

Individual praliné and passion fruit desserts

(makes 25 individual portions in 6 cm diameter hemispheres)

COMPOSITION

- Breton sablé
- Passion fruit and orange purée
- Hazelnut praliné mousse
- Passion fruit cream
- Neutral glaze

BRETON SABLÉ

- 225 g butter
- 200 g granulated sugar
- 5 g salt
- 90 g egg yolks
- 15 g baking powder
- 300 g flour
- 1/2 vanilla stick

Mix the butter, granulated sugar and salt in the bowl of a mixer fitted with a paddle and mix until a homogeneous mass is obtained. Blend in the egg yolks and scratched vanilla stick and continue to mix. Add the sieved flour and baking powder and finish the mixture without kneading. Set everything aside to chill for at least 2 hours in a cool place (4°C/39°F) covered with plastic wrap. After this, roll out to a thickness of 8 mm, prick the pastry and cut out 6 cm diameter rounds. Bake in the oven at 180°C/356°F in greased circles of the same diameter. When it is baked, store in a dry place.

PASSION FRUIT AND ORANGE PURÉE

- 200 g fresh orange pulp
- 150 g granulated sugar
- 100 g passion fruit juice
- 6 g pectin
- Zest of 2 fresh oranges cut into very thin strips
- 3 g gelatin in sheets

Grind the whole peeled oranges with the passion fruit juice, sugar and pectin with a food processor cutter. Cook in the Thermomix at 102°C/215°F.

Add the finely cut orange zest, blanched and tenderized beforehand.

Add the softened and melted gelatin, then pour into a bowl and cover with plastic wrap and then set aside in a cool place (4°C/39°F).

After cooling, fill 2.5 cm diameter hemispherical molds and freeze everything at -30°C/-22°F.

HAZELNUT PRALINÉ MOUSSE

- 100 g hazelnut praliné 50%
- 35 g hazelnut paste
- 70 g whole milk
- 4 g gelatin in sheets
- 200 g whipped cream

Mix the praliné and hazelnut paste with the whole milk. Gently warm to 30°C/86°F and blend in the softened, melted gelatin.

Add the whipped cream and mix using a flexible spatula. Fill 5 cm diameter hemispherical silicone molds with the mousse up to 5 mm from the edge. Immediately add a passion fruit and orange purée insert and return everything to the freezer.

PASSION FRUIT CREAM

- 200 g passion fruit juice
- 150 g eggs
- 150 g granulated sugar
- 1 vanilla stick
- 150 g butter
- 6 g gelatin in sheets

Mix the passion fruit juice in a saucepan with the sugar, vanilla stick and the eggs. Bring to the boil while whisking continuously.

After bringing to the boil, remove from the heat, add the softened gelatin and strain everything through a fine cone-shaped strainer.

Cool to 35°C/95°F then add the butter, using a hand mixer to mix until the mixture is well blended and smooth.

Immediately fill 6 cm diameter hemispheres up to 1.5 cm from the edge and insert the frozen praliné mousse, pressing down so that the passion fruit cream rises to the edge of the hemispherical mold.

Return to the freezer at -30°C/-22°F.

FINISH

Remove from the hemispherical molds and place two very fine slices of fresh mango on top. Finish with cold neutral glaze and place everything on a baked Breton sablé base. Decorate everything with Noir Selection (55%) chocolate (see the technique for chocolate decoration p. 318).