



PÂTISSERIE WITH PERUVIAN FRUIT PUREES

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# GOLDEN BERRY SPHERES

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Chef Pâtissier*





Aguaymanto or golden berry (*Physalis Peruviana*) was abundant throughout the Inca Empire, and was even part of their diet. The golden berry purees are made from the fruit grown in the mountains of Ambo in Huanuco, at an altitude of 3,000 meters. Because of its roundness and intense yellow colour, it is also used as a decorative element. It has a delicious sweet and sour taste and is a unique golden variety of berry.

**GOLDEN BERRY PUREE: 1 KG**

**GINGER PUREE: 1 KG**

**PASSION FRUIT PUREE: 1 KG**



- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

10 units

**PÂTE BRISÉE**

- 200 g Pastry flour
- 75 g Icing sugar
- 100 g Unsalted butter
- 30 g Cold water
- 40 g Egg yolks
- 1 g Vanilla
- 1 g Salt

- Beat with the paddle or flat beater attachment: the butter, cold water and all other ingredients except for the flour.
- Mix thoroughly until you get a homogeneous or smooth dough then add the flour.
- Continue mixing until the dough becomes loose from the mixing bowl.
- Stretch the dough to a thickness of 4ml between two sheets of wax paper and rest the dough in the refrigerator.

**GOLDEN BERRY AND GINGER JELLIFICATION**

- 225 g Golden berry puree Pacific Fruit
- 22.5 g Ginger puree Pacific Fruit
- 37.5 g Granulated sugar
- 12 g Gel cream
- 100 g Diced golden berry

- Mix sugar and gel cream, add fruit puree at room temperature and puree with a hand or stick blender.
- Add the diced golden berry and reserve.

**WHIPPED GOLDEN BERRY GANACHE**

- 110 g Whipping cream
- 40 g Golden berry puree Pacific Fruit
- 30 g Glucose
- 200 g White chocolate
- 380 g Whipping cream
- 3 g Powdered gelatine
- 5 g Lemon zest

- Warm the cream with glucose and lemon zest.
- Pour over the melted white chocolate and whisk while keeping the temperature above 35°C.
- Mix always with the cold cream and work the mix for 2 minutes.
- Let crystalize at 4°C for 12 hours and then whip.

**GOLDEN BERRY COMPOTE**

- 120 g Golden berry puree Pacific Fruit
- 40 g Passion fruit puree Pacific Fruit
- 60 g Glucose
- 70 g Granulated sugar
- 12 g Pectin NH
- 80 g Diced golden berry

- Warm in a pan the purees with the glucose until it reaches 35°C.
- Mix sugar and pectin together and add gradually until it reaches boiling point.
- Add the diced golden berry and keep in the refrigerator until needed.

**COLOUR GLAZE**

- 125 g Water
- 250 g Granulated sugar
- 250 g Glucose
- 16 g Powdered gelatine
- 155 g Sweet condensed milk
- 115 g Cocoa butter
- 2 g Red and yellow food colouring

- Bring to a boil the water, sugar, glucose and food colouring.
- Add the rehydrated gelatine and mix well, add the sweet condensed milk.
- Pour onto the cocoa butter and emulsify well.
- Allow to rest all night and use the next day at 32 / 35°C.



## NEUTRAL GLAZE

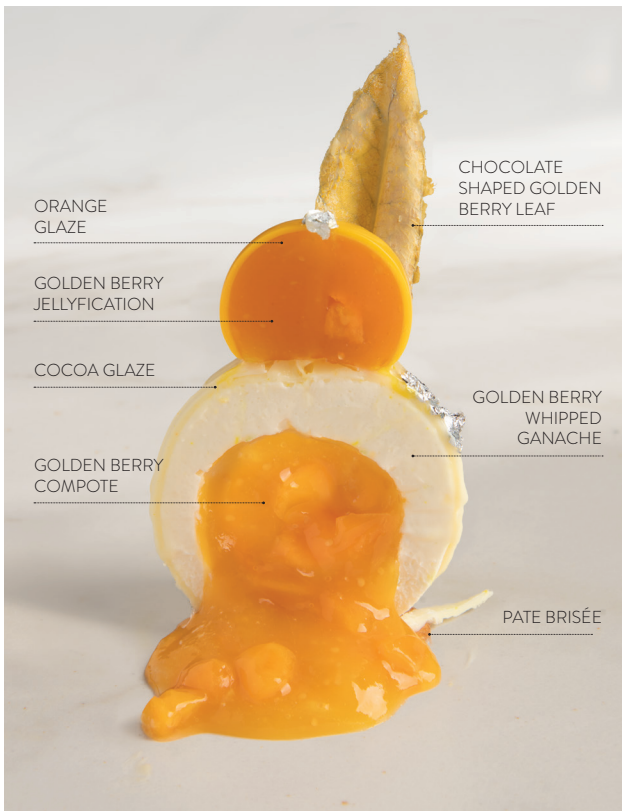
- 325 g Mineral water
- 100 g Glucose
- 350 g Granulated sugar
- 12 g Pectin NH
- 2 g Citric acid solution

- Bring to boil: water, glucose and half of the sugar.
- After 40°C add the rest of the sugar mixed with the pectin NH and bring to boil. Add the citric solution and stir for 30 seconds.
- Reserve the mix in a sealed tight container and refrigerate for 24 hours.

## COCOA BUTTER GLAZE

- 200 g White chocolate
- 100 g Lard
- 15 g Vegetable oil

- Melt all the ingredients at 42°C



## MONTAGE

- Dose in a spherical mould 75% of the golden berry whipped ganache.
- Fill a spherical mould 3/4 of the way with whipped ganache using a piping bag, fill the center with approximately 50g of golden berry and ginger jelly and place it in the middle of the sphere.
- Complete with the whipped ganache and freeze for 6 hours.
- In a medium sphere mould, place the golden berry compote and freeze for 6 hours.
- Unmould both spheres, then glaze them in the following order:
  - Cocoa butter glaze
  - Neutral glaze
  - Coloured glaze (only for the golden berry spheres).
- Place on top of a pâte brisée biscuit and use as decoration a chocolate shaped golden berry leaf.

