Tropique

Floral Beauty Recipe: Surprise! A dessert under the dome. Fresh and indulgent recipes combined with fresh fruits, micro leaves and the Sphere Velvet White.

The dome is add the element of surprise. 10 portions for this recipe.



Recipe

Namelaka Passionfruit

Passion fruit juice	110g
Glucose	10g
Inverted sugar	10g
white chocolate	200g
Heavy cream 35% fat	330g
Totaal	**660g**

Namelaka Passionfruit

- Bring to boil the cream with inverted sugar and glucose
- Pour gradually the hot mixture into the melted chocolate
- Until forming a perfect emulsion with hand blender
- Add gradually the liquid cold remaining cream mixing with hand blender and reserve to the cooler minimum 6 hours. Whip the mixture until consistency for piping

Yuzu Cremeux

Lemon puree	170g
Yuzu puree	60g
Suiker	230g
Whole eggs	230g
Egg yolks	115g
Butter	170g
Gelatin	5g
Water	25g
Totaal	**1005g**

Yuzu Cremeux

- Heat the puree and cook like an anglaise wht the eggs, egg yolks and sugar
- After cooking, add the gelatin and cool down to 40□C
- Blend the butter using an hand blender to get a nice emulsion

Chibouste Mango Verbena

Water	3g
Gelatin	15g
Mango purée	250g
Passion fruit juice	50g
Sugar	30g
Cornstarch	30g
Egg whites	190g
Glucose	80g
Honey	60g
Totaal	**708g**

Chibouste Mango Verbena

- Rehydrate the gelatin with hte water
- Bring the milk, cream, egg yolks, sugar, corn, starch and vanilla to a boil
- Cook for about 2 minutes until the mixture loosens
- Take away from the heat and stir in the gelatin
- At the same time, warm the egg whites with the glucose syrup and the honey to 50°C
- Whip to stiff peaks
- Carefully stir the meringue in the hot vanilla cream

Merengue lime / yoghurt

Egg white	100g
Sugar	200g
Powdered sugar	100g
Potato starch	20g
Fresh lime zest	5g
Yogurt powder	15g
Totaal	**440g**

Merengue lime / yoghurt

- Dissolve egg white + sugar at 50°C in a bain marie
- Whip up
- Carefully mix with sufficient dry substances
- Dressing and drying around 90°C

Passionfruit comfit

Orange juice	200g
Passion fruit puree	700g
Sugar	210g
Pectin NH	24g
Glucose	150g
Lemon puree	40g
Totaal	**1324g**

Passionfruit comfit

- Warm up the puree until 45°C
- Add the mixture pectin/sugar mixing well with a whisk.
- Bring to a boil. Add into the hot mixture the glucose and bring back to ebullition.
- Incorporate right away the lemon puree

Assembly, layout and finishing

Prepare the namelaka, yuzu cremeux and the chibouste
Pipe in silicon molds, freeze, unmold and finish with neutral gelly
Place the elements on plates
Prepare the fresh fruits and micro herbs
Assemble and cover up with the Dobla Sphere Velvet White

Enjoy this exciting recipe.

Featured Product(s)



Diamond



Sphere velvet white 8cm