



# Rhubarb compote with nougat mousse



## Rezept für 4

### Ingredients for the nougat mousse

2 eggs  
1 tbsp of sugar  
100 g of nougat  
1.5 dl of whipped cream  
1 sheet of gelatine

### Ingredients for the sesame brittle

60 g of sugar  
1 tbsp of orange juice  
30 g of butter, runny  
15 g of flour  
30 g of sesame

### Ingredients for the rhubarb compote

300 g of rhubarb  
1 dl of water  
50 g of sugar  
1 vanilla pod, scraped

### Preparing the nougat mousse

2 eggs, 1 tbsp of sugar, 100 g of nougat, 1.5 dl of whipped cream and 1 sheet of gelatine Whisk the eggs and sugar into a foam. Melt the nougat in a fireproof dish over a hot water bath (75 °C) and fold into the foam. Soak the gelatine in cold water, dissolve and add to the mix. Carefully fold in the whipped cream. Leave to cool for a few hours (preferably overnight).

### Preparing the sesame brittle

Mix all the ingredients into a bowl and leave for at least two hours (can also be left overnight). Cut out discs with a round cutter on a tray lined with baking paper. Put the tray in a pre-heated oven and bake for 8–9 minutes on a hot air setting at 180 °C. Remove from the oven and leave to cool. Repeat the step until all the mixture has been used up.



### **Preparing the rhubarb compote**

Wash the sticks of rhubarb and cut into small cubes. Put the cubes into a vacuum bag; add the water, sugar and vanilla pod and seal. Lay the bag onto a stainless steel tray put it in a pre-heated oven and steam for 23 minutes at 70 °C. Remove from the oven and leave to cool. Pour the juice into a pan and reduce by half on the hob. Remove the pan from the hob and put the rhubarb cubes to one side.

### **Anrichten**

## **Serving**

Divide the rhubarb compote onto four plates. Put one scoop of nougat mousse in the centre of each plate and lay one disc of sesame brittle on top. Add a second scoop of nougat mousse on the sesame brittle and another disc of sesame brittle on top. Add a third scoop of nougat mousse on top of the sesame brittle. Finally, nap with rings of rhubarb juice (syrup) and garnish as desired.

## **Cooking level for the rhubarb compote**

With pre-heat

23 minutes | steam setting at 70 °C

## **Cooking level for the sesame brittle**

With pre-heat

8-9 minutes | hot air setting at 180 °C