

Created by: Debra C. Argen

Steensgaard Herregaardspension Recipes, Denmark

Chef Lars Petersen of [Steensgaard Herregårdspension](#) in Millinge, Denmark teases the taste buds with his recipe for White Chocolate Mousse Flavored with Eucalyptus.



White Chocolate Mousse Flavored with Eucalyptus

Pastry Crème Ingredients

385

grams (13.5 ounces)

milk

195

grams (6.75 ounces)

egg yolks

30

grams (1 ounce)

cornstarch

95

grams (3.33 ounces)

sugar

1

vanilla pod

10

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grams (0.35 ounce)

gelatin

In a large pan, boil the milk with the sugar and vanilla. In a bowl, add the cornstarch to the egg yolks and add a little bit of the boiling milk, stir and then add the rest of the milk. Pour the mixture into the pan and bring to a boil while stirring. Add the gelatin, stir and set aside.

10 -12

drops

eucalyptus

440

grams (15.5 ounces)

of the pastry crème

500

grams (1.10 pounds)

white chocolate

1500

grams (3.3 pounds)

whipped cream

Mix pastry crème and white chocolate, and add the eucalyptus and mix with a beater. Mix in the whipped cream and let it set in a mould.

Rhubarb Consommé Ingredients

1

kilo (2.20 pounds)

French rhubarb, cut into small pieces

250

grams (8.82 ounces)

sugar

1

liter (34 ounces)

water

¼

vanilla pod

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Bring water, sugar and vanilla to boil and pour over the rhubarb, and then let cool. Continue to boil the infusion (without the rhubarb) until it has reached the desired flavor and color. Let it chill.

Rhubarb Sorbet

Take the same recipe as for the consommé infusion. Put in 3 leaves of gelatin per liter. Chill and put in a Pacojet cup (or ice cream maker) and leave in the freezer for 24 hours, and then process it.

Use the rhubarb from the consommé as a garnish for the dish and arrange it with a variation of dark and white chocolate decorations.

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