

Luberon



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LÉONCE BLANC BLUEBERRY PURÉE



Pouch
1 kg



Lavender crumble

Butter	300 g
Brown sugar	300 g
Flour	270 g
Almond powder	300 g
Lavender dried	15 g


All materials are refrigerated and mix by food processor. **USE** a bakeware mat or a transparent opp to flatten and refrigerate. **CUT** into 5 mm square shape, **PUT** it into the mold, bake at 160°C for 15 to 18 minutes.

Lavender creme brulee

Egg yolk	230 g
Sugar	230 g
Cream	1 150 g
Lavender dried	7 g
Gelatin	14 g
Water	70 g


MIX egg yolk with sugar. **ADD** lavender to the boiling cream, cover with a lid 15 minutes to infuse then sieve. **ADD** softened gelatin and mix. **POUR** into the silicon model about 1 cm height, frozen.

Blueberry ganche

Dark chocolate 70%	1 970 g
 Léonce Blanc blueberry purée	1 570 g
Cream A	1 100 g
Invert sugar	350 g
Cream B	985 g

Cream A and puree, invert sugar put into the pot to heat, do not boll. Slowly **ADD** into the melted chocolate, and emulsify fat and water well. Then **ADD** cream B to blend homogenized.

Blueberry filling

IQF blueweey	390 g
 Léonce Blanc blueberry purée	230 g
White wine	155 g
Sugar	230 g
Gelatin	15 g
Water	75 g

HEAT all the material except gelatin (do not boll), turning off the flame then **ADD** the softened gelatin, mix well. **FILL** into the silicon model about 7 mm height and frozen.

Blueberry mirror

Nappage	400 g
Léonce Blanc blueberry purée	80 g

