

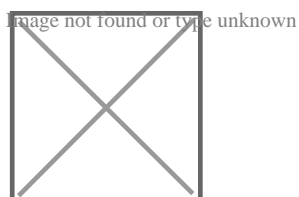
TOMATO-STRAWBERRY AND MASCARPONE LOG

Pastry recipe / by Bruno Le Derf



1. RICH SHORTCRUST PASTRY

2. MASCARPONE AND VANILLA CREAM



Ingredients

Mascarpone - 500 g

Milk - 100 g

Gelatin - 6 g

Sugar - 100 g

Vanilla pods - 1

Whipped cream - 300 g

Bring the milk to the boil with the vanilla, sugar and gelatin.

Mix with the mascarpone.

At 35°C, add the whipped cream.

Pour into silicone moulds, halfway up.

3. STRAWBERRY AND TOMATO MOUSSE

Ingredients

Frozen fruit purée 100%:

Strawberry - 300 g

Lemon (juice) - 20 g

Gelatin - 20 g

Sugar - 100 g

Whipped cream - 450 g

Mix the melted gelatin into the purees and sugar.

Add the whipped cream.

Garnish the silicone mould, halfway up.

Add the set cream.

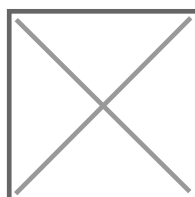
In this step



Frozen fruit purée
without added sugar* :
strawberry

Frozen fruit purées

4. BASIL AND STRAWBERRY SYRUP



Ingredients

Frozen fruit purée 100%:

Strawberry - 300 g

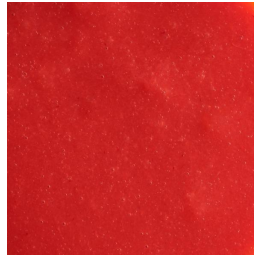
Sugar - 20 g

Basil water - 100 g

Water - 100 g

Tomato (puree) - 50 g

Bring all the ingredients to the boil together, strain after infusion.
In this step



Frozen fruit purée
without added sugar* :
strawberry

Frozen fruit purées

5. BISCUIT JOCONDE

Ingredients

Icing sugar - 120 g

Flour - 40 g

Egg - 200 g

Butter - 30 g

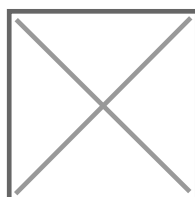
Sugar - 80 g

Almond powder - 140 g

Egg white - 170 g

Mix the icing sugar, almond powder, flour and eggs together.
Beat the egg whites and sugar until firm.
Mix both mixtures together with the melted butter.
Finely spread on a sheet and bake at 200°C.

6. STRAWBERRY-TOMATO GLAZE



Ingredients

Frozen fruit purée 100%:

Strawberry - 200 g

Crème fraîche - 300 g

Gelatin - 6 g

Neutral glaze - 300 g

White chocolate - 700 g

red coloring - QS

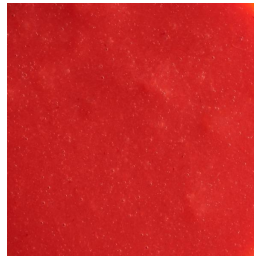
Tomato (puree) - 150 g

Mix everything together, except for the chocolate, and bring to the boil.

Add the chocolate and fold in delicately.

Heat to 40°C before use.

In this step



Frozen fruit purée
without added sugar* :
strawberry

Frozen fruit purées

7. DECORATION

Ingredients

White chocolate - 1000 g

Strawberries - QS

Cherry tomato - QS

Almonds (slivered and
caramelized) - QS

