

Raw goat's milk ice cream

with coriander cream and
oat crumble
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Ingredients

Raw goat's milk ice cream

500 g raw goat's milk
50 g sugar
50 g glucose
0.5 g salt

Raw goat's milk skin chips

100 g raw goat's milk

Coriander cream

200 g cream cheese double cream
100 g cilantro butter

Cilantro butter

150 g butter
25 g cilantro

Cilantro oil

50 g rapeseed oil, hot pressed
10 g cilantro

Preparation

- (1) Bring half of the raw goat milk to the boil and dissolve the sugar, glucose and salt in it. Add the rest of the milk, stir thoroughly and chill for 24 hours. Stir again and pour into a pacotizing® beaker.
- (2) Close with lid, label and freeze at -20 °C for at least 24 h.
- (3) If necessary, pacotize® with normal pressure.

- (1) Heat the raw goat's milk in a sauté pan and pour into an ovenproof dish.
- (2) Bake at 160 °C convection oven with complete moisture extraction for about 30 minutes.
- (3) Peel off the caramelised milk skin and leave to dry overnight.

- (1) Pour the cream cheese (double cream level) and cilantro butter into a pacotizing® beaker and process twice with overpressure using the Coupe Set knife.
- (2) Then refrigerate for 12 hours.

- (1) Finely chop the cilantro and melt the butter in a pan.
- (2) Add the cilantro to the melted butter and heat to 80 °C for 15 minutes, stirring constantly. Allow the butter to cool slightly and pour into a pacotizing® beaker. Process 2 times with the Coupe Set knife and strain the butter through a sieve.
- (3) Chill in a bowl on ice and refrigerate overnight.

- (1) Finely chop the cilantro and mix with the rapeseed oil in a pan.
- (2) Heat to 80 °C for 15 minutes while stirring continuously, allow to cool slightly and pour into a pacotizing® beaker.
- (3) Process 4 times with the Coupe Set knife and strain through a sieve and chill.

Oat crumble

75 g water
25 g oat flour
10 g sugar
3 g salt
50 g oat flakes
25 g rapeseed oil, cold pressed

- (1) Mix the water, oatmeal, sugar and salt and heat to boiling point, stirring constantly. Continue stirring over low heat until the mixture thickens (about 15 minutes), then allow to cool and pour into a pacotizing® beaker.
- (2) Process 4 times with the Coupe Set knife and stir in the oat flakes and the cold-pressed rapeseed oil.
- (3) Chill the mixture and let it rest in the fridge overnight. The next day, bake the crumble at 160 °C convection oven for about 30 minutes until golden brown.

Oat crisps

125 g water
30 g oat flour
3 g salt

- (1) Combine water, oat flour and salt and, while stirring constantly, slowly heat the mixture to boiling point. Continue stirring over low heat until the mixture thickens (about 15 minutes), then allow to cool and pour into a pacotizing® beaker.
- (2) Process 4 times with the Coupe Set knife. Spread the mixture thinly and allow to dry overnight.
- (3) After drying, the chips can be deep-fried at 180 °C.

Rowan berry syrup

100 g rowan berries
250 g water
100 g sugar

- (1) Mix all ingredients and bring to a boil.
- (2) Boil the syrup for about 30 minutes, strain and let cool.