



PÂTISSERIE WITH PERUVIAN FRUIT PUREES

STRAWBERRY PAVLOVA

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STRAWBERRY PUREE: 1 KG

LEMON PUREE: 1 KG

- NO ADDED SUGAR
- 100 % FRUIT
- NO PRESERVATIVES



Strawberries were first cultivated in Europe about five hundred years ago, although they had been growing in the wild since the Roman Empire. Their bright red colour and unmistakable flavour make them one of the most popular fruits in the world for confectionary. In Peru, they are grown mainly in the fertile coastal valleys of the North and South of Lima, such as Chancay and Cañete. This is where the strawberries used in the preparation of Pacific Fruit purees come from.

8 units

BAKED MERINGUE

- 250 g Egg whites
- 200 g Granulated sugar
- 220 g Icing sugar
- 30 g Cornflour
- 1.5 g Citric Acid

- Whisk the egg whites and add in two parts the granulated sugar mixed with the citric acid, until stiff forming soft peaks, and fold the icing sugar and the cornflour.
- Fill a nozzle piping bag and draw the pavlova on top of the half sphere mould.
- Bake at 100 °C for 2 to 3 hours until it dries.

STRAWBERRY COMPOTE

- 218 g Strawberry puree Pacific Fruit
- 38 g Fresh strawberries
- 90 g Granulated sugar
- 8 g Pectin NH
- 2 g Citric Acid
- Basil leaves

- Warm the strawberry puree, fresh strawberries, basil leaves and part of the granulated sugar.
- Mix the rest of the granulated sugar with the pectin and add when the temperature in the warm mix reaches 40°C.
- Raise the temperature to 85°C to hydrate the pectin, when it reaches boiling point add the citric acid.

STRAWBERRY MOUSSE

- 50 g Granulated sugar
- 6 g Powdered gelatine
- 125 g Whipped cream
- 125 g Strawberry puree Pacific Fruit
- 125 g Strawberry meringue

- Hydrate the gelatine with water by multiplying its weight x 5.
- Heat in a pan the strawberry puree and granulated sugar to 50°C.
- Pour the gelatine onto the strawberry puree, check that the temperature is below 32°C before adding it to the loosely whipped cream and the meringue.
- Blend well by folding the mix evenly and fill a #18 ring which has been previously lined and oiled.
- Freeze and unmould after 12 hours.

STRAWBERRY MERINGUE

- 14 g Powdered albumin (powdered egg whites)
- 113 g Strawberry puree Pacific Fruit
- 100 g Granulated sugar
- 12g Lemon puree Pacific Fruit

- Mix all the ingredients and whisk 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 Natural glaze
- 5 g Red liposoluble colourant

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

CREME PASTISSIERE

- 500 g Whole milk
- ½ Vanilla pod
- 63 g Granulated sugar
- 120 g Egg yolks
- 63 g Granulated sugar
- 46 g Corn flour

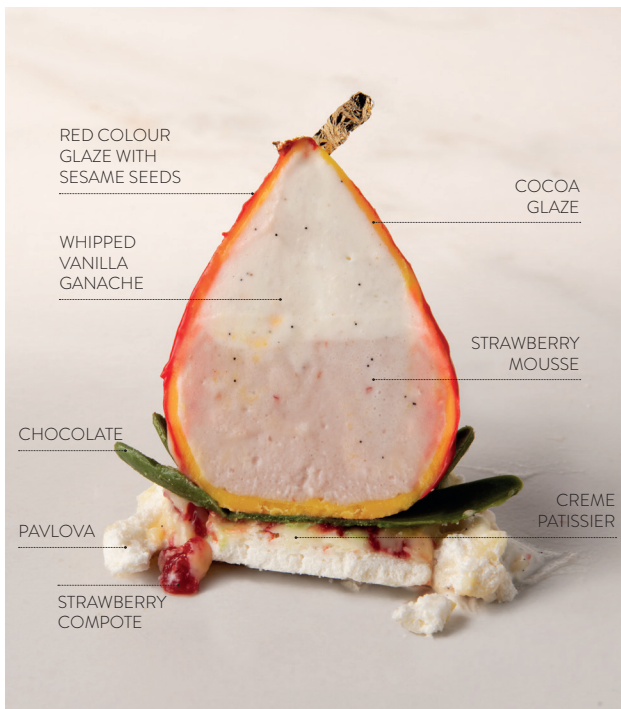
- In a pan put the milk, vanilla pod and part of the granulated sugar. Bring to a boil.
- Mix the egg yolks with the rest of the granulated sugar and the cornflour.
- Gradually pour the warm milk onto the egg yolk mix. Return to the stove and hand whisk continuously until it boils for a minute.
- Pour the cream into a bowl and cover with cling film.



WHIPPED VANILLA GANACHE

- 197 g Whole milk
- 3 g Vanilla pod
- 5 g Powdered gelatine
- 175 g White chocolate
- 598 g Whipping cream at 35°C

- Heat the milk to a boiling point and infuse with the vanilla pod.
- Add the gelatine to the milk.
- With a hand blender mix the infused milk onto the white chocolate.
- Add the whipping cream warmed to 35°C and continue to whisk.
- Strain, let it cool down and refrigerated for 12 hours. Whip prior to using.



MONTAGE

- Place the dry cooked meringue base of the presentation plate.
- Paint the inside of the meringue with cocoa butter so it does not get wet.
- Put the whipped vanilla ganache in a piping bag with a petal nozzle, pipe the ganache on top of the meringue forming a rose.
- Portion the crème pâtissier followed by the strawberry compote and seal with the crème pâtissier.
- Place on top of the creme pâtissier a malleable chocolate decoration shaped like a strawberry leaf.
- Unmould the strawberry mousse, glaze with sesame seeds and place on top of the meringue.

