

# Tangerine blancmange pudding, tarragon jelly, mandarin and lime fruit salad

Recipe for 4 persons

## Description

Blanc Manger à la mandarine, gelée d'estragon, salade de mandarine et lime

## Ingredients

### Blancmange pudding

- 500 Ml Mandarine purée
- 125 Gr Sugar
- 5 Leaf(ves) Gelatin
- 250 Gr Plain greek yogurt 0%
- 300 Gr Whipped cream

### Tarragon jelly

- 85 Ml Baumé syrup
- 350 Ml Hydromel wine
- 4 Sprig(s) Tarragon
- 6 Leaf(ves) Gelatin

### Fruits salad

- 50 Ml Mandarine purée
- 25 Ml Baumé syrup
- 2 Unit(s) Manadarine
- 2 Unit(s) Lime zest(s)

## Preparation

- Preparation time **60 mins**

### Pudding

Bring to a boil the tangerine puree with the sugar for 3 to 5 minutes. Remove from heat and add the rehydrated gelatine leaf.

Let cool down in the fridge, add the yogurt and the whipped cream. Pour in little glass jars.

### Tarragon and meat jelly

Bring to a boil the syrup (25 Baumé) with tarragon leaves, blend in a blender and let infuse aside.

When cool, filter with a sieve. Reheat at 60°C, remove from heat and add the rehydrated gelatine, mix well, add the wine, mix well again.

When the jelly has cool down, pour on the blancmange (max ¼ inch).

Let set in the fridge.

### Fruits salad

In a bowl, mix the syrup, the tangerine puree, tangerine pieces.

Pour a spoon of fruit in the middle of the jelly, garnish with fresh tarragon leaves and lime zests

**Bon appétit!**