

SAFFRON STRAWBERRY PEARLS AND SPICES

Pastry recipe / by Kevin Lopes



Gluten free

10 personal cakes

1. Cumin puffed meringue

Ingredients

Egg white - 146.3 g

Sugar - 146.3 g

Icing sugar - 97.6 g

Cumin - 9.8 g

Whisk egg whites and add sugar gradually in 3 times.
As soon as getting meringue consistency, fold in the icing sugar with a rubber spatula.

Pipe some dots of meringue (with a 12' plain nozzle) on an oiled tray and sprinkle with crushed cumin seeds.

Bake at 150°C for 25 min. Cool it down and store in a proper container.

2. Strawberry juice base

Ingredients

Frozen fruits IQF :

Strawberry - 876.6 g

Sugar - 23.4 g

Place the strawberries in bowl with sugar.

Wrap with cling film then cook on bain-marie at 90°C for 3 h.

Strain through a cloth and cool it down.

In this step



Frozen fruits IQF :
Strawberry

Frozen whole fruit and
pieces IQF

3. Strawberry glaze

Ingredients

Frozen fruit purée 100% :

Lime - 18.3 g

Sugar - 12.2 g

Strawberry juice base -
365.3 g

Sugar - 12.2 g

Pectin NH - 4.3 g

Strawberries - Q.S.

Heat the strawberry juice.

At 40°C, add sugar mixed with the pectin NH, and boil for 1 min.

Add the Lime purée and cool it down.

Before use, temper the glaze to 29°C and glaze strawberry pearls (5 per portion).

In this step



Frozen fruit purée
without added sugar* :
Lime

Frozen fruit purées

4. Strawberry marmalade

Ingredients

Frozen fruit purée 100%:

Strawberry - 168.6 g

Frozen fruit purée 100% :

Lemon - 21.3 g

Strawberries - 337.9 g

Sugar - 45.6 g

Vanilla pod - 0.6 g

Cinnamon (sticks) - 2.4 g

Star anise - 2.4 g

Pectin NH - 6.5 g

In a pan, strawberries
tremlings (from the juice)
and 100% strawberry purée
with sugar (35,5 g) and all
spices.

Heat slowly and add sugar
(10,1 g) mixed with pectin
NH.

Bring to a boil for 1 min. and
add the lemon purée.

Cool it down, remove
spices and mix until
marmalade consistency.

In this step



Frozen fruit purée
without added sugar* :
strawberry

Frozen fruit purées

5. Saffron ice cream

Ingredients

Milk - 419.3 g

Cream 35% fat - 104.8 g

Iranian Saffron Sargol
Grade 1 - 1.6 g

Milk powder 0% - 33.5 g

Stabilizer - 1.7 g

Egg yolk - 50.3 g

Sugar - 94.3 g

Butter - 94.3 g

In a saucepan, heat milk, cream and saffron.

At 35°C, add butter. At 45°C add egg yolks and mix. At 60°C, add sugar mixed with the powders, and bring to 83°C.

Then, blend with a hand mixer.

Cool it down, then mature for 12h.

The next day, strain the mix, blend and use Pacojet, pour in 3 silicones molds palet

10 cm diameter and freeze.

Before use, blend the ice cream and store at -14°C.

Churn then store in container at -14°C.

6. Dried taggiasches olives

Ingredients

Dried taggiasche olive -
600 g

Chop olives.

Set on Silpat and dry in oven at 50°C for 4 h.

Keep storage protected from moisture.

7. Olives caramélisées

Ingredients

Dried taggiasche olive -
210 g

Water - 42 g

Sugar - 105 g

In a pan, heat water and sugar and bring to 115°C.

Add dried olives and mix on side until syrup is covering all olives.

Put it back on heat and mix for 2 min.

Set on a silicone sheet.

Temper.

Place in the oven at 130°C for 10 min. (to remove extra humidity).

Cool it down and separate.

8. Lemon jelly cubes

Ingredients

Frozen fruit purée 100% :

Lemon - 213.9 g

Water - 85.6 g

Sugar - 96.3 g

Lemon (zest) - 0.4 pcs

Gelatin - 2.6 g

Agar agar - 1.3 g

yellow coloring - Q.S.

In a pan, heat water with sugar mixed with agar-agar.
Bring to boil for 2 min, then, on side add hydrated gelatin.
Mix and strained on Lemon purée, zest and add the colorant.
Pour into a 12-cm frame and cool it down.
Unframe then cut into 1.5 cm cubes.

In this step

9. Assembly

With a stencil, spread the strawberry marmalade in the center of the plate.
Plate 5 strawberries pearls, 5 lemon jelly cubes, 2 quenelles of saffron ice cream,
3 pieces of cumin meringue.
Sprinkle sanded olives, olive oil and lime zest.