

# Strawberry Vacherin

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	18	pieces	<b>RECIPE NUMBER</b>	PG20334
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### Meringue shells with Cremor Tartari

150 g fresh egg whites	5.29oz
100 g granulated sugar	3.53oz
100 g granulated sugar	3.53oz
100 g granulated sugar	3.53oz
1 g cream of tartare	0.04oz

Whip the egg whites and the first quantity of sugar until semi-stiff. Add the second quantity of sugar with the sieved Cremor Tartari little by little and finish whipping. Finally, carefully fold in the third quantity of sugar.

### Strawberry salad

200 g Strawberry Jelly with pectin NH	7.05oz
750 g fresh strawberries	26.46oz
50 g lime juice, fresh	1.76oz

Cut the strawberries into small cubes, mix the jelly with the juice until smooth and fold into the strawberries, chill.

### Strawberry Jelly with pectin NH

330 g strawberry puree without added sugar, Boiron	11.64oz
125 g granulated sugar	4.41oz
80 g inulin in cold	2.82oz
10 g pectin NH	0.35oz
50 g invert sugar	1.76oz
10 g lime juice, fresh	0.35oz
375 g strawberry puree without added sugar, Boiron	13.23oz
20 g Gelatine mix solution	0.71oz

Warm the first quantity of puree to 40°C / 104°F, mix the sugar, inulin and pectin and bring to the boil together with the invert sugar and the first puree, stir in the second very cold puree and juice, stir in the dissolved gelatine mix and mix with a hand blender to a smooth emulsion, fill and chill.

### Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

### White Chocolate mousse Dominicana Blanc 36%

240 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	8.47oz
3.5 g lecithin	0.12oz
100 g water	3.53oz
20 g kirsch 40%vol.	0.71oz
60 g heavy cream 35%	2.12oz
40 g Gelatine mix solution	1.41oz
150 g past. liquid egg white	5.29oz
60 g inulin in cold	2.12oz
10 g glucose powder 38 DE	0.35oz
1 g fleur de sel	0.04oz
320 g heavy cream 35% whipped	11.29oz

Dissolve the couverture at 45°C / 113°F. Add the lecithin and stir. Temper the water and kirsch to 20°C / 68°F, mix together with the dissolved gelatine mix at 45°C / 113°F using a hand blender, slowly add to the couverture with the cold cream and homogenise for 1 min. using a hand blender, cool to 30°C / 86°F. Mix the egg whites, inulin and dry glucose and leave to bloom for 10 minutes, then whisk for approx. 10 minutes to form a creamy, stable snow mixture and carefully mix in alternately with the whipped cream at the end.

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### Glaze with strawberry puree

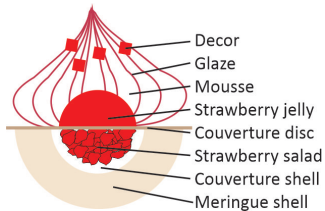
240 g Oligo Fructose P95	8.47oz
12 g pectin NH	0.42oz
1 g locust bean gum flour	0.04oz
287 g water	10.12oz
400 g strawberry puree without added sugar, Boiron	14.11oz
60 g glucose syrup DE 41-46	2.12oz

Mix the oligo fructose, pectin and locust bean gum together. Warm the water, puree and glucose together to 40°C / 104°F. Add the dry ingredients, bring to the boil, skim off the foam and chill. Use at max. 28°C / 82.4°F.

Inulin supplier:

IMCD Switzerland AG  
+41 43 244 80 00  
www.imcdgroup.com

### Structure



### Strawberry Vacherin

450 g Meringue shells with Cremor Tartari	15.87oz
360 g Strawberry salad	12.7oz
180 g Strawberry Jelly with pectin NH	6.35oz
650 g White Chocolate mousse Dominicana Blanc 36%	22.93oz
180 g Glaze with strawberry puree	6.35oz
180 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	6.35oz
100 g fresh strawberries	3.53oz

### Meringue

Pipe 25 g / 0.88 oz of meringue each with a round nozzle 20 mm / 0.79 inch onto hemisphere Silpat moulds 4 cm Ø / 1.57 inches, bake.

**Baking temperature:** Bake at 140°C / 284°F in the deckoven and finish baking at 90°C / 194°F

**Baking time:** Bake for 5 minutes, finish baking for approx. 2 - 2.5 hours, open the draught

### Jelly

Fill 10 g / 0.35 oz in each 3 cm Ø / 1.18 inches silicone mould, freeze.

### Mousse

Fill 35 g / 1.23 oz each into a silicone mould add the frozen strawberry jelly hemisphere, press into the centre of the mousse, freeze. Demould and glaze with glaze.

### Glaze

Warm to approx. 40°C / 104°F and homogenise at approx. 35°C / 95°F with a hand blender. Use at 28°C / 82.4°F.

### Couverture discs

Spread a thin layer of tempered couverture between 2 sheets of foil, cut out 6 cm Ø / 2.36 inches rounds and leave to crystallise.

### Couverture tray

Pour tempered couverture into 4 cm Ø / 1.57 inches hemispherical moulds, leave to crystallise and unmould.

### Finishing

Place the moulded couverture shell in meringue shells, fill with strawberry salad. Place the couverture discs on top of the meringue hemisphere. Put the glazed mousse on top of the meringue shells. Decorate with pieces of strawberry.

Moulds: Silikomart Russian Tale 125

### FELCHLIN PRODUCTS

CO92 Dominicana Blanc 36% Organic, White chocolate couverture, Rondo

Please note: Some products are not available in all markets

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**Recipe number :** PG20334

**Description :** Finest white mousse with strawberry jelly seeds on strawberry salad in a meringue bowl

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	232
Selling days	1 day	Kilojoule (kJ)	970
Selling price		Lipids	11 g
Selling unit	1 piece	saturated fatty acids	6.57 g
		Carbohydrates	27.57 g
		of which sugars	27.59 g
		Proteins	2.82 g
		Salt	0.13 g

### **Declaration :**

Strawberries 30%, sugar, **egg white**, **cream**, water, cacaobutter, **whole milk powder**, inulin, fructose, lime, kirsch (cherry brandy), invert sugar, glucose syrup (wheat glucose), glucose powder, gelling agent (pectin), edible gelatine, **emulsifier (soy lecithin)**, acidifying agent (potassium tartrate), fleur de sel (sea salt), thickening agent (locust bean gum), emulsifier (sunflower lecithin), vanilla extract

State 28.10.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation