

# BLACK GRAPE SORBET WITH GOAT CHEESE MOUSSE AND HONEY TUILE

*Yield: 16 portions*

Ingredients	Amounts
Water	2 oz.
Sugar	2 oz.
Whole black seedless grapes	2 qt.
Glucose	4 oz.
Lemon juice	1 tsp.
Goat Cheese Mousse (recipe follows)	
Honey Tuile (recipe follows)	
Black grapes, for garnish	

## Method

1. *For the sorbet:* Combine the water and the sugar in a small pan and heat to dissolve the sugar; cool completely. In a blender combine the grapes and the sugar mixture and purée on full speed for 1 minute.
2. Pour the mixture through a fine mesh strainer, pressing gently with a spatula or ladle. Clean the strainer and pass the mixture through again. Measure out 24 ounces of the purée and place in the refrigerator. Gently warm the glucose in a pan or the microwave until it becomes fluid. Add about 8 ounces of the grape purée and whisk together into the glucose until completely dissolved. Add this mixture back to the grape purée and chill before churning into sorbet.
3. In an ice cream/sorbet machine, churn the mixture until frozen and store, covered, in the freezer until service.
4. *To assemble the dish:* Smear  $\frac{1}{2}$  teaspoon of the goat cheese mousse in the center of each desert plate; top with a curved tuile set to one side. Top with 1 tablespoon of the goat cheese mousse and then a small scoop of the black grape sorbet. Garnish with a small bunch of black grapes, and serve.

# GOAT CHEESE MOUSSE

Ingredients	Amounts
Goat cheese, mild and creamy	6 oz.
Confectioner's sugar, divided	5 Tbsp.
Honey	1 tsp.
Salt	a pinch
Whipping cream, chilled	½ cup
Fresh thyme leaves, minced	1 tsp.

## Method

1. In a medium bowl, whisk the goat cheese, confectioner's sugar, honey, and salt until blended.
2. In another medium bowl, beat the whipping cream with an electric mixer until peaks form; fold into the cheese mixture. Chill for 45 minutes.

# HONEY TUILE

Ingredients	Amounts
All-purpose flour	2 oz.
Confectioner's sugar	2 oz.
Butter, softened	2 oz.
Honey	1¾ oz.
Egg whites	1 oz.

## Method

1. Preheat the oven to 325°F and line a baking sheet with Silpat.
2. Sift the flour and confectioner's sugar together into a small bowl.
3. In a medium bowl, using a whisk, cream the butter with the honey. Beat in the flour mixture, then add the egg whites and beat until smooth.
4. Onto each prepared baking sheet spoon 5 well-rounded teaspoons of batter about 4 inches apart. Using an offset spatula, spread the batter evenly into long ovals.
5. Bake the tuiles for about 12 minutes, until they are lightly browned, shifting the baking sheets from top to bottom and front to back for even baking. With a thin spatula, quickly remove the cookies one at a time from the baking sheet and drape on top of a rolling pin to develop a curved cookie (if the cookies become too brittle, replace on the baking sheet and place in the oven for 10 seconds to soften).
6. Cool completely on the rolling pin, then gently lift off and transfer to a platter until ready to use.