



Plum/ginger/crumble

Anton Schmaus



To prepare the plum ganache

Soften the gelatine in water, squeeze out thoroughly and place on top of the chocolate. Bring the cream to the boil along with the plum puree and a pinch of salt, pour on top of the softened gelatine and chocolate. Mix thoroughly with a handheld blender, transfer to a mould and leave to cool. Cut into approx. 1 cm cubes.

To prepare the warm sponge

Beat the sugar and egg yolk on the heat and then again over ice until cold. Beat the egg white and sugar until stiff. Melt the butter and mix with the plum puree. Combine the flour and almond semolina. Mix the beaten egg yolk with the butter and plum mixture, fold in the egg whites and then carefully fold in the flour and semolina mixture. Using an ice cream scoop, half fill the greased soufflé moulds with the mixture, press in a cube of plum ganache and then cover the filling with the mixture. Place in the preheated oven (185 °C convection) and bake for 10 mins., turn and bake for a further 2 mins. Remove from the oven, leave to cool and tip out.

Rezept für 4

Ingredients for the plum ganache

250 g white chocolate
4 leaves gelatine
125 g cream
150 g plum puree
1 pinch salt

Ingredients for the warm sponge

120 g sugar
180 g egg yolk
225 g egg white
90 g sugar
60 g flour
120 g almond semolina
165 g butter
90 g pureed plums

Ingredients for the crumble cake ice cream

100 g flour
25 g almond semolina
50 g sugar
50 g butter
cinnamon, salt, lemon zest
750 g milk
250 g cream
150 g sugar
160 g egg yolk
1 vanilla pod

Ingredients for the ginger foam

65 g ginger, peeled
75 ml sushi ginger juice
25 ml simple syrup
Juice of 1 lime
125 ml water

**Ingredients for the plum compote**

200 g plums, stoned

50 g sugar

To prepare the crumble cake ice cream

Using a food processor, knead the flour, almond semolina, cold butter and sugar together with a little ground cinnamon, salt and the zest of a lemon to make a crumbly mixture, then bake at 160 °C (convection) for 10-12 mins. The crumble should not take on any colour. Whisk the milk, cream, egg yolk, sugar and scraped-out vanilla pod until the mixture thickens. Using a mixer, combine the cooled crumble with the ice cream mixture and then either freeze or stir the mixture in an ice cream machine.

To prepare the ginger foam

Mix all of the ingredients until smooth and pass through a fine sieve.

To prepare the plum compote

Remove the stones from the plums and slice in half, marinate with the sugar for 1 hr. and then stew over a medium heat until soft.

Anrichten

Spoon the plum compote onto the middle of the plate. Place the warm sponge on top. Froth up the ginger stock, pour all the way around and finally add the ice cream on top of the cake.