



PÂTISSERIE WITH PERUVIAN FRUIT PUREES

TURMERIC AND PASSION FRUIT RELIGIEUSE

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Turmeric has a long history on the Asian continent. Sometimes called Indian saffron, it comes as a yellow or orange powder obtained from the roots of the turmeric plant. It has great anti-inflammatory properties. In Peru, it is better known as “palillo” and is mainly used as food colouring. To be produced, turmeric needs low altitude, along with hot and rainy climates like those of Pichanaqui, in the Junin jungle. This is where the plant used for Pacific Fruit purees grows.

TURMERIC PUREE: 1 KG

PASSION FRUIT PUREE: 1 KG

LEMON PUREE: 1 KG



- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

14 units

CHOUX PASTRY

- 250 g Water
- 250 g Whole milk
- 225 g Unsalted butter
- 12 g Granulated sugar
- 12 g Salt
- 275 g Pastry flour
- 420 g Eggs

- Bring to a boil the milk, water, salt and butter.
- Sift the flour and incorporate to the mix away from the heat, then bring back to the stove and cook for a few minutes.
- Pour immediately into a mixer bowl and use a paddle blade to beat.
- Crack the eggs, pass them through a colander and gradually add to the dough while mixing (do not add all the eggs, as it just depends on the texture of the dough).
- Place the dough in a piping bag with a plain nozzle and pipe over a silicone mat.

TURMERIC CRAQUELIN

- 95 g Pastry flour
- 75 g Unsalted butter
- 95 g Brown sugar
- 2 g Turmeric powder
- 20 g Turmeric puree Pacific Fruit

- Mix all ingredients in a bowl and knead for two minutes.
- Use the turmeric powder to give colour and mix.
- Stretch between baking parchment sheets to a 2 mm thickness and refrigerate for 15 minutes.
- Cut accordingly to the diameter of the choux pieces.

CREME PASTISSIERE WITH TURMERIC AND PASSION FRUIT

- 170 g Turmeric puree Pacific Fruit
- 350 g Passion fruit puree Pacific Fruit
- 80 g Water
- 50 g Unsalted butter
- 5 g Salt
- 63 g Granulated sugar
- 120 g Egg yolks
- 63 g Granulated sugar
- 46 g Cornflour

- Bring to a boil the passion fruit and turmeric purees with water and the first amount of sugar.
- Mix the egg yolks with the cornflour and rest of the granulated sugar.
- Gradually, pour the turmeric and passion fruit mix onto the egg, combine well.
- Return to the stove and cook while using a hand whisk to beat, until it comes up to the boil for a minute.
- Put the cream in a bowl, cover with cling film and reserve.

TURMERIC AND PASSION FRUIT GEL CREAM

- 100 g Granulated sugar
- 5 g Lemon puree Pacific Fruit
- 120 g Turmeric puree Pacific Fruit
- 270 g Passion fruit puree Pacific Fruit
- 32 g Gel cream

- Mix all together in a mixer.



WHIPPED VANILLA GANACHE

- 197 g Whole milk
- 3 g Vanilla pod
- 5 g Powdered gelatine
- 175 g White chocolate
- 598 g Whipping cream

- Heat the milk until boiling point and infuse with the vanilla pod.
- Add the gelatine mix.
- With a handheld electric whisk mix the infused vanilla milk and white chocolate.
- Add the warmed cream at 35°C and continue to whisk with the handheld beater.
- Strain, cool down and place in the fridge for 12 hours. Whip before using.

MONTAGE

- Cut the top part of the choux pastry.
- Fill half with the turmeric creme pâtissier.
- In the middle dose turmeric and passion fruit gel, finish with the turmeric and passion fruit creme pâtissier.
- Whisk the ganache and dose atop the choux piece on top of the cut chocolate disc.
- With an oval hot spoon make a hole and fill with the turmeric and passion fruit gel.
- Garnish with pieces of chocolate.

