



Chamomile Bavarian, Lemon Poppy Seed Cake (Beginners) – makes about 24 servings

“I can’t wait until strawberries make their way to the market each year. Berries mean it is officially spring! This dessert highlights some of the best flavors of early spring with herbs and fresh fruit. Top that with a scoop of Jean-Geroges’ classic sorbet and this has become one of my favorite combinations.” - Johnny

Make In Advance: Have the sorbet and candied almonds made a few days ahead of time. Make and freeze the Bavarian a day in advance. Allow it to temper in the refrigerator right before serving. Have the batter ready for the cake but bake fresh the day you plan to serve it.

Chamomile Bavarian

460 grams whole milk
30 grams chamomile
2 vanilla beans, split and scraped

400 grams Chamomile milk
80 grams heavy cream
80 grams egg yolks
140 grams sugar
12 sheets of gelatin, bloomed and strained
600 grams heavy cream, whipped to soft peaks

Lemon poppy seed cake

682 grams unsalted butter, softened
566 grams vanilla sugar
6 large eggs
900 grams all purpose flour
40 grams baking powder
4 grams baking soda
250 grams buttermilk
200 grams lemon juice
72 grams lemon zest
1 tablespoon vanilla extract
1/2 cup poppy seeds

Strawberry red wine sorbet

900 grams strawberries, hulled, halved
212 grams dry red wine
420 grams sugar
2 vanilla beans, scraped
Juice of 2 Lemons

Strawberry maceration

600 grams strawberries
210 milliliters Kummel
Zest of one lemon
180 grams sugar
cleaned, hulled strawberries

Candied almonds

Sliced almonds
Corn syrup
Kosher salt

Chamomile Bavarian

Pick all the leaves from the chamomile and blanch in hot water. Strain and immediate soak in ice water. Bring to the milk boil with the vanilla bean seeds and chamomile. Blend immediately in the blender and strain through a fine mesh strainer.

Combine Chamomile milk and heavy cream in a pot and heat. Whisk together the sugar and the yolks. Add a small amount of the hot milk and cream to yolks until warm. Whisk warmed yolks into pot and cook to 81°C. Add gelatin, strain through a fine mesh strainer and chill over an ice bath until cool and slightly thickened. Fold in whipped cream and pipe into the flexipan savarin molds. Freeze. Once frozen, carefully unmold an hour before you intend on serving onto a flat surface and keep refrigerated.

Lemon poppy seed cake

Cream butter and sugar until smooth. Add eggs one at a time, scraping down the sides of the bowl between each addition. Sift dry ingredients together and mix until just combined. Add buttermilk slowly. Add lemon zest, lemon juice and vanilla extract then poppy seeds. Mix until just combined. Chill dough covered in plastic wrap. Preheat oven to 400°F. Spray 2” inch tart rings with non-stick spray and place on a sheet tray lined with parchment. Fill a piping bag with cake batter. Pipe batter into rings, 3/4 full. Bake until lightly golden brown. Unmold and cool. Trim, and store in refrigerator until ready to serve.

Strawberry red wine sorbet

Combine strawberries, red wine and sugar in a bowl and stir. Add the scraped vanilla beans, pods and lemon juice to the strawberries. Let sit for 45 minutes, remove the pods. Puree everything in a blender. Process in an ice cream machine according to manufacturer’s instructions.

Strawberry maceration

Toss 600 grams strawberries, Kummel, zest and sugar together. Allow to sit for an hour. Puree and strain. Toss with fresh, hulled, halved strawberries and keep chilled in the liquid. Refrigerate until ready to serve.

Candied Almonds

Toss the sliced almonds with enough syrup to only moisten them. Rub together and separate on an unlined sheet pan. Sprinkle with kosher salt. Bake at 325°F until golden brown, tossing frequently to ensure even baking. Cool and separate into small pieces.

Assembly

Unmold Bavarian and place on a trimmed cake. Set in the center of a bowl. Spoon strawberries and liquid around cake and sprinkle with candied almonds. Top Bavarian with scoop of sorbet. Serve immediately.