

# Madumakh with flower pollen rum sous vide infusion

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## Ingredients

### Drink:

40 ml flower pollen rum  
20 ml curry coffee  
20 ml orange sherbet  
20 ml lime juice

### Flower pollen rum (Sous Vide infusion):

40 g flower pollen  
1 l white rum

### Curry coffee:

10 g coffee powder  
10 g curry powder

### Orange sherbet:

50 g orange zest  
1100 g Guarani sugar  
700 ml filtered and homogenized orange juice

### Krumkakes (to serve):

100 g butter  
100 g honey  
100 g flour  
200 g powdered sugar

### Banana jelly (to serve, sous vide):

100 g bananas with peel  
175 g water  
25 g sugar  
2.2 g carob flour  
0.55 g xanthan gum  
2.5 g agar agar  
30 ml yellow food coloring

## Preparation

### Flower pollen rum (sous vide infusion):

Cool down the flower pollen with rum, vacuum and cook at 65 °C in the **fusionchef** sous vide water bath for 120 minutes. Cool down in the ice bath, filter and store airtight.

### Curry coffee:

Mix coffee and curry with 1 liter of cold filtered water. Leave cold brew for 32 hours.

### Orange sherbet:

Vacuum orange zest together with Guarani sugar. Leave for 10 hours at room temperature. Add orange juice and mix at low heat, until the sugar dissolved. Cool down and filter again. Store in cool conditions.

Glass: Bowl

### Krumkake (to serve):

Mix all ingredients at room temperature and cool for 1 hour in the refrigerator. Shape four walnut-shaped balls and place them on a baking tray covered with baking paper. Flatten the balls evenly to a disk. Bake for 8 minutes at 175 °C. Cut out the hot dough using the desired serving bowl. Store in cool and airtight conditions.

### Banana jelly (to serve, sous vide):

Vacuum the bananas and cook the Sous Vide for 12 minutes at 88 °C in the sous vide Water Bath from **fusionchef**. Peel bananas and place into a pot through a sieve. Add water, sugar, carob flour, xanthan gum, agar agar, and food coloring. Bring everything to a boil. Pour into ice cube trays and cool down in the ice bath.

This recipe was kindly provided by Kinly Boys / The Kinly Bar.