



WHEAT GRASS & WHITE CHOCOLATE, WHEAT ASH & CRACKER BY GIULIO STURLA



INGREDIENTS

425ml whole cream
20g wheat grass powder
1 gelatine leaf
225g white chocolate
400ml water
85g whole wheat flour
25g oats
50gm butter
25 gm caster sugar

METHOD

Preheat oven to 170°C.

Bring whole cream to the boil, remove from heat then add wheat grass powder. Let infuse until temperature reaches 60°C then add gelatine and white chocolate and mix well until incorporated and smooth. If grainy, you can pass through a fine sieve. Reserve inside a piping bag.

In a medium pot boil water, whole wheat flour and oats. Cook until it's a porridge-like texture then add in butter and sugar. Pour onto a silicone pad and cook in oven for 10 minutes or until dried. When it is malleable, cut in desired shapes and keep in the dehydrator.

Remove the cracker from the oven and place on a desert plate. Top with a dollop of the wheat grass ganache and a sprinkle of wheat ash.