



Light bright summer delight

CHOCOLATE ICE CREAM WITH GINGER

Ingredients
30gm fresh ginger root, sliced
1200ml fresh cream
8 egg yolks
90gm granulated sugar
225gm white chocolate, cut in small chunks
Method
Combine the fresh ginger and cream in a saucepan. Heat to scalding, and set aside for 30 minutes.

SUGAR FREE CHOCOLATE PANNA-COTTA

Ingredients
60ml water
7gm gelatine powder
480ml fresh cream
50gm sugar free dark chocolate
1 tsp pure vanilla extract
Method
Place little bit of cold water in small bowl and sprinkle gelatine over the surface in a single layer. Let stand or 5 to 10 minutes to soften. Meanwhile, in

375ml water
100gm sugar
150gr ginger, sliced
2 pcs lemon skin
Method
Open lychee tin keep separate lychee. Get syrup, water and all ingredients together boil about 5 minutes.
Strain and cool down below 5 degree Celsius and keep in deep freezer
And every 10 minutes whisk it



Beat the egg yolks with the sugar until light and fluffy, strain the ginger root from the cream and re-heat to scalding point. Gradually whisk the hot cream into egg yolk mixture. Place over simmering water and heat, stirring constantly with a whisk or wooden spoon, until the custard is thick enough to coat the spoon. Remove from the heat, add the white chocolate, continuing to stir until all of the chocolate is melted. Cool to room temperature and then refrigerate until completely cold. Process in an ice cream mould.

a medium saucepan, heat cream, vanilla extract, and bring to boil. Remove from the heat, then stir in gelatine and chocolate and immediately whisk until smooth and dissolved. Pour cream mixture into four individual serving dishes, refrigerate for at least 2-4 hours, or until completely set. Just before you serve, want you can decorate with fresh fruit, barriers or berry sauce.

LYCHEE NAN KEEN (CHILLED LYCHEE GINGER LIME GRANITA)
Ingredients
750ml Lychee syrup

avoids to set ice.
Before serving make sure the granita is finely crushed.
In the glass base put granita then middle 4 whole lychee again cover with granita.
Garnish with chocolate cigar and mint leaves.
Served immediately.
Recipes provided by Probaul Patrick Rozario, pastry sous chef at Le Meridien Dhaka
Photo: Orchid Chakma





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