



Recipe
**Red Prickly Pear,
Lychee & elderflower
entremets**

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les vergers
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RED PRICKLY PEAR, LYCHEE & ELDERFLOWER ENTREMETS

Entremets recipe / by Thibault Marchand

For **2** entremets - "Essenziale 1000" molds from SILIKOMART



Red pricky pear puree
no added sugar
Les vergers Boiron



Lychee puree
no added sugar
Les vergers Boiron



Lemon puree
no added sugar
Les vergers Boiron

BRETON SHORTBREAD

Egg yolks	55 g
Caster sugar	120 g
Butter	135 g
Fine salt	3 g
Flour T45	180 g
Baking powder	3.5 g

In the mixer bowl, using the paddle, mix together the sugar and butter.

Add the egg yolks.

Sift the flour, salt and baking powder and add to the previous mix.

Cover and refrigerate for at least 30 minutes before rolling out the dough.

Cut out two 16 cm diameter rounds and bake with the rounds in an oven at 175°C until golden, then flatten as soon as you take out the oven.

Set aside for the assembly.

ALMOND DACQUOISE

Egg whites	120 g
Caster sugar	45 g
Almond powder.....	60 g
Icing sugar.....	60 g
Flour T45	22.5 g

Make a French meringue with the the egg whites and the caster sugar.

Sift the remaining powders and gently fold them into the meringue.

Spread the sponge cake batter in two rounds of 16 cm diameter and bake in an oven at 160°C.

Once cooled, place the sponge cake on the Breton shortbread and freeze in the rounds.

LYCHEE GEL

Lychee puree, no added sugar Les vergers Boiron	200 g
Lemon puree, no added sugar Les vergers Boiron	40 g
Water	80 g
Caster sugar	15 g
Agar agar	7 g
Fresh lychee or lychee in syrup	250 g

Drain the lychees and make a brunoise.

Heat the lychee puree with the water and the lemon puree.

Mix the sugar and agar agar together.

Drizzle the powders into the hot liquid and boil for 2 minutes.

Add the lychees in pieces, mix and set aside in the fridge.

Once cooled, blend using a hand blender and pour over the almond Dacquoises in the rounds then freeze.

RED PRICKLY PEAR MOUSSE

Red prickly pear puree, no added sugar

Les vergers Boiron	300 g
Italian meringue	60 g
Gelatin powder	6 g
Water	30 g
Whipping cream 35%	180 g

Soak the gelatin powder in the water.

Make an Italian meringue.

Heat up part of the red prickly pear puree and add the soaked gelatin.

Mix until the gelatin has melted.

Add the rest of the red prickly pear puree.

Blend in the Italian meringue and finally the whipped cream.

Set aside for the assembly.

RED PRICKLY PEAR CONFIT

Red prickly pear puree, no added sugar

Les vergers Boiron	350 g
Caster sugar	30 g
NH Pectin	4 g

Mix the dry ingredients together.

Heat the red prickly pear puree.

Pour in the powders and boil for two minutes.

Let cool briefly before pouring over the lychee gels, then freeze.

Keep some of the confit to decorate the entremets.

ELDERFLOWER GANACHE

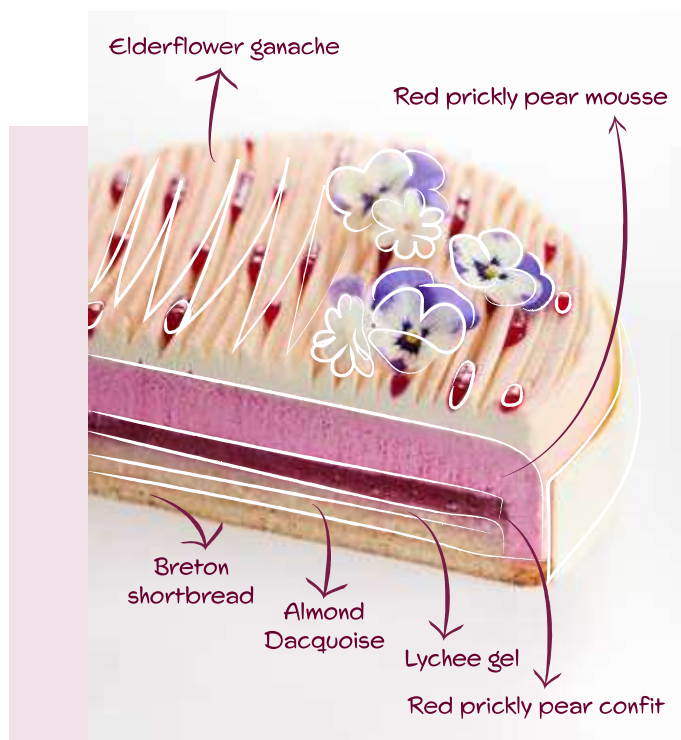
Gelatin powder	3 g
Water	18 g
White chocolate	86 g
Whipping cream 35%	380 g
Elderflower syrup	10 g

Soak the gelatin in cold water.

Heat the cream, then add the soaked gelatin.

Pour over the white chocolate, add the elderflower syrup and blend using a hand blender.

Set aside for 24 hours in the fridge for assembly.



ASSEMBLY

Pour the mousse in the molds to the halfway point.

Turn out the inserts made of Breton shortbread, dacquoise, gel and confit.

Place the inserts on the mousses and press lightly to smooth the excess mousse.

Freeze.

Once frozen, remove from the mold.

Cream the ganache and pipe the strips onto the entremets.

Smooth out the edges.

Spray the entremets with a slightly pink colored flocking mix.

Pipe some of the confit between the ganache strips.

Add a white chocolate ring and a few "Cornabria Blossom" and "Jasmine Blossom" from KOPPERT CRESS.



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