Chocolate spekkoek with rhubarb foam



Used bresc products



Bresc Basil puree 450g



Bresc Strattu di pomodoro 450g

Ingredients

4

For the foam

- 2 dl rhubarb coulis
- 1 dl strawberry coulis
- 1 teaspoon Bresc Basil puree
- 2 dl tomato juice
- 50 g sugar
- 3 leaves gelatin

For the spekkoek and chocolate cream

- 100 g butter
- 0.6 dl cream
- 0.2 dl fraise du bois coulis
- 200 g plain chocolate
- 1 slab sponge
- 0.1 dl fraise du bois coulis
- 0.4 dl tomato juice
- 50 g Bresc Strattu di pomodoro
- 0.5 dl rhubarb coulis
- 0.5 dl strawberry coulis

For the vanilla ice-cream (8 portions)

- 0.75 dl manufacturing cream
- 0.25 dl full-fat milk
- 250 g sugar
- 125 g egg yolk
- 2 vanilla pods
- Other ingredients
- raspberries
- lemoncress
- raspberry crackers

Preparation method

Soak the gelatine and dissolve it in the ingredients for the foam. Fill the Kidde (whipping siphon) with the foam mixture and chill.
For the spekkoek (strichttorte), beat the butter until fluffy. Heat the cream and the fraise du bois and dissolve the chocolate in it. Allow the cream mixture to cool. Mix the cream-chocolate mixture into the butter and the strattu di pomodoro. Mix the fraise du bois with the tomato juice, rhubarb and strawberry coulis. Flatten the sponge with a rolling pin and sprinkle some moisture on it. Allow to dry a little and spread the chocolate cream on it; build up several layers. Wrap the layered cake tightly in plastic foil and chill under slight pressure.
For the ice-cream, put the cream, milk, 125 g of the sugar and the pith of the two vanilla pods in a large sauce pan and bring everything to the boil. Mix the egg yolk with the remaining sugar and whisk it at full power in a mixer until it turns white.
When the cream mixture starts to boil, pour the white, beaten egg into it while stirring. Stir the mixture well, return the mixture to the pan and heat to about 70 to 80 degrees. Strain the mixture once it has reached the required temperature and cool as rapidly as possible. Once the mixture is thoroughly cool, use an ice-cream maker to whisk the mixture into ice-cream.
Clean the raspberries.
Slice the spekkoek with a clean, heated knife. Place a slice of the spekkoek on a plate, arrange the raspberries on top and place a slice of spekkoek on that. Spoon a scoop or quenelle of ice-cream on top and top it off with the foam. Assemble the dessert with the remaining ingredients.