

Passion fruit cream, rosemary and pecan crumble, lemon foam - Virtual Workshop Version

Recipe for 2



Description

Presented in a pretty glass, this passion cream is topped with a rosemary and pecan crumble and a lemon foam finish.

Note

If using fresh passionfruit, pass the pulp through a fine mesh sieve to recover the seeds which you can use when plating, for a pretty garnish.

Ingredients

Passion fruit cream

- 90 Gr Pulp of passion fruit
- 1 Leaf(ves) Gelatin
- 10 Gr Lemon juice
- 2 Unit(s) Egg
- 67 Gr Unsalted butter
- 60 Gr Sugar

rosemary pecan crumble

- 60 Gr Sugar
- 75 Gr Flour
- 75 Gr Butter
- 1 Sprig(s) Rosemary
- 30 Gr Pecan

Lemon écume

- 55 Ml Water
- 20 Gr Sugar
- 55 Ml Lemon juice
- 1.75 Gr Versawhip
- 0.50 Gr Xanthan gum

Preparation

- Preparation time **45.00 mins**
- Preheat your **four** at **400.00 F°**

Lemon ecume

In a saucepan, boil the water, lemon juice and sugar. Off the heat, add the Versawhip and Xanthan gum, whisk to dissolve the powders. Pour all the liquid into a bowl or into a bowl or mixer and whisk vigorously until completely cool.

Pour the foam into a plastic container with a lid and keep it in the fridge, you will use it when assembling the
you will use it when assembling the plates.

Rosemary and pacan crumble

Sift the flour, cut the butter into small cubes and crush the pecans a little. Place all the ingredients in the

ingredients in the mixer, stir gently with the sheet or your hand. When the dough forms

When the dough forms small lumps (lumps), stop and pour it onto a baking sheet. Bake at 180C / 355F. Every 4-5 min, mix with a spatula the crumble on the baking sheet, repeat the operation

Repeat 3 times, for a cooking time of about 15-20 min.

Passion fruit cream

Soak the gelatine sheets in cold water, set aside.

Zest the oranges and mix the zests with the sugar.

In a saucepot, heat the lemon juice, the passionfruit, eggs, the orange zested sugar and the gelatine (after squeezing out the excess water). Heat to approximately 83°C or until a slight thickening. Let it cool off the stove, and add the butter once it has cooled to about 45°C. Pour the mix into your molds or glasses.

Bon appétit!