

EXOTIC FRUITS SUMMER TIME

WHITE CHOCOLATE SPONGE

Michel Cluziel Elianza Ivoire white couverture chocolate (F06.20614)	150g
Butter	120g
Yolks	75g
Lemon zest	1/2
Egg whites	125g
Sugar	100g
Flour	60g

Mix the butter and the white couverture chocolate. Add yolks and mix in the machine with the paddle until smooth. In the meantime, make a meringue with the sugar and egg whites. Mix by hand both preparations and as the last step pour in the flour and grated lemon zest. Mix carefully and pipe the mixture in an oven tray with parchment paper 0,5 cm high. Bake at 180°C for 8 minutes approximately.

WHIPPED LIME GANACHE

PONTHIER lime puree (F15.06)	120g
Michel Cluziel Elianza Ivoire white couverture chocolate (F06.20614)	140g
Gelatine mass (SP170)	5g
Cream	500g

Heat half of the cream. Add the gelatine mass previously. Pour into the white couverture chocolate and emulsify. Add the remaining cream and then the PONTHIER lime puree. Mix well and keep for 6 hours in the fridge. Whip and use.

MANGO AND PASSION FRUIT GEL

PONTHIER mango puree (F15.19)	175g
PONTHIER passion fruit puree (F15.27)	75g
Ultratex	12,5g

Mix all the ingredients using a stick blender until you get a smooth and thick gel.

LIME CREAM

PONTHIER lime puree (F15.06)	112,5g
Sugar	112,5g
Eggs	150g
Ultratex	12,5g

Mix all the ingredients together with a hand blender. Cook them until boiling point, stirring constantly. Remove from the heat and mix again with the hand blender and let to cool.

SORBET SYRUP

Water	250g
Sugar	150g
Glucose (GLU405)	150g
Dextrose	60g
Stabiliser for sorbet	7g

Heat dextrose and water to 40°C. Combine remaining ingredients, add in, mix well, bring to 85°C and then cool down.

GREEN APPLE AND LEMON SORBET

PONTHIER Green apple puree (F15.32)	255g
PONTHIER lemon puree (F15.05)	45g
Sorbet syrup	200g

Mix everything together and blend.

