

Lemon Basil layer cake with Galangal Ice cream

Galangal Ice Cream

- Milk 0.430 kg
- Heavy Cream 0.290 kg
- Sugar 0.100 kg
- Egg yolk 6 pcs
- Galangal 0.070 kg

Basil Mousse

- White chocolate 0.200 kg
- Heavy cream 0.200 kg
- Milk 0.200 kg
- Gelatin 5 leaves
- Basil 0.015 kg

Lemon Curd-Crème

- Eggs 2 pcs and 2 Egg yolks
- Lemons 3 pcs (200 ml Juice)
- Sugar 0.130 kg
- Starch 1 teaspoon
- Butter 0.100 kg
- *Lemon Curd 0.300 kg
- Cream Cheese 0.150 kg
- Mascarpone 0.120 kg
- Gelatin Powder 0.012 kg

Chocolate Sponge

- Butter 0.175 kg
- Sugar 0.175 kg
- Eggs 4 pcs
- Cocoa powder 0.050 kg
- Flour 0.100 kg
- Baking powder 0.004 kg

Sweet dough

- Flour 0.125 kg
- Butter 0.080 kg
- Sugar 0.050 kg
- Almond ground 0.015 kg
- Egg 0.035 kg
- Vanilla 0.003 kg

Garnish

- Candied Lemon & Zest
- Tempura Basil leaf
- Pre-Preparation:

Galangal Ice cream:

- Peel and finely chop the Galangal

- In a medium saucepan, combine the milk, heavy cream, sugar and galangal. Bring to a boil, and immediately remove from the heat. Allow the mixture to cool, then transfer to a covered container. Refrigerate at least eight hours, or overnight, to infuse the flavor of the galangal.
- Place the egg yolks in a medium bowl, whisk until blended, and set aside.
- Sieve the Galangal-Mixture to a saucepan over medium-high heat, bring to a simmer and reduce heat to low. Slowly mix about a cup of the hot galangal mixture into the egg yolks. Add the yolk mixture to the saucepan. Cook over low heat, stirring slowly, until the custard has thickened enough to coat the back of the spoon. Remove from the heat and strain the custard into a mixing bowl, place in a container of ice water to cool. When the custard is chilled, pour into a Pacojet container and freeze for 24hours

Basil Mousse:

- Soak the Gelatin in cold water
- In a small saucepan heat up the cream, milk, white chocolate and basil to 45C. As soon as the chocolate is fully melted, take off the heat, add the gelatin and stir until dissolved.
- With a hand blender, blend the mixture and fill into the Pacojet container and freeze for 24h

Lemon Curd:

- Melt the butter
- Grate the skin from one Lemon and juice all of the Lemons
- Put the melted butter together with the zest, egg yolk, eggs and sugar in a Saucepot. Whisk over medium heat for 10 minutes or until mixture has thickened, then pass through a Sieve
- Cover the Curd and let it cool down

Chocolate Sponge:

- Preheat oven to 190 C
- Use a freestanding mixer to beat 175g softened unsalted butter and 175g golden caster sugar together in a bowl until creamy and light color - Add 2 eggs, still mixing
- Sieve 50g cocoa powder, 100g flour, baking powder and a pinch of salt into another bowl and add a third of that to your wet ingredients - Once combined, add 1 more large egg and another third of the flour mixture and work that in - Then add 1 more large egg and the remaining flour and beat until you have a smooth thick batter
- Bake for 20-25 min until springy to touch. Take out of the oven and leave in the tins for 10 min before turning out onto a wire rack to cool completely

Sweet dough:

- Preheat the oven to 170C
- Cream the butter and sugar, add the almond powder and vanilla to the mix
- As soon as the mixture is combined, add the Eggs and finish by adding the flour
- Roll the dough out to 3 mm and put it on a tray with parchment paper and leave it in the oven for 13-15 minutes

Preparation:

Galangal Ice cream:

- Pass the Ice cream once through the Pacojet and put it back into the freezer until ready to use

Basil Mousse:

- Pass the Mousse twice through the Pacojet and let it rest for 30min before serving

Lemon Curd-Crème:

- Whisk the Cream Cheese and Mascarpone together with the premade Lemon curd
- Add the Gelatin powder to 0.072kg of water, let it soak for 5 minutes and then put it in the microwave for 15 seconds. Whisk, so the gelatin dissolves into the water
- Whisk the Gelatin-Water into the Lemon Curd Crème and put in in the freezer for 15 minutes
- Chocolate Sponge & Sweet dough:
- Cut the sponge and sweet dough into the same desired shape
- Garnish (Candied Lemon):
- For the Candied Lemon, take 1 lemon und cut it into 5mm thick rounds, discard seeds.
- Stir together 200g sugar with 200g water in a large skillet over medium heat until sugar is dissolved. Add Lemon slices, simmer gently for 10 minutes, and take off the heat - cover.
- After one hour, reheat the Lemon syrup-mixture with another 200g of sugar, simmer gently again for another 10 minutes, take of the heat and cover until ready to use.

Garnish (Tempura Basil):

- For the Tempura, mix together 60g AP-Flour with ½ tsp. baking powder and ½ tbsp. cornstarch. Whisk in 130g ice water. Add a pinch of salt. The mixture should be the consistency of heavy cream. If it's too thick, add more ice water.
- Heat up vegetable oil to 165C and dip the basil leaves into the tempura. Lift it out and hold it for a moment over the bowl to let the excess batter drip off, then drop it in the oil. Fry until lightly browned on the bottom, 30-60 seconds, then flip them with a wire skimmer and brown the other side. Drain on paper towels

