

PASSIONABLE

Pastry recipe / by Feray AYDOGDU



For 6 plates

1. SPassion fruit / basil sorbet

Ingredients

Frozen fruit purée 100% :

Passion fruit - 400 g

Sugar - 50 g

Glucose - 100 g

Stabilizer - 10 g

Water - 200 g

Basil - 5 g

Boil water, sugar, glucose and stabilizer together.

Pour on fruit purée, mix well with a hand blender together with basil leaves.

In this step

2. Almond milk vanilla rice pudding

Ingredients

rice - 75 g

Milk - 200 g

Cream - 250 g

Sugar - 50 g

Butter - 50 g

Vanilla pods - 1/2

Almond milk - 250 mL

Bitter almond liqueur - 10 mL

Cook all the ingredients together except butter and sugar, until reduced by half.

Remove from heat then add sugar and butter.

Mix well.

Let it set in fridge before to use.

3. Passion fruit tuile cookie

Ingredients

Frozen fruit purée 100% :

Passion fruit - 80 g

Flour - 15 g

Sunflower oil - 80 g

Mix all the ingredients in a bowl.

Pour one spoon of the mix in a hot saucepan, cook for 2 min.

In this step

4. Passion fruit jelly

Ingredients

Frozen fruit purée 100% :

Passion fruit - 350 g

Agar agar - 5 g

Boil the fruit purée with agar-agar.

Leave to cool in the fridge, then mix well with a hand blender.

In this step

5. Almond cremeux

Ingredients

Almond milk - 373 mL

Sugar - 40 g

Egg yolk - 120 g

Gelatine (sheet) - 6 g

Simmer the almond milk. Mix well the sugar and egg yolks in a bowl.

Add some almond milk to the egg mixture, then pour in a bowl. Cook to 85°C.

Add gelatin leaves soaked in cold water.

6. Basil microwawe sponge

Ingredients

Egg white - 190 g

Egg yolk - 20 g

Icing sugar - 60 g

Sunflower oil - 10 g

Flour - 65 g

Basil - 20 g

yellow coloring - 1 drop

green coloring - 1 drop

Combine all the ingredients together and strain.

Pour all the mixture into a siphon. Charge with 2 gas cartridges.

Half-fill a plastic cup, then bake in the microwave for 40 sec. at full power.

Leave to cool.