

RHUBARB, UNRIPE STRAWBERRY, ANGELICA ROOT SORBET, WHITE CHOCOLATE SEMOLINA PUDDING & LEMON VERBENA

CHOUX – MERIJN VAN BERLO

There is something soothing about the rhubarb dessert that chef Merijn van Berlo serves at Choux, his Amsterdam restaurant: it's like staring at a snowdrift in the middle of a Marimekko forest. A balance of explosive color and deft restraint, it partners rhubarb with unripe strawberry, white chocolate semolina pudding, lemon verbena, and angelica sorbet. Van Berlo poaches the rhubarb in a light lemon-thyme syrup and makes a compote from the rhubarb's off-cuts. Unripe strawberries, citrus gel, and lemon verbena add a hit of acidity, while the pudding—a spin on the classic Dutch dessert *griesmeel*—is enriched with white chocolate to counter the acidity on the plate. The angelica sorbet is made from a tangy buttermilk base. Marigold leaves surround it “for stylistic reasons,” van Berlo says. “I wanted to create a sort of light, floating layer on which the sorbet sits; it’s a bit like a colorful camouflage net.”

