

# Exotic Meringue, Coconut & Edelweiss

Plated Dessert



Recipe for 30 desserts

Recipe No.: DE30071

## Meringue

300 g	10.58 oz	fresh egg whites
10 g	0.35 oz	egg white powder
300 g	10.58 oz	granulated sugar
300 g	10.58 oz	icing sugar

Mix the egg white with the egg white powder. Add the sugar. Bring to 50°C/ 122°F while mixing with a whisk on marie bath. Whip at medium speed with the machine using a whisk. Delicately add the powder sugar by hand while mixing with the spatula. Pipe a spiral with the piping tube n°3 on the extern part of a half sphere fleximould and bake.

Baking temperature: 80°C/ 176°F

Baking time: 2.5 hours in a dry oven

When cold and dry, delicately unmould. Spray some tempered white chocolate mixed with cocoa butter inside the meringue in order to keep the meringue crunchy.

## Exotic Insert

30 g	1.06 oz	glucose	
65 g	2.29 oz	mango purée	
100 g	3.53 oz	passion fruit purée	
30 g	1.06 oz	granulated sugar	
4 g	0.14 oz	pectin NH	
70 g	2.47 oz	coconut purée 9% invert sugar	
30 g	1.06 oz	butter	unsalted
1.5 g	0.05 oz	lime zest	
3 g	0.11 oz	fresh ginger	grated
330 g	11.64 oz	fresh pineapple	little brunoise

Warm the mango purée and passion fruit purée with the glucose at 50°C/ 122°F. Mix the sugar with the pectin NH and add to the warm mixture while mixing with the whisk. Bring to the boil while mixing with a spatula. Pour into a bowl. Add the cold liquid coconut purée and the cold butter cubes. At 40°C/ 104°F, mix with a hand blender. Add the cubes of pineapple, the lime zest and the fresh grated ginger. Pour the mixture into 3,3 cm/ 1,3 inches diameter semi-sphere fleximould. Freeze.

## Exotic Coulis

200 g	7.05 oz	passion fruit purée
400 g	14.11 oz	mango purée

Mix the purées together and store in the refrigerator.

## Coconut & White Chocolate Pastry Cream

40 g	1.41 oz	corn starch
60 g	2.12 oz	granulated sugar
100 g	3.53 oz	past. liquid egg yolk
500 g	17.64 oz	milk 3,5%
150 g	5.29 oz	heavy cream 35%
40 g	1.41 oz	Gelatine Mix
350 g	12.35 oz	Cocos-Gianduja

Dissolve the corn starch, the sugar and the egg yolk together. Whip with a whisk to obtain a creamy texture. Bring to the boil the milk and the cream. Add the hot liquid into the egg yolk mixture and bring to the boil while mixing with a whisk. Add the melted Gelatine Mix. Fold in the Cocos-Gianduja and stir thoroughly. Pour onto a tray covered with plastic film. Cover with another plastic film and refrigerate immediately.

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## Coconut & White chocolate Diplomat Cream

750 g 26.46 oz Coconut & White Chocolate Pastry Cream  
250 g 8.82 oz heavy cream 35% whipped

Stir the Coconut & White Chocolate Pastry Cream to obtain a smooth mass. In two lots delicately fold in the whipped heavy cream. Place the cream in the cooler.

## Edelweiss Gelato

145 g 5.11 oz granulated sugar  
40 g 1.41 oz invert sugar  
155 g 5.47 oz glucose powder 38 DE  
25 g 0.88 oz milk powder partially skimmed  
9 g 0.32 oz ice cream binding agent/ thickener  
1360 g 47.97 oz milk 3,5%  
175 g 6.17 oz heavy cream 35%  
300 g 10.58 oz Edelweiss 36%, Rondo

Mix the dry ingredients together and add to the milk and cream together with the invert sugar. Pasteurise in the pastomat at 84°C/ 183.2°F. Add the couverture. Cool to 4°C/ 39.2°F and freeze.

## Coconut Marshmallow

250 g 8.82 oz granulated sugar  
90 g 3.17 oz water  
90 g 3.17 oz invert sugar  
154 g 5.43 oz Gelatine Mix  
146 g 5.15 oz invert sugar  
180 g 6.35 oz Cocos-Gianduja

Cook the sugar, the water and 45 g/ 1,6 oz of the invert sugar to 112°C/ 233.6°F. Place the second amount of invert sugar and the melted Gelatine Mix into a mixing bowl. Pour the hot syrup onto the invert sugar and Gelatine mix and whisk at high speed with the machine. When the temperature has fallen to 35-40°C/ 95-104°F gently incorporate the melted Cocos-Gianduja at 26°C/ 78.8°F. Spray some tempered cacao butter on top of the sphere flexi mould. Sprinkle some dextrose powder and grated coconut on top. Pipe some marshmallows. Let set, unmould and roll the sphere into some grated coconut mixed with sparkling silver powder.

## Finishing

Take 2 semi-spheres of Meringue, pipe the Coconut & White Chocolate Diplomat Cream inside and stick 2 half spheres of Exotic Insert together to obtain an entire sphere. Place in the center of the Coconut & White Chocolate Diplomat Cream. Close the 2 parts to obtain 1 sphere. Decorate a plate with the Exotic Coulis, some pineapple brunoise, Coconut Marshmallow, silver leave and cress. Place the Meringue sphere and a quenelle of Edelweiss Gelato on top of some crushed Meringue.

## Basic recipe

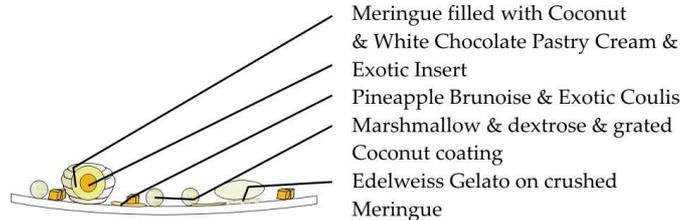
### Gelatine Mix

100 g 3.53 oz gelatine powder  
600 g 21.16 oz water

Bloom the gelatine approx. 10 minutes in cold water. Use for further processing or refrigerate.

### Felchlin products

Art. no	Products
CS84	Edelweiss 36%, Rondo, couverture, white
FE93	Cocos-Gianduja, with shredded coconuts, white



Meringue filled with Coconut & White Chocolate Pastry Cream & Exotic Insert  
Pineapple Brunoise & Exotic Coulis  
Marshmallow & dextrose & grated Coconut coating  
Edelweiss Gelato on crushed Meringue