



Since



1909

MARTIN'S[®] PALE ALE

Along with aromatic hops which give it that distinctive dry bitterness that you notice right from the first sip, the fine malts used also entail the exceptional flavour – a touch of character, but not too intense.



EN

For 4 people

Valrhona Caraïbe chocolate fondant, babelutte syrup and a sorbet of MARTIN'S PALE ALE / pink grapefruit

Ingredients

- 225 g Caraïbe (Valrhona)
- 237.5 g butter
- 300 g sugar S2
- 375 g whole eggs
- 100 g flour

Syrup:

- 200 g babelutte sweets
- 200 g water
- 20 g glucose

Sorbet:

- 50 cl pink grapefruit juice
- 35 cl **Martin's Pale Ale**
- 70 g glucose
- 165 g sugar S2

1. Blend the chocolate and the butter.
2. Beat the whole eggs with the sugar.
3. Add the chocolate mixture to the eggs with a spatula and then add the sieved flour.
4. Cover the stainless steel rings with greaseproof paper and pour your preparation into it.
5. Let cook at 200°C for about 10 minutes.
6. **Syrup:** Mix everything at 125°C and let cool off.

Sorbet:

One day in advance:

7. Heat everything and let cool off.
8. Place the Pacojet scoops in the freezer at -18°C.

The day itself:

9. Put into the Pacojet or centrifuge the traditional way.

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