

Orange crêpe soufflé

Citrus crêpes and sorbet alongside a flan, Suzette jus, and yuzu-sake espuma.

Mikan-yuzu sorbet

1 l mikan purée
115 g palatinose
95 g malto
80 g water
80 g sugar
2 g stabilizer
20 g grated ginger
10 g basil
3 g lime leaves
20 g frozen yuzu purée
10 g mint

METHOD. Cook the mikan with palatinose, malto, water, sugar, and stabiliser. Add the other ingredients and let infuse for half an hour. Sieve, and freeze. Churn before using.

Pancakes

500 g milk
250 g flour
3 whole eggs
1 tbsp vanilla sugar
50 g sugar
pinch of salt

METHOD. Blend all ingredients together. Cook in a non-stick pan, cool, and cut into rounds.

Notes

Soufflé base

500 g orange purée
1 vanilla pod
111 g sugar
60 g cornflour
20 g Grand Marnier
150 g egg whites
40 g sugar

METHOD. Cook the orange purée with vanilla, Gran Marnier, and sugar (111 g). Remove the vanilla pod and pour onto the cornflour. Mix thoroughly and continue to cook. Pour onto a tray. Whip the egg whites with the sugar (40 g). Add 150 g of the orange purée base to the whipped egg whites and fold in three times. Pipe between the pancakes and bake at 185°C for 7 minutes.

Mikan flan

100 g mikan purée
175 g mandarin purée
100 g whole egg
100 g sugar
3 gelatine leaves
150 g butter
40 g yuzu purée

METHOD. Mix the mikan, mandarin purée, egg, and sugar, and cook until 72°C. Add the gelatine, mix, and cool until 40°C. Mix in the soft butter. Pour into moulds and let set.

Suzette jus

200 g orange purée
50 g sugar
20 g butter
splash of Mandarine Napoléon liqueur
1 vanilla pod
orange zest
frozen orange segments

METHOD. Heat the sugar gently in a saucepan until it caramelizes to a golden colour. Deglaze the caramel with the orange purée and a splash of Mandarine Napoléon, stirring carefully to dissolve the sugar. Add the split vanilla pod and simmer for 2-3 minutes to infuse. Whisk in the butter until the sauce is smooth and glossy. Finish with a little grated orange zest and fold in the orange segments just before serving.

Notes

Yuzu-sake espuma

140 g sake
100 g yuzu purée
3 g egg white powder
1.5 gelatine leaves

METHOD. Warm the sake and yuzu purée with the egg white powder, then add the gelatine. Strain and charge in a siphon.

Orange crumble

50 g butter
50 g brown sugar
50 g flour
12.5 g almond flour
12.5 g powdered sugar
25 g hazelnut powder
1 g salt
1 orange zest

METHOD. Mix the butter, sugar, and salt. Mix with the flour, almond flour, and powdered sugar. Bake at 180°C until golden brown, then crumble, and finish with orange zest.

Assemblage

mikan-yuzu sorbet
crêpes soufflés
mikan flan
suzette jus
yuzu-sake espuma
orange crumble
frozen orange segments

METHOD. Place a mikan flan in a chilled bowl. Arrange two defrosted orange segments and sprinkle with the crumble. Finish with a scoop of mikan-yuzu sorbet and a light swirl of yuzu-sake espuma. On a separate plate, set a single crêpe soufflé and a spoon over a little Suzette jus. Serve both components together as one dessert.

Notes

