

EXOTIC FRUITS BAVAROIS

COCONUT DACQUOISE

Egg whites	75g
Caster sugar	25g
Almond powder	13g
Icing sugar	65g
Desiccated coconut	50g

Sieve the almond powder and icing sugar together, then mix with the desiccated coconut. Whip the egg whites to ribbon stage then gradually add the caster sugar, whisk until firm. Add the almond powder and icing sugar mix slowly into the whites with a rubber spatula. Pipe onto silicone paper with nozzle 10mm diameter 4x14cm diameter discs. Cook in a fan oven at 180°C for 8-10 minutes on a single tray.

PINEAPPLE INSERT

PONTHIER Victoria pineapple puree (F15.72)	360g
Pectin X58	3,6g
Caster sugar	36g
Potato fecule flour	14g
Water	10g
Dark rum	10g
Fresh pineapple	215g

Dice the fresh pineapple into Brunoise. Melt and warm the PONTHIER pineapple puree. Add the pre-mixed sugar and pectin X58 and bring to boil. Add pre-mixed flour, rum and water, whisk until thick and boil for 1 minute. Mix in the pineapple Brunoise. Pour 140g in 4 inserts of 14cm diameter and place coconut Dacquoise disc on the top. Freeze.

PASSION FRUIT AND BANANA BAVAROISE MOUSSE

Gelatine powder (SP170)	5,5g
Cold water	30g
PONTHIER banana puree (F15.03)	160g
PONTHIER passion fruit puree (F15.27)	280g
Sugar	65g
Yolks	95g
UHT Cream, Whipped, Medium Peak	560g

Rehydrate the gelatine powder with the water. Cook PONTHIER fruit purees with the sugar and egg yolks like a crème anglaise to 83°C. Add the gelatine and cool down to 35°C. Fold in with a whisk the whipped cream. Pour and divide into the 4 x 16cm diameter rings lined with acetate, 280g per ring. Place on the top of each and press down to level the mousse with the frozen pineapple and Dacquoise inserts. Freeze.

YELLOW CHOCOLATE ICING

Water	105g
Caster sugar	215g
Glucose liquid (GLU405)	215g
Condensed milk	140g
Gelatine mix (15g gelatine powder and 85g water) (SP170)	100g
White chocolate	215g
Egg yolk yellow food colouring	7g

Cook the first batch of water, sugar and glucose to 103°C. Pour straight away over the rest of the ingredients in a medium jug and blitz for 2 minutes to combine completely. Reserve in the fridge cling filmed to contact to crystallize overnight.

PASSIONFRUIT & MANGO JELLY

PONTHIER passion fruit puree (F15.27)	240g
PONTHIER mango puree (F15.19)	90g
Fresh passion fruit seeds	40g
Gelatine powder (SP170)	10g
Cold water	50g

Rehydrate the gelatine powder with the cold water. Bring the PONTHIER passion fruit puree to the boil and dissolve the gelatine mix in. Whisk in the fresh passion fruit seeds and the cold mango puree. Divide and set in 4 x 12cm diameter insert rubber moulds and freeze.

COCONUT SABLE

Caster sugar	150g
Butter	165g
Flaked almonds	125g
Desiccated coconut	75g
Cornish sea salt	0,75g
Flour MB T55	40g

With a paddle attachment combine the butter and sugar in the mixer. Add the rest of the ingredients and mix, on low speed for about 2 to 3 minutes. Roll down to 3mm thick and cut in 16cm diameter. Bake inside the rings, in the fan oven set at 175°C for about 7 to 8mm until light brown colour.

ASSEMBLY

Melt the glaze down to 34°C and blitz to remove all air bubbles. Glaze the frozen discs of passion fruit Bavaroise mousse and place on the cold coconut sable. Demould and defrost the passion fruit gelee in the fridge. Lightly spray with neutral glaze and place on the top of the entremets.

