

# Red fruit pavlova, raspberry gel, lime and vanilla cheesecake cream |

## Recipe for 12 tapas

### Description

A dessert in honour of the Russian ballerina Anna Pavlova: crispy on the outside and soft on the inside.

### Note

You can coat the inside of your meringue shell with a thin layer of melted chocolate (brush), which will waterproof it and keep the crunchiness longer.

### Ingredients

#### Swiss meringue

- 80 Gr Egg white
- 160 Gr Sugar
- 1 Pinch(es) Salt

#### Cheesecake

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

#### Fruits and garnish

- 0.50 Tray(s) Raspberries
- 0.50 Tray(s) Strawberry
- 0.50 Unit(s) Lime zest(s)
- 25 Gr Icing sugar

#### Raspberry jelly

- 275 Ml Raspberry puree
- 1 Tsp Agar-agar
- 2 Leaf(ves) Gelatin

### Preparation

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

#### Swiss meringue

In a mixing bowl, cook over a water bath the egg whites, the sugar and the salt at 50°C (122°F) while whisking the mixture.

Place the hot mixture in the beater and let it spin until it cools completely. The meringue is now smooth and white.

Add the lime zests, and put the meringue into a pastry bag a socket (number 3).

Use plate of tartlet molds in silicon. (3cm wide, 2cm high).

Return the plate to use the mold bordures.

Imbue with a thin layer of butter the plate. Envelop the mold bordures with the meringue. Sprinkle with icing sugar before putting in the oven for at least 90 minutes. Be sure that the meringue is dry enough before unsucking the meringue from the mold. Be delicate

### Cheesecake cream

Whip the cream with a whip or an electric mixer, keep it in the fridge.

In a bowl, mix the cream cheese with the sugar the vanilla beans until smooth texture.

Add delicately the whipped cream with a spatula.

Keep the cream in the fridge.

### Red berries in jelly

In a pan, pour the raspberry purée, the agar-agar, and bring it to a boil. Whip it good for a minute.

Off the heat, add the gelatine sheets (rehydrated before hand in cold water)

Pour the jelly in a receptacle, set it aside in the fridge until it cools down completely. (Ideally during a whole night)

Once cooled down, cut the jelly in cubes and then blend them in a blender. Add the water (or red berry juice) until you get a jam texture.

Mix the jelly with the fruit brunoise and set it aside in the fridge.

### Plating

Use a pastry bag filled with the cheesecake cream to fill the meringue.

On top, delicately place the fruit brunoise and the red fruit jelly.

Finish with lime zest, icing sugar and a mint leaf.

**Bon appétit!**