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## Lada's Bloom

*Elderflower spheres · Honey walnut dust · Micro-clovers*



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## INGREDIENTS

### Elderflower cordial

200 ml, clear

### Water

100 ml

### Agar agar

1.2 g — for spheres

### Dried elderflowers

1 tbsp, for encasing

### Walnuts

80 g, shelled

### Wildflower honey

3 tbsp, warm

### Fleur de sel

small pinch

### Micro-clovers

1 punnet, live

### Honey dressing

1 tbsp, cold-pressed

### Edible gold dust

to finish

## METHOD

### 01 · Elderflower spheres

Combine elderflower cordial, water, and agar agar. Bring to a simmer, stirring for 90 seconds. Place a dried elderflower in each hemisphere mould. Pour the liquid over, encasing each flower. Set at room temperature for 20 minutes. Refrigerate until service. Unmould carefully — the sphere is the vessel.

### 02 · Honey walnut dust

Toast walnuts at 170°C for 10 minutes until golden and fragrant. Cool completely. Pulse in a food processor to a coarse crumb — not a paste. Fold in warm honey and a pinch of fleur de sel. Spread on a tray and dry at 60°C for 15 minutes to a loose, sandy dust.

### 03 · Plate

Scatter honey walnut dust in a loose trail across a wide white plate. Arrange elderflower spheres in an organic cluster, flowers visible inside. Tuck micro-clovers between spheres. Dot with honey dressing. Finish with a breath of edible gold dust. Do not touch the spheres after plating.

*Chef's note — Each sphere holds a flower in suspension, as spring holds its breath.*

*The guest breaks the sphere. The bloom releases. That moment is the dish.*