

Lemongrass and lime whipped cream Pavlova, pineapple brunoise, cheesecake cream

Recipe for 4



Description

Inspired by cheesecake, with mild and fun new flavors.

Note

Gel

Ideally always let your gel mixture cool overnight. If it hasn't rested long enough the texture will not be smooth after blending. It is even more important with very sour juices (lime, grapefruit, etc).

The meringue

Once the meringue is cool and dry, you can melt some white chocolate and line the inside of the meringue with it. This will create a barrier between the wet elements of the dessert and the dry meringue.

Ingredients

Swiss meringue

- 80 Gr Egg white
- 160 Gr Sugar
- 1 Unit(s) Lime zest(s)

Cream cheese

- 150 Gr Cream cheese
- 50 Gr Sugar
- 150 Ml 35% whipping cream
- 1 Unit(s) Vanilla bean

Lemongrass and lime whipped cream

- 100 Ml 35% whipping cream
- 30 Gr Lemongrass
- 0.50 Unit(s) Lime
- 20 Gr Condensed milk

Pineapple gel and brunoise

- 0.25 Unit(s) Pineapple
- 275 Ml Pineapple juice
- 1 Tsp Agar-agar
- 1 Unit(s) Vanilla bean
- 2 Leaf(ves) Gelatin

Garnish

- 100 Gr Dark chocolate
- 3 Tbsp Icing sugar

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **212 F°**

Swiss meringue

In the bowl of your stand mixer, combine the egg whites and sugar and place over a steam bath. Whisk until you reach 50°C (122°F).

Transfer to the stand mixer and whip until the meringue cools down completely. You will end up with a nice firm meringue.

Add the lime zest and transfer to a pastry pouch with sleeve (n°3). Use a silicone pie mold (3cm wide, 2cm high). Flip the mold upside down. Grease it with pam. Using the pastry pouch, coat the outside of each individual pie mold making sure there are no gaps. Sprinkle with icing sugar.

Place in the oven for 1h30. Make sure the meringue is fully dry before delicately trying to unmold it.

Lemongrass and lime whipped cream

Bring the cream, lemongrass (minced) and lime zest to a boil. Add the sugar and condensed milk.

Cover and let infuse for at least 10 minutes. Pass through a fine mesh sieve. Set aside in the fridge overnight and the next day you can whip it like a normal whipped cream.

Cream cheese

Whip the cream by hand or with a stand mixer. Set aside in the fridge.

In a mixing bowl, combine the cream cheese, sugar and vanilla seeds. Make sure it is nice and smooth.

Gently add the whipped cream by slowly folding it in with a spatula.

Set aside in the fridge.

Pineapple gel and brunoise

Cut the pineapple into small cubes (brunoise).

Gel

In a sauce pot, place the pineapple juice, agar agar and vanilla seeds. Bring to a boil while whisking for a minute. Remove from the heat and add the gelatine sheets that were rehydrated in cold water.

Transfer the gel to a container and leave in fridge overnight or until cold and set.

Once cooled, cut the gel into cubes and transfer to a blender. Add a little pineapple juice or water and continue blending until you reach a nice texture.

Combine the gel and pineapple cubes.

Plating

Fill the meringue with the lemongrass whipped cream and garnish with the pineapple cube and gel mixture. Place a chocolate disc on top. With a pastry pouch and the star sleeve, make a nice garnish on top with the cream cheese preparation.

Finish by adding lime zest and icing sugar.

Bon appétit!