

GELCREM COLD Recipes

An original École Valrhona recipe



Herb Cream

- 325 g** **Water**
- 75 g** **Caster sugar**
- 27 g** **SOSA Gelcrem Cold**
- SQ** **Basil**
- 5g** **Lemon juice**

Blanch the basil in boiling water for a few seconds so that it retains its chlorophyll, then cover the leaves in ice water. Use the sugar and water to make a syrup, then leave to cool. Once it has cooled down, mix the syrup, Gelcrem Cold, as many basil leaves you want to suit your taste and the lemon juice using an immersion blender.

Note: It is possible to use all kinds of different herbs for this recipe.