

YOGHURT PELTE WITH LEMON CURD AND MANDARIN

INGREDIENTS

Yoghurt Pelte

200gr Greek yoghurt

400ml fresh cream

52gr sugar

2 gelatine sheets

Lemon Curd

108gr sugar

108gr whole egg

108ml lemon juice

140gr butter cubes

2gr agar agar

1 mandarin

METHOD

Yoghurt Pelte

For the yoghurt pelte, combine the cream and sugar in a saucepan.

Bring the mixture slowly to the boil and stir in the soaked gelatine. Allow to cool for 10 minutes and stir in the yoghurt. Pass the mixture through a fine sieve and then pour into a deep tray. Place in the fridge and leave to set overnight

Lemon Curd

Add the sugar, eggs, lemon juice, butter cubes and agar agar into thermomix bowl, set at speed 4 at 100C for around 13 minutes, slowly bring to a gentle boil. When it reaches a boil, remove from the bowl. Let it cool down.

PLATING

Spoon a small amount of the lemon curd onto a round plate, spreading across the plate using a palette knife.

Using a knife or a cutter, cut yoghurt pelte into equal rectangular pieces. Replace one on the lemon curd.

Cut a round slice of the mandarin and burn the white skin until it gets dark. Gently place mandarin pieces on top of the yoghurt pelte. Serve with baby mint leaves and (optional) dehydrated yoghurt pieces.