



GRAPEFRUIT GIVRÉ
Sesame Foam, Rose Loukoum, Grapefruit Sorbet
Serves 6

Rose Loukoum

- 1 Tbsp powdered gelatin
- 2 tsp orange juice
- 1 ½ cups sugar
- 2 Tbsp + 2tsp cornstarch, plus extra as needed
- ½ tsp cream of tartar
- 1 Tbsp rose water
- pink food coloring, as needed

1. Sprinkle the gelatin over 2 Tbsp cold water and rest for 10 minutes to soak.
2. In small saucepan with a stem thermometer, simmer the orange juice with 3 Tbsp water and sugar until it reaches 230°F.
3. In a small bowl, mix cornstarch with 2Tbsp + 1tsp water. Whisk the mixture into the saucepan and cook for 3 minutes, stirring. Add the soaked gelatin, cream of tartar and rose water and stir in the food coloring until light pink-colored.
4. Spray an 8x8 cake pan with non-stick food spray and pour mixture the into pan. Let cool at room temperature. Cut into approximately ½-inch cubes. Toss the cubes in a bowl with a sprinkling of cornstarch to prevent sticking. Cover and store chilled.

Halva Crumble

- ½ cup almond powder
- ½ cup flour
- ¼ cup halva paste*
- ¼ cup light brown sugar
- ½ cup + 8 Tbsp butter

1. Preheat oven to 350°F.
2. In an electric mixer fitted with a paddle, combine dry ingredients. Add the cubes of cold butter in several additions, until it is well incorporated and mixture forms large crumbs.
3. Sprinkle the dough onto a parchment paper-lined baking sheet in a single layer and bake for 5 minutes. Remove from the oven and with a large knife, chop the dough directly on the tray to break it into small crumble.

4. Return to the oven for 5 more minutes, or until golden brown. Cool at room temperature and store in a dry airtight container.

Grapefruit Jam

- $\frac{3}{4}$ cup + 3 Tbsp sugar
- $\frac{3}{4}$ tsp apple pectin
- 1 $\frac{1}{4}$ cup ruby red grapefruit segments + juice

1. In a small bowl, mix 3 Tbsp of the sugar with the apple pectin.
2. In a small saucepan, combine grapefruit segments, juice, and remaining $\frac{3}{4}$ cup sugar and bring to a simmer.
3. With a slotted spoon, scoop the segments into a bowl.
4. Return the pan with the juice to the heat and slowly whisk in the pectin mixture. Simmer until it reaches 220°F. Remove from the heat, and stir in the reserved segments. Cool to room temperature, then cover and store chilled.

Sesame Foam

- $\frac{1}{2}$ tsp. powdered gelatin
- 1 cup + 2 Tbsp heavy cream
- $\frac{1}{2}$ cup milk
- 2 Tbsp + 2 tsp sesame paste*
- 2 Tbsp + 2 tsp sugar
- $\frac{1}{2}$ cup crème fraîche

1. In a small bowl, sprinkle the gelatin over 3 tsp cold water and allow to soak for 10 minutes.
2. In a small saucepan, bring the cream, milk, sesame paste and sugar to a simmer.
3. Remove from the heat, stir in the soaked gelatin and chill by stirring over a bowl of ice.
4. Once chilled, whisk in the crème fraîche. Transfer to the canister of a whipped cream maker (or ISI foamer). Charge with two nitrogen cartridges, leaving the second one attached. Shake well. Store chilled.

Sesame Tuile

- $\frac{3}{4}$ cup + 3 Tbsp sugar
- $\frac{1}{2}$ cup orange juice
- $\frac{1}{4}$ cup flour, sifted
- $\frac{1}{2}$ cup (8 Tbsp) butter, melted

1. In a bowl, whisk to combine the sugar, orange juice and flour until smooth.
2. Gradually whisk in the melted butter until homogenous. Chill overnight.
3. Preheat oven to 325°F. Spread approximately 1 tsp batter onto a silpat-lined sheet tray into an 4-inch diameter round. Repeat to make at least 6 rounds, spaced 1-inch apart.
4. Bake for 6 minutes, turning the tray 180° halfway through, or until the tuiles are a lacy texture and are golden brown.

Grapefruit Sorbet (or use store-bought)

- 1 cup ruby red grapefruit juice (you can use the juice from the hollowed grapefruits for serving)
- 1/2 cup sugar
- Finely grated zest from 1/2 pink grapefruit

1. In a medium saucepan, combine the grapefruit juice with 2/3 cup water and the sugar, bring to a simmer until dissolved.
2. Remove from the heat, add the zest and puree with a hand blender.
3. Chill overnight, covered.
4. Spin in an ice cream machine according to manufacturer's instructions.

To Finish

- 7 large ruby red grapefruits, 6 with about a 2 1/2-inch diameter opening cut from the top and insides scooped out (reserve juice for sorbet); and frozen. Cut remaining grapefruit into segments and diced
 - 1 1/2 cups halva candy floss*
 - 1 Tbsp black sesame seeds
 - 1 Tbsp white sesame seeds
 - Crushed ice, optional
 - 1/4 cup dry rose buds, optional
1. For each serving, place 2 scoops of sorbet in the bottom of a frozen grapefruit, and spread to coat the inside walls. Add a spoonful of fresh grapefruit segments and a spoonful of grapefruit jam. Squeeze about 3 Tbsp of sesame foam from the whipped cream maker on top of the grapefruit segments. Add about 3 pieces of rose loukoum and then 3 pieces of halva crumble. Cover with a sesame tuile and using a torch, point the flame at the sides of the tuile without touching, just to melt onto the rind, forming a cap. Top with a handful of halva floss and sprinkle with some sesame seeds.
 2. Repeat process to make 6 givré. If desired, serve in a bowl of crushed ice decorated with rose buds.

*Available at Mediterranean stores such as Kalustyan's