



Keep Growing

# APRICOT ROSEMARY BURGER

Original recipe by **Philippe RIGOLLOT**





## APRICOT COMPOTÉE

RAVIFRUIT APRICOT PURÉE	79
DRIED APRICOTS	79
RAVIFRUIT IQF APRICOT HALVES	79
SUGAR	9
NH PECTIN	1.85
LEMON JUICE	3

Poach the dried apricots in water for 10 minutes. Drain, rinse in cold water. Finely dice them and place them in a saucepan with the IQF apricot halves cut into quarters; cook over gentle heat, then add the sugar and pectin mixture stirring and bring to the boil. Add the lemon juice at the end. Leave to cool.

## BRIOCHE DOUGH

T45 BREAD FLOUR	64
T55 FLOUR	64
SALT	2,56
SUGAR	19
EGGS	77
YEAST	5
BUTTER	64
WHOLE MILK	4

Knead all the ingredients except the butter and the milk for 5 minutes on medium speed. Add the butter in two stages. Stop when the dough comes away from the sides of the mixing bowl. Add the milk and turn out onto a floured sheet. Temperature at the end of kneading: 24°C. Chill immediately for 24 hours, then knock down and form 25 g balls. Roll out slightly and place in 7 cm diameter rings, brush with egg wash and leave to rise for two hours at 25/28°C. Bake for 6/8 minutes at 190°C. Remove the rings when cool.

## WHIPPED WHITE CHOCOLATE-ROSEMARY GANACHE

CREAM (35% FAT)	174
INVERTED SUGAR	17
GLUCOSE	17
WHITE COUVERTURE CHOCOLATE	58
COCOA BUTTER	20.3
CREAM (35% FAT)	260
ROSEMARY	7

Infuse the rosemary in the 260 g of cold cream overnight. Bring the cream, inverted sugar and glucose mixture to the boil. Slowly pour the boiling mixture onto the melted couverture and the cocoa butter mixing at the centre to start the emulsion with a shiny, elastic "nucleus". Gradually add the rest of the liquid. Blend for thorough emulsification. Add the infused, strained cold cream and blend again. Chill and leave to crystallize, ideally overnight. Whisk and then pipe the ganache into 7 cm discs with a hole in the centre. Freeze.

## APRICOT JELLY

RAVIFRUIT APRICOT PURÉE	160
AGAR-AGAR	2
SUGAR	26
200 BLOOM POWDERED GELATINE	2
RAVIFRUIT APRICOT PURÉE	14

Heat the Ravifruit apricot purée to 50°C then add the sugar and agar-agar mixture, bring briefly to the boil and add the rehydrated gelatine to the 14 g of apricot purée. Pour into a 30x22.5 cm frame, chill, cut into 7.5 cm squares.

## APRICOT PRESERVE

RAVIFRUIT APRICOT PURÉE	78
RAVIFRUIT IQF APRICOTS	78
SUGAR	24
ATOMIZED GLUCOSE	24
NH PECTIN	2.51
LEMON JUICE	2

Heat the Ravifruit apricot purée, lemon juice and Ravifruit IQF apricot pieces to 40°C. Pour in the sugar, atomized glucose and NH pectin mixture. Bring briefly to the boil. When cold, mix thoroughly before use.

Cut the brioche buns in half, use a brush to moisten the halves with apricot purée. Spread some apricot preserve on the brioche base. Make chocolate shavings with white chocolate coloured green spread on a warm baking sheet that is then chilled. Place them on the preserve, sticking out slightly over the brioche base. Glaze the edges of the whipped rosemary ganache discs, roll them in sponge crumbs and place them on the green chocolate shavings. Garnish with apricot compotée in the centre, cover with the jelly square and finish with the top of the brioche bun, lightly glazed and decorated with an apricot segment.