sheet. Wait until it almost sets, then cut out desired shapes.

## Chocolate circles

150g white chocolate compound

- Melt the chocolate over a double boiler.
- Spread a thin layer on chocolate compound silicone paper.
- Wait until it almost sets, then cut out circles with a round metal cutter that will sit halfway up the glass.

# Verrine

Lavender Bavarian, Almond Crisp, Passion Fruit Cream

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## To Assemble

- Place a thin layer of apricot coulis at the bottom of the glass.
- Pipe the lavender bavarian on top of the coulis, top with crumble.
- Drop the chocolate circle into the glass and pipe a thin layer of passion fruit cream onto the circle.
- Level the glass with more lavender Bavarian and garnish with the tuile, chocolate transfer and almond crisp