



## STRAWBERRY OR PASSION FRUIT PÊLE-MÊLE

Plated desserts

Made with: **STRAWBERRY INSPIRATION**

Steps: **6**

An original recipe by David Briand Pastry Chef - École Valrhona

Makes 48 desserts

### 1 WHIPPED STRAWBERRY OR PASSION FRUIT INSPIRATION GANACHE

115g **STRAWBERRY PULP**

12g **GLUCOSE**

12g **INVERTED SUGAR**

270g **STRAWBERRY  
INSPIRATION**

390g **UHT CREAM 35%**

Heat the pulp along with the glucose and inverted sugar. Slowly pour this hot mixture over the melted fruit couverture. Immediately mix using an electric mixer to make a perfect emulsion. Add the cold whipping cream. Mix in the electric mixer again. Store in the refrigerator and leave to stiffen, preferably overnight. Whip until firm. For the whipped passion fruit ganache, replace the strawberry pulp with 110 g of passion fruit pulp, Strawberry Inspiration with 310 g of Passion Fruit Inspiration and only use 360 g of UHT cream.

### 2 INSPIRATION ALMOND JELLY

625g **WHOLE MILK**

40g **CASTER SUGAR**

4g **PECTIN X58**

230g **ALMOND  
INSPIRATION**

Heat the milk and sift on the sugar and pectin mixture. Boil for 2 minutes. Slowly pour this mixture over the melted almond couverture. Immediately mix using an electric mixer to make a perfect emulsion. Keep gradually adding the milk. Pour out at approx. 115°F (45°C). This jelly can be reheated as many times as required - Simply make sure you heat it to at least 140°F (60°C) before using it at approx. 115°F (45°C).

### 3 STRAWBERRY JELLY

12g **SUGAR**  
2.5g **PECTIN NH**  
130g **STRAWBERRY PULP**  
255g **ABSOLU CRISTAL  
NEUTRAL GLAZE**

Mix the caster sugar with the pectin NH. Heat the pulp and the Absolu glaze, then sift on the sugar-pectin mix. Bring all these ingredients to the boil together. Pour out or store in the refrigerator.

### 4 ALMOND SHORTCRUST PASTRY

225g **STRONG WHITE  
BREAD FLOUR**  
115g **DRY BUTTER 84%**  
85g **ICING SUGAR**  
25g **POWDERED  
ALMONDS**  
2g **SALT**  
45g **WHOLE EGGS**

Mix the powdered ingredients with the cold, cubed butter. As soon as the mixture is completely smooth, add the cold eggs. Stop as soon as you obtain a homogeneous paste. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

### 5 ALMOND SPONGE BISCUIT

135g **ALMOND PASTE  
70%**  
45g **WHOLE UHT MILK**  
10g **STRONG WHITE  
BREAD FLOUR**  
160g **EGG WHITES**

Mix the almond paste with the milk in an electric mixer. Add the flour, mix in an electric mixer and finish off with the liquid egg whites. Pour into a siphon. Load up two nitrous oxide cream whipper cartridges. Use some scissors to make four notches in the bottom of some plastic cups. Fill with approx. 30g of mixture. Cook at 1000 Watts for 1 minute in the microwave. Freeze then turn out.

### 6 TRANSPARENT OPALINE

300g **FONDANT**  
200g **GLUCOSE**

Cook the fondant and glucose to a temperature of 310-320°F (155-160°C). Pour onto a silicone baking sheet and leave to cool. Grind into a fine powder and store in a dry place. Sprinkle the powder over a silicone baking mat. Melt in the oven at 355°F (180°C). As soon as the powder has melted and has a shiny finish, remove it from the oven. Store in a dry place.

## ASSEMBLY AND FINISHING

Prepare the whipped ganache and jellies.

Pour the Almond Inspiration jelly into a 1cm thick frame. Place in the refrigerator.

Cut out 3 x 4cm triangles. Set aside.

Make the shortcrust and spread it out to a thickness of 2mm. Freeze. Cut out isosceles triangle shapes with a 4cm base and 5cm sides.

Bake and put to one side.

Bake the sponge then store it in the freezer to make it easier to turn out.

Make a template in the shape of an isosceles triangle with a 4cm base and 5cm sides. Use a small pastry spatula to spread the fruit jelly on to the plate until you have 3 triangles (see photo). Place a triangle of Almond Inspiration jelly onto the fruit jelly triangles.

Whip up the whipped ganache, then use a piping bag with a V cut 25mm nozzle to pipe a teardrop shape onto the shortcrust pastry triangles.

Place 2 triangles on the plate. Put a few SOSA caramelized Cantonese almonds in place (Ref. 45151045).

Finish off with the biscuit pieces and top with a piece of opaline.