

Recipe: Frosted Pavlova Raspberry / Jasmine



JASMINE FLAVOR ICE CREAM

518g milk
165g cream
120g granulated sugar
50g atomized glucose DIV0003026
50g milk powder 0% fat
4g stabilizer 64G DIV0003087
5.4g Jasmine natural flavor ACN0005844

Mix all the powders together.

In a saucepan, put the milk and cream then add the powders and heat at 90°C during mixing.

Cool down at 4°C then add the flavor and leave mature for 12 hours. In the fridge.

Churn then fill the meringues

RASPBERRY SORBET

500g melted raspberry purée
97g granulated sugar
30g atomized glucose DIV0003026
15g dextrose DIV0003027
3g stabilizer DIV0004001
103g water
7.5g raspberry natural flavor ACN0004158

Mix all the powders together then put in a saucepan with the water.
Cook until 85°C then pour on the melted purée.
Add the flavor and leave to mature during 12 hours in the fridge.
Churn then make quenelles shape and freeze.

RASPBERRY SWISS MERINGUE

100g egg whites
200g granulated sugar
3g raspberry natural flavor ACN0004158
3g red juice concentrated COL0004585

Mix the red juice with the granulated sugar then add in the egg whites.
Heat on a "bain-marie" until 40°C then whip until having a firm texture.
Add the flavor and pipe on top of sphere molds.
Bake at 90°C during 2 hours.

RASPBERRY COULIS

405g melted raspberry purée
50g granulated sugar
8g pectin for glaze DIV0004114
5g raspberry natural flavor ACN0004158
3g jasmine natural flavor ACN0005844

Mix the pectin with the granulated sugar.
Pour in the melted raspberry puree and mix with a whisk;
Cook until boiling then add the flavors and mix.

JASMINE FLAVOR CHANTILLY

500g cream
65g granulated sugar
5g jasmine natural flavor ACN0005844
10g stabilizer for whipped cream DIV0003090

Whip the cream with the granulated sugar and the stabilizer until having a firm texture.*
Add the flavor and keep in the fridge