

Orange Sorbet



Pair with
Champagne

Serves 8

Recipe provided by NH Hotel Group

INGREDIENTS:

Sorbet

210 g Sugar
1 L Orange Juice
85 ml Water
15 g Lemon Juice
25 g Dextrose
120 g Glucose Powder
10 g Ice Cream Stabilizer

200 ml Extra Virgin Olive Oil
Gran Cru Variety
Streusel
50 g Almond Powder
50 g Wheat Flour
50 g Butter
50 g Brown Sugar
1 bot. Decaf Nescafe

Honey Gelatin

100 g Honey
125 ml Water
1.5 Gelatin Sheets 2 g

P.X. Gelatin

200 ml Pedro Ximenez
1.5 Gelatin Sheets 2 g

Aromas & Flavors

100 g Passion Fruit
8 g Maldon Salt
150 ml Baena Oil

Vinegar Reduction

1 bot. Aceto Balsamico
1 L Liquid Nitrogen

DIRECTIONS:

For the Orange Sorbet: Heat water and 100g of juice. Add glucose and dextrose. Incorporate the sugar with the stabilizer and bring to boil. Let cool, refrigerate for 4 hours. Add remaining juice, refrigerate. **For the Streusel:** Soften the butter. Add remaining ingredients, and mix lightly. Place the mixture in 1cm layer into tray and bake at 180°C. **For the Honey Gelatin:** Caramelize the honey at low heat. Add water and bring to boil. Add the gelatin sheets, previously hydrated, and once dissolved place into trays and let set in the fridge. **For the P.X. Gelatin:** Heat 1/3 of the PX and add the gelatin sheets, previously hydrated. Once dissolved, add the rest of the P.X, spread on a tray and let set in the fridge. **For the Vinegar Reduction:** Heat vinegar on low until it reaches liquid caramel density. Introduce into a sauce doser and keep at room temperature. **Finish and Presentation:** Place pieces of streusel in the center of the plate. Place three portions of honey gelatin and p.x gelatin around the streusel. Place drops of vinegar reduction and touches of passion fruit. In a bowl fit to hold liquid nitrogen, emulsify the sorbet mix with the extra virgin olive oil. Prepare the sorbet by adding liquid nitrogen until it reaches the desired texture. Place a quenelle of sorbet over the streusel. Bathe lightly with a tablespoon of extra virgin olive oil. Finish with a touch of maldon salt.

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