

Almond blossom

by [Quique Dacosta](#)



Main Medium 4
 3 hours plus 3 hours to let the ice cream base mature

This striking dish consists of a savoury [garlic](#), sherry and [almond ice cream](#) stuffed with a simple [prawn](#) tartare and creamy almond milk sauce. The ice cream is moulded in an intricate flower-shaped mould at Quique Dacosta's restaurant, but this dish would also work with a simpler mould.

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Ingredients

METRIC IMPERIAL

ALMOND BASE

- 300g of [flaked almonds](#)
- 500g of milk
- 500g of single cream

WHITE GARLIC BASE

- 6g of [garlic cloves](#), blanched
- 18g of sherry vinegar
- 20g of dry sherry
- 5g of [salt](#)
- 10g of extra virgin olive oil
- 0.5g of [almond essence](#), ideally bitter almond essence

WHITE GARLIC ICE CREAM

- 20g of ProCrema
- 6g of dextrose
- 8g of glycerine

PRAWN TARTARE

- 80g of [prawns](#), freshly caught, peeled and heads removed
- extra virgin olive oil
- [salt](#)
- [freshly ground black pepper](#)

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Equipment

- Silicone dome moulds
- Thermomix
- Super bag

Method

1 To make the almond base, mix together the slivered almonds, milk and single cream and bring to the boil, then blend on maximum speed in a Thermomix for 5 minutes

- 300g of [flaked almonds](#)
- 500g of milk
- 500g of single cream

2 Pass the mixture through a chinois and then through a Superbag, pressing hard. Discard the dregs and set aside the almond base

3 For the white garlic base, first grind up 530g of the almond base with the blanched garlic, vinegar, sherry and salt

- 6g of [garlic cloves](#), blanched
- 18g of sherry vinegar
- 20g of dry sherry
- 5g of [salt](#)

4 Emulsify in the extra virgin olive oil and bitter almond essence. Strain through a chinois without pressing on it

- 10g of extra virgin olive oil
- 0.5g of [almond essence](#), ideally bitter almond essence

5 Blend together 400g of the white garlic base with the ProCrema, dextrose and glycerine. Set aside to mature for at least 3 hours

- 20g of ProCrema
- 6g of dextrose
- 8g of glycerine

6 Blend the mixture again, and then let it deflate slightly

7 Fill the moulds with the white garlic ice cream mixture. Place in the blast chiller for 30 minutes, or until semi-frozen

8 Scoop out a hole at the centre of the flower, being careful not to pierce through to the other side

9 Freeze for another 30 minutes in the blast chiller, then very carefully remove the flower from the mould. Transfer to the freezer in a container

10 Once ready to serve, chop the prawn meat and season with some extra virgin olive oil, salt and pepper

- 80g of [prawns](#), freshly caught, peeled and heads removed
- extra virgin olive oil
- [salt](#)
- [freshly ground black pepper](#)

11 Remove the white garlic flower from the freezer. Leave on a plate to temper for 10 minutes

12 In the centre of another plate, place 20g of prawn tartare in a small, tall ball (the size of the flower hollow). Leave it to come to temperature

13 Place the white garlic flower on the plate covering the tartare. Leave it to temper for at least another 10 minutes

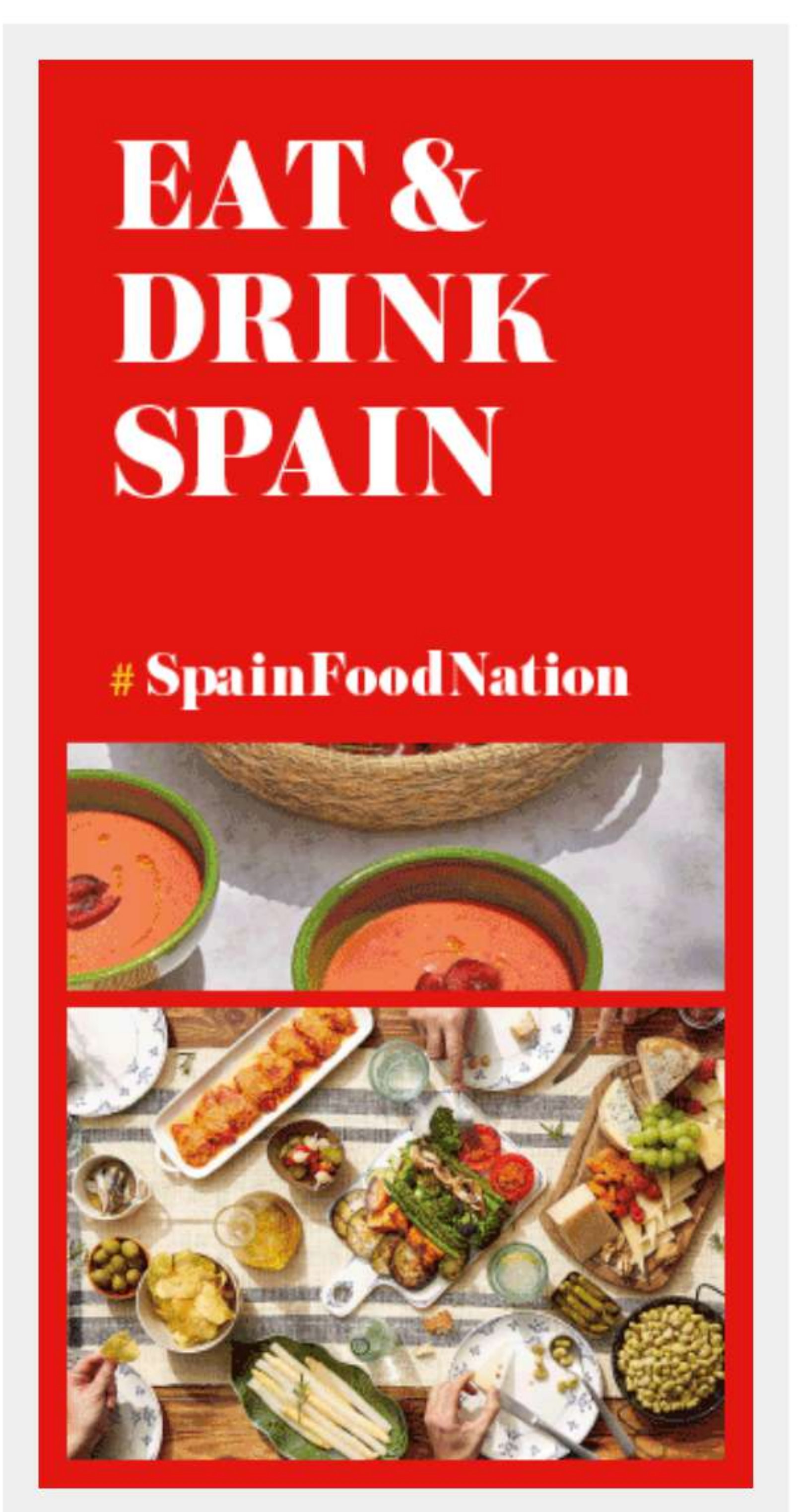
14 Finish each plate with 20g of white garlic base, and a few drops of extra virgin olive oil

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[Quique Dacosta](#)

A driving force behind produce-led dining in the autonomous community of Valencia, Quique Dacosta has revolutionised the region's dining scene, and is now spreading his influence further afield.



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