Recipe 5 – Sour cherry and white chocolate ganache with Floregano® and Apple Blossom

Servings
Six

Ingredients
- 6 ×   Drained pitted cherries (in syrup)
- 1 pinch   Citric acid
- 100 g   White chocolate
- 25 ml   Double cream
- 4 drops   Liquorice concentrate
- 12 ×   Red petals Apple Blossom
- 6 flowers Floregano®
- 30 g   Caster sugar
- 30 ml   Water

Method
- Dry the pitted cherries with kitchen paper, then place into a small bowl with the citric acid. Stir around to coat then set aside.
- Roughly chop the white chocolate and place into a small bowl set over a small pan of water, making sure that the base of the bowl doesn't touch the water. Heat until the chocolate has just melted – it's really important with chocolate not to let it get too hot. Remove from the saucepan and stir briefly until smooth.
- Pour the double cream and three drops of the liquorice concentrate into the melted white chocolate, then place the bowl back over the saucepan of water and whisk until smooth – it will seize/stiffen up a little before it melts back down – don't whisk it too much as this will not help, in fact if will do the opposite!
- Divide the Apple Blossom petals between six round silicone moulds or place directly onto a parchment lined tray. Spoon or pipe the white chocolate ganache on top until ¾ full, or about 3 cm high on the tray.
- Press one cherry into each mound until submerged, then transfer to the fridge for at least one hour until set.
- While the chocolate sets, make the liquorice syrup. Place the caster sugar and water into a small pan and heat until the sugar has dissolved. Simmer for 30 seconds then add the remaining one drop of liquorice concentrate and stir well.
- When solid, press or lift out of the moulds, and place upside down onto a serving spoon so that you can see the petals. Place the Floregano® flower on top and drizzle with a little of the liquorice syrup.
- Taste and then write down how you think the dish tastes, describing the different elements.