

PASSION FRUIT AND ORANGE DELICE



PROFESSIONAL



MAKES 8 PORTIONS

INGREDIENTS LIST

Orange Sponge

- Orange 1
- Sugar 125g
- Eggs 4
- Ground Almonds 125g
- Flour 115g
- Polenta 12g

Passion Fruit Delice

- White Chocolate 170g
- Passion Fruit Juice 115g
- Gelatine Mass 35g
- Avonmore Professional 35.1%
Semi Whipped Cream 350g

Passion Fruit Glaze

- Sugar 300g
- Passion Fruit Juice 150g
- Condensed Milk 200g
- White Chocolate 360g
- Gelatine Mass 224g

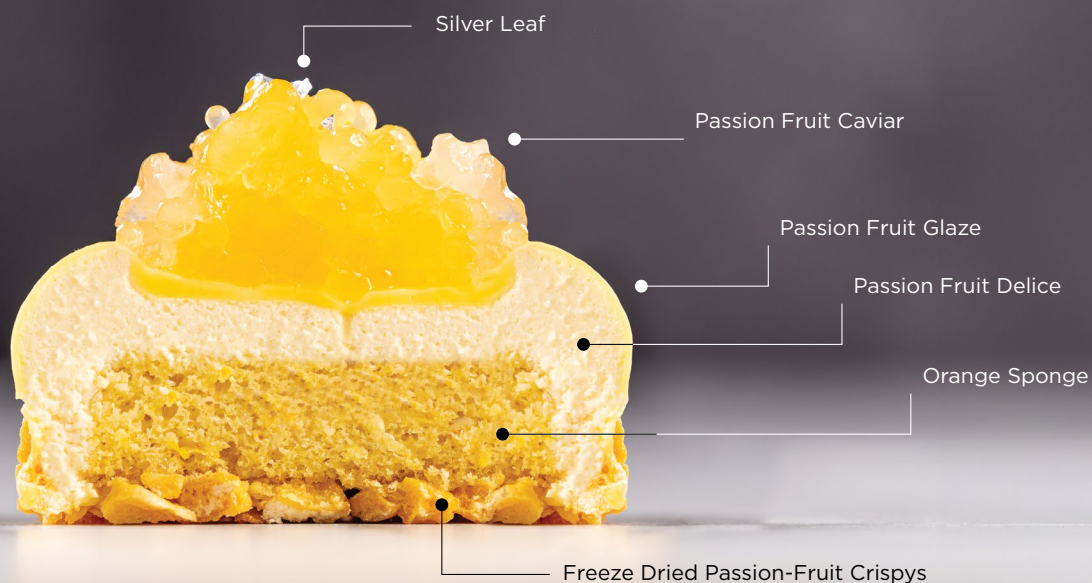
Passion Fruit Caviar

- Sugar 70g
- Agar Agar 2g
- Xanthan Gum 0.7g
- Water 210g
- Passion Fruit Juice 65g

AVONMORE PROFESSIONAL PRODUCT USED



35.1%
Whipping Cream



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Orange Sponge
- 02 Passion Fruit Delice
- 03 Passion Fruit Glaze
- 04 Passion Fruit Caviar

01

Orange Sponge

1. Boil whole orange and blend and allow to cool.
2. Whip eggs and sugar to volume.
3. Fold in polenta flour and ground almonds.
4. Add orange puree.
5. Bake at 160°C on a pre lined tray with parchment paper.
6. Allow to cool chill before cutting the round disks.

02

Passion Fruit Delice

1. Bring the passion fruit juice to the boil.
2. Add soaked gelatine mass and dissolve.
3. Pour over chocolate and blend.
4. Allow to cool then fold in the cream.
5. Place 1 orange sponge disk on top.
6. Blast freeze to demould.

03

Passion Fruit Glaze

1. Add sugar water condensed milk and passion fruit juice to the pot and bring to the boil
2. Take off heat and add gelatine mass.
3. Pour mixture over white chocolate.
4. Blend mix and pass.

04

Passion Fruit Caviar

1. Heat water and juice.
2. Combine sugar mixture and place in a sauce bottle.
3. Drop the liquid into cold olive oil at 30°C.
4. Strain and store in fridge until needed.

Assembly and Finishing

1. Glaze delice.
2. Dipp in passionfruit crispys.
3. Add 3 teaspoon of caviar.
4. Add a touch of silver.



Scan here for recipes.

For further information, please contact your Avonmore Professional distributor.