



FRUIT TARTARE WITH MELON PARFAIT AND SUMMERY SAUCE

PLATED DESSERT

DIFFICULTY LEVEL



MELON PARFAIT

INGREDIENTS

TENDER DESSERT

LIQUID CREAM 35% FAT

JOYPASTE MELONE

PREPARATION

g 140

Beat all the ingredients at medium speed in a planetary mixer with a whisk attachment, until you obtain a slightly whipped mixture.

g 500

g 45

Pour into a sphere shaped silicone mould.

Put in the blast chiller at -30°C, then remove from mould and store the frozen dessert at -18°C.

FRUIT TARTARE

INGREDIENTS

FRUTTAMIA GEL

WATER

SUGAR

FRESH FRUIT - DICED

PREPARATION

g 60

Mix the dry ingredients and add them to the boiling hot water.

g 300

Stir with a whisk, then add the diced fresh fruit mix.

g 150

Place a steel ring onto a plate, then cast the fruit in and refrigerate.

g 500

SUMMERY SAUCE

INGREDIENTS

FRUTTAMIA GEL

WATER - BOILING HOT

SUGAR

ORANGE JUICE

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 70

g 150

g 300

g 400

g 4

PREPARATION

Mix the dry ingredients and add them to the boiling hot water.

Mix with a whisk, then combine orange juice and JOYPASTE VANIGLIA

MADAGASCAR/BOURBON.

Refrigerate.

FINAL COMPOSITION

Remove the steel ring, pour the summery sauce around the fruit tartare and place the melon parfait in the center.



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER