BEETROOT JELLY WITH WHITE CHOCOLATE ESPUMA, BASIL ICE CREAM AND PEANUT CRUMBS FROM OLIVER SCHEIBLAUER

INGREDIENTS FOR 4 PORTIONS

FOR THE BEETROOT JELLY

1	Red beet(s)
500 ml	Black currant juice
1	Star aniseed
4	Cloves
0.5	Stick of cinnamon
2	Juniper berries
1	Bay leaf
75 g	Sugar
5 g	Agar, dried
2	Gelatin sheets à 3 g

FOR THE WHITE CHOCOLATE ESPUMA

70 g	QimiQ Classic
200 ml	Whipping cream 36% fat
100 g	White chocolate

FOR THE BASIL ICE CREAM

250 g	QimiQ Classic
60 g	Egg yolk(s)
100 g	Sugar
1 g	Salt
60 g	Basil
100 ml	Whipping cream 36% fat

FOR THE PEANUT CRUMBS

300 g	Egg white(s)
250 g	Sugar
3 g	Agar, dried
200 g	Peanuts, minced
1 g	Xanthan
200 g	Macadamia nuts, minced

METHOD

1. For the jelly, peel and cut the beetroot, cook with juice and spices for 1.5 hours, drain. Mix 500 ml beetroot stock with Agar-Agar and cook for approx. 2-3 minutes. Stir in the dissolved gelatine. Pour the mixture into a square dish and let become firm. Tip the jelly out of the dish and cut into cubes.
2. For the white chocolate espuma: heat the cream and QimiQ Classic and whisk smooth. Stir in the chocolate. Continue to stir over ice until cold. Pour into a 0.5 litre iSi Gourmet Whip bottle, screw in two chargers, shake well and chill.
3. For the basil ice cream, place the QimiQ Classic, egg yolks, sugar and salt in the Thermomix bowl and mix at 160 °F. Blanch the basil. Blend the basil and the cream until smooth. Combine the basil mixture with the egg mixture and pour into an ice cream machine.
4. For the peanut crumbs, beat the egg whites with sugar, Xanthan, and Agar-Agar until stiff. Fold in the nuts. Spread the mixture evenly onto the non-stick baking mat and bake at 320° F for 10 Minutes. Turn the heat to 122 °F and let the mixture dry over night. Allow to cool and brake or cut into small pieces.

5. Serve the beetroot jelly with the white cocolate espuma, basil ice cream and peanut crumbs.