Piluka's box

by Quique Dacosta

Dessert | Medium | 4

5 hours plus time for the ice cream to chill, moss rock to dehydrate and pearls to set overnight

This dish by Quique Dacosta was inspired by his mother's jewellery box. It's filled with a jasmine and sandalwood sorbet to represent her perfume, and topped with edible 'jewels', such as yuzu marshmallow pearls. The whole dish is served in a real jewellery box, which plays a melody when opened. This recipe is a summary of the restaurant's process when making the dish - feel free to just try making one of the components, or use it as inspiration for your own dishes.

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Ingredients

METRIC | IMPERIAL

JASMINE AND SANDALWOOD SORBET

- 800g of lychee purée
- 50g of cane sugar
- 2.2g of xanthan gum
- 80g of Prosorbet
- 5 drops of culinary jasmine extract
- 2 drops of culinary sandalwood extract
- 1g of citric acid
- 3 gelatine leaves, soaked in water

MOSS ROCK

- 300g of pasteurised egg whites
- 60g of almond flour
- 60g of milk powder
- 20g of plain flour
- 70g of cane sugar
- 15g of matcha
- 0.8g of green food colouring
- 8g of white food colouring, ideally white laquer food colouring
- 3 drops of moss flavouring (culinary)

YUZU MARSHMALLOW PEARLS

- 20g of yuzu juice
- 30g of limoncello, or other lemon liqueur
- 5g of egg white powder
- 125g of cane sugar
- 50g of water
- 25g of liquid glucose
- 3 gelatine leaves, soaked in water
- potato starch
- silver food colouring

VIOLET GRANITA SEA WATER

- 25g of violet sugar
- 0.75g of citric acid
- 150g of water
- 45g of lychee juice
- 0.2g of blue food colouring
- 1 1/4 gelatine leaf, soaked in water

CARAMEL LATTICES

- stock syrup

ROSE CRÈME ANGLAISE MOUSSE

- 675g of double cream
- 125g of pasteurized egg yolk
- 60g of cane sugar
- 55g of rose water
- 1g of xanthan gum

FINISHING TOUCHES

- strawberries, ideally local or in-season strawberries
- 5 peppermint leaves, per box
- baby purple basil
- marigold flowers

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Equipment

- Dehydrator
- Siphon bottle or cream whipper
- 1cm semi-sphere moulds
- Thermomix
- Pacojet

Method

1. Several days beforehand, make the jasmine and sandalwood sorbet. Mix all the ingredients together except for the gelatine

   - 800g of lychee purée
   - 50g of cane sugar
   - 2.2g of xanthan gum
   - 80g of Prosorbet
   - 5 drops of culinary jasmine extract
   - 2 drops of culinary sandalwood extract
   - 1g of citric acid

2. Heat the mixture to 85°C, but do not boil
3. Blend again and then add the soaked gelatine

   - 3 gelatine leaves, soaked in water

4. Cool in an ice bath and then chill for 12 hours
5. Blend the mixture again, and then freeze in a Pacojet container
6. Once solid, run through a Pacojet and then transfer to the freezer to set for 2 hours
7. Spread 75g of sorbet on the bottom of the jewellery box. Transfer to the freezer until you are ready to serve
8. The day before serving, make the moss rocks and the yuzu marshmallow pearls. For the moss rock, first blend all the ingredients together. Strain the mixture

   - 300g of pasteurised egg whites
   - 60g of almond flour
   - 60g of milk powder
   - 20g of plain flour
   - 70g of cane sugar
   - 15g of matcha
   - 0.8g of green food colouring
   - 8g of white food colouring, ideally white laquer food colouring
   - 3 drops of moss flavouring (culinary)

9. Transfer to a whipping siphon with some charges, and then chill
10. Once chilled, fill small plastic cups with the mixture. Microwave the cups for 40 seconds at 800W
11. Leave the cups upside down to dry for 15 minutes
12. Then, remove the rocks from the mould and break into rock shaped pieces, without crushing
13. Leave the moss rocks in a dehydrator overnight at 50°C
14. For the yuzu marshmallow pearls, first blend the yuzu juice, lemon liqueur and dried egg white in a blender.

    - 20g of yuzu juice
    - 30g of limoncello, or other lemon liqueur
    - 5g of egg white powder

15. Then, whip the egg white mixture in a stand mixture until the whites form stiff peaks
16. Add the sugar, water and liquid glucose to a pan. Bring to a simmer and cook until it reaches 130°C

    - 125g of cane sugar
    - 50g of water
    - 25g of liquid glucose

17. Remove the sugar syrup from the heat, and add the gelatine

    - 3 gelatine leaves, soaked in water

18. Dissolve the gelatine into the syrup, and then pour in a thin stream into the meringue, whisking as you go. Continue whisking the meringue until the temperature drops to 27°C
19. Pipe the mixture into a tray filled with potato starch, in which spherical holes have been marked out. Leave the marshmallow to set overnight

    - potato starch

20. The next day, remove the marshmallows from the starch and use a strainer to remove any excess starch
21. Colour with silver food colouring, and transfer to a container

    - silver food colouring

22. For the seawater granita, dissolve the sugar and citric acid in the water. Then, mix in the rest of the ingredients. Pour into a mould and freeze until solid

    - 25g of violet sugar
    - 0.75g of citric acid
    - 150g of water
    - 45g of lychee juice
    - 0.2g of blue food colouring
    - 1 1/4 gelatine leaf, soaked in water

23. Preheat the oven to 115°C
24. Paint the lattices with the simple syrup on a non-stick sheet

    - stock syrup

25. Bake the lattices for 45 minutes in total, or until they caramelise. For the first 35 minutes leave the lattices uncovered, then for the last 10 minutes cover them with another sheet. Set aside
26. For the rose crème anglaise mousse, add everything to a Thermomix apart from the rose water and xanthan gum. Blend at 85°C on speed 4 for 14 minutes

    - 675g of double cream
    - 125g of pasteurized egg yolk
    - 60g of cane sugar

27. Once the mousse has thickened slightly, strain over an ice bath
28. While the mixture cools, add the rose water bit by bit, and then add the xanthan gum. Transfer to a whipping syphon with 2 charges

    - 55g of rose water
    - 1g of xanthan gum

29. Spread 15g of the mousse over the sorbet on the bottom of the box once it has frozen
30. To serve, top the mousse with some strawberries, peppermint and basil leaves and moss rocks. Cover this with the caramelised lattices. Top the lattices with the sea water gems and the yuzu marshmallow pearls

    - strawberries, ideally local or in-season strawberries
    - 5 peppermint leaves, per box
    - baby purple basil

31. Decorate the box with the flowers, and spray with perfume. The perfume Dacosta uses is Adolfo Domínguez' Agua Fresca de Rosas Blancas. Close the box, wind it up and serve immediately. Open the box up in front of the guest so that the melody plays before they eat

    - marigold flowers

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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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