

VACHERIN WITH WILLIAMS PEAR AND BLACKCURRANT

BLACKCURRANT ICE-CREAM 70%

PONTHIER blackcurrant purée (F15.04)	1000g
Water	70g
Cream (35% fat)	130g
Sugar	15g
Dextrose	80g
Stabilising agent for sorbet	5g

Warm the water and cream to 45°C, add all the dry ingredients mixed together, mix to a uniform texture. Pasteurise at 85°C, mix once more. Cool the mixture quickly, add the defrosted PONTHER blackcurrant purée, mix together and leave to rest for 24 hours at a maximum temp of +4°C. Mix one last time before processing. Pour into a baking tin, cover with contact film and store at -18°C.

FULL FRUIT PEAR SORBET 70%

PONTHIER pear purée (F15.31)	2000g
Water	250g
Sugar	230g
Dextrose	80g
Glucose powder	80g
Stabilising agent for sorbet	10g

Warm the water to 45°C, add all the dry ingredients mixed together, mix to a uniform texture. Pasteurise at 85°C, mix once more. Cool the mixture quickly, add the defrosted PONTHER pear purée, mix together and leave to rest for 24 hours at a maximum temp of +4°C. Mix one last time before processing. Pour into a baking tin, cover with contact film and store at -18°C.

CHANTILLY CREAM

Cream (35% fat)	500g
Invert sugar	50g
Icing sugar	100g
Vanilla pod (U153.03)	1/2 piece

Mix the cream and sugars together, add the grated vanilla pod and whip using a whisk

ALMOND SPONGE

50% almond paste	225g
Whole eggs	160g
Flour	r 90g
Butter	20g
Egg whites	85g
Sugar	40g

Warm the almond paste and gradually add the whole eggs to obtain a uniform mixture, add the flour and then the melted butter. Whisk the eggs in to a soft foam with the remaining sugar, gently stir in to the first mixture. Spread on a non-stick baking tray and cook as soon as possible at 180°C for 7 or 8 minutes. Cut into the desired shapes.

BLACKCURRANT COULIS

PONTHIER blackcurrant purée (F1504)	500g
Xanthane gum (SP140)	2g
Violet liqueur	20g

Dissolve the xanthane gum in the PONTHER blackcurrant purée until you get the desired texture. Add fragrance with the violet liqueur. Add sugar to get the desired taste.

FRENCH MERINGUE

Egg whites	125g
Sugar	250g

Whisk the egg whites and the sugar using a whisk until the sugar has completely dissolved. Poach rectangular shapes. Dry in the oven at 80°C for 1 hour, store in a dry place.

ASSEMBLY 1

Mould the blackcurrant ice-cream in the inserts and freeze quickly at -20°C to the centre. Take out of the moulds and keep in the freezer. Then mould the pear sorbet, insert the blackcurrant ice-cream and seal using the almond sponge disk. Freeze quickly at -20°C to the centre before removing the mould. Coat with Chantilly cream using a spatula and small pieces of meringue. Lay on the blackcurrant coulis on the dish. Decorate with a crystallized violet.

ASSEMBLY 2

Dip the lollies in a purple-coloured velvet chocolate coating (70% white chocolate coating + 30% cocoa butter + purple fat-soluble colouring).



Assembly 1

Assembly 2

