

PROVA
Gourmet



Tahitian Vanilla & Almond
FRAISIER
Fusion Vanilla Papua New Guinea

by Tristan Rousselot

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with Fusion vanilla
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INGREDIENTS

Recipe for 10 portions

FRAISIER – CRISP

27 g Cocoa butter
14 g Papua New Guinea Vanilla Fusion - Prova Gourmet
27 g Grapeseed oil
136 g Almond praline 50%
68 g All butter feuillantine crispy flake
27 g Icing sugar

CHIFFON CAKE

76 g Egg yolk
49 g Sugar
205 g Egg white
1 g Fine salt
49 g Sugar
67 g UHT whole milk
49 g Grapeseed oil
52 g Strong white flour
52 g Potato starch

RED BERRIES CONFIT

55 g Blueberry puree
165 g Raspberry puree
55 g Blackcurrant puree
16 g Sugar
5 g Pectin NH glaze
5 g Pure lemon juice
200 g Strawberries

ALMOND AND VANILLA MOUSSE

110 g Almond paste 70%
110 g UHT whole milk
27 g Unblanched almonds
5 g Tahitian vanilla bean - Prova Gourmet
18 g Hydrated gelatine
230 g Whipping cream (35% fat)

STRAWBERRY AND RASPBERRY GLAZE

215 g Strawberry puree
215 g Raspberry puree
20 g Pure lemon juice
260 g Water
140 g Glucose syrup
140 g Sugar
10 g Pectin NH glaze

WHIPPED VANILLA GANACHE

116 g Whipping cream (35% fat)
2 g Tahitian vanilla bean - Prova Gourmet
58 g White chocolate (28% cocoa)
116 g Whipping cream (35% fat)
7 g Hydrated gelatine

NEUTRAL GLAZE

251 g Water
15 g Pure lemon juice
50 g Glucose syrup DE40
130 g Sugar
4 g Pectin X58
50 g Sugar

DECORATION

300 g White chocolate (28% cocoa)
100 g Strawberry
20 g Coriander Cress



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PREPARATION

Recipe for 10 portions

FRAISIER – CRISP

Mix together all of the ingredients. Add 20 g per 6 cm diameter mould. Freeze then unmould.

CHIFFON CAKE

Whisk the egg yolks and the first amount of sugar. Whisk the egg whites with the fine salt and the remaining sugar. Sift the strong white flour and the potato starch. Combine the milk and oil, then add to the egg yolk and sugar mixture. Next, add the sifted dry ingredients. Then, combine with the egg whites and sugar. Weigh out 600 g per baking sheet and bake at 170 °C for 14 min. Cool, then cut out circles of 6 cm in diameter.

RED BERRIES CONFIT

Combine the caster sugar and pectin NH. In a saucepan, add the mixture to the cold fruit purees and bring to a boil for 30 sec. Next, add the lemon juice. Cool and blend until you obtain a smooth texture. Into a 6 cm diameter silicone mould, pipe the strawberry confit and fresh strawberry cubes, arrange a circle of cake on top, then freeze and unmould.

ALMOND & VANILLA MOUSSE

Roast the almonds, then chop them. Heat the milk and almond paste to 70 °C, then add the chopped almonds and vanilla beans which have been split and their seeds scraped out. Leave to infuse for 2 h, then strain. Make up the weight of the liquid absorbed. Heat the infusion and add hydrated gelatine. Cool and smooth. Add the silky textured whipped cream. Use an acetate sheet to line a ring of 7 cm diameter and 3.5 cm deep, pipe in the almond mousse, then drop in the insert and the crisp. Freeze then unmould.

STRAWBERRY AND RASPBERRY GLAZE

Heat the fruit purees, lemon juice, water, and glucose to 50 °C, then whisk in the sugar pre-mixed with the pectin NH. Heat the mixture to 85 °C, blend, and strain through a fine sieve. Leave to rest overnight. Heat the glaze to 50 °C, then glaze the entremets on a wire rack.

WHIPPED VANILLA GANACHE

Split the vanilla beans and scrape out the seeds. Heat the first amount of cream with the vanilla beans in a saucepan, cover with film and leave to infuse overnight. The following day, heat the infused cream and add the hydrated gelatine. Once the gelatine is well mixed in, strain over the white chocolate, then blend using an immersion blender. Keep blending as you add the remaining cream. Strain through a fine sieve and place in the refrigerator overnight until ready to use. Beat the whipped ganache and place a spoonful into silicone moulds of 6 cm in diameter, then freeze.

NEUTRAL GLAZE

Heat the water, lemon juice, and glucose together with the bulk of the sugar to 50 °C. Add pectin X58, mix with the remaining sugar, then blend using an immersion blender and heat to 85 °C. Cover directly with film and leave to cool for 24 h before use. Warm the glaze and use it to coat the whipped ganache.

DECORATION

Melt the white chocolate and use the correct tempering temperatures. Spread a thin layer onto a 25 cm x 3.5 cm acetate sheet, cut out the centre, wrap around a metal ring, and leave to set overnight. Then, remove the acetate sheet. Arrange the ring of white chocolate around the frozen strawberry cake, top with whipped ganache, and thaw. Garnish with a strawberry and cress.

