



PÂTISSERIE WITH PERUVIAN FRUIT PUREES

PASSION FRUIT

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Originally from the Amazon, it adapts to different types of soil. In Peru, the passion fruit is grown in climates ranging from 18°C to 25°C, ideal for its cultivation. These climates are found along the tropical deserts of the Peruvian coast from Chimbote to Pisco.

Passion fruit is very popular in Peru and is often used as a fresh cool drink. Peru is the leading exporter of passion fruit in juices and concentrates.

PASSION FRUIT PUREE: 1 KG



- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES

COCOA PATE SABLEE

- 470 g Pastry flour
- 300 g Unsalted butter
- 250 g Icing sugar
- 25g Albumin (egg whites)
- 5 g Powdered salt
- 30 g Cocoa

- Mix the flour, the icing sugar, salt and the cocoa.
- Once having incorporated and achieved a homogenous mix gradually add the egg whites and finally the rest of the flour, combine well. Stretch the dough between guitar sheets to a thickness of 2.5 mm and reserve in the fridge.
- Cut to mould size and bake from the fridge at 170°C for 25 to 30 minutes approx.

PASSION FRUIT COMPOTE

- 180 g Passion Fruit puree Pacific Fruit
- 70 g Water
- 140 g Granulated sugar
- 10 g Pectin NH
- 1.5 g Citric acid
- Lemon zest or basil leaves to aromatize

- Put in a pan the passion fruit puree, water and part of the granulated sugar and heat it up.
- Mix the rest of the sugar with the pectin and add to the warm mix when it reaches 40°C.
- Heat to 85°C to hydrate the pectin, once it reaches boiling point add the citric acid.
- Mix with the passion fruit confit.
- Aromatize with lemon zest or basil leaves

PASSION FRUIT CONFIT

- 200 g Seeded passion fruit puree
- 50 g Granulated sugar
- 70 g Glucose

- Cook all the ingredients to 105°C until most of the water reduces and the passion fruit puree separates from the seeds and these start to caramelize.

PASSION FRUIT MOUSSE

- 169 g Whipped cream to a yogurt consistency
- 56 g Granulated sugar
- 56 g Gelatine mix
- 113 g Passion Fruit puree Pacific Fruit
- 281 g Passion Fruit meringue

- Whip the cream loosely and add the passion fruit puree with the granulated sugar.
- Warm to 40°C and add the melted gelatine.
- Mix with the passion fruit meringue and check the temperature before adding the whipped cream.
- Arrange a #16 silicone ring and a double sphere mould to form the passion fruit design.

PASSION FRUIT MERINGUE

- 20 g Powdered albumin (powdered egg whites)
- 90 g Passion Fruit puree Pacific Fruit
- 100 g Granulated sugar
- 40 g Water

- Use a mixer to whisk all the ingredients for 7 minutes.



COLOUR GLAZE

- 113 g Water
- 225 g Granulated sugar
- 146 g Glucose
- 146 g Sweet condensed milk
- 270 g White chocolate
- 18 g Powdered gelatine
- 113 g Mirror glaze
- 5g Yellow colourant

- Bring to a boil the water, granulated sugar and glucose to 103°C.
- Add the hydrated gelatine, mix well and add the sweet condensed milk.
- Pour over the white chocolate and emulsify well.
- Warm the mirror glaze 45°C.
- Finally add the glaze, mix well with a stick blender, give colour and reserve.



MONTAGE

- Dose half of the mousse into the sphere silicone mould.
- With the aid of a piping bag fill the inner insert with passion fruit compote, finish with the passion fruit mousse and freeze for 6 hours.
- Unmould and give a first coat with the cocoa butter glaze followed by the yellow glaze and with the airbrush give some green coloured touches.
- Place the piece on top of the sablée biscuit and use dark chocolate to make a stem.

