

Meringue ball, yellow mango purée and whipped jasmine tea cream

Recipe for 12 personnes

Description

It is a meringue filled with mango purée and crowned with a rosette of whipped jasmine tea.

Note

It is the size of the ball you will stand on the plate, which define the cooking time and the size of the dessert on the plate. Achieve mixing the recipe whipped up yesterday and just before serving. This is the best scenario. You can also use seasonal fruits.

Ingredients

For the meringue

- 90 Gr Egg white
- 75 Gr Sugar
- 10 Gr Cornstarch
- 75 Gr Icing sugar
- 1 Handful(s) Sliced almonds

For the Jasmine tea chantilly

- 375 Ml Cream 35%
- 18 Gr Jasmine tea
- 50 Gr White chocolate

For the mango purée

- 6 Unit(s) Yellow mango
- 575 Ml Baumé syrup

Preparation

- Preparation time **30.00 mins**
- Preheat your **four** at **248.00 F°**

Preparation for the meringue

Using the mixer, beat the egg whites until soft peaks form. Gradually add sugar and continue beating until meringue is glossy and stiff peaks form. Using a spatula, add the icing sugar and cornstarch gently folding. Fill a pastry bag and make big balls on a baking sheet lined with parchment paper. Sprinkle with almonds and bake (120C or 248F 20 mn) according to the size of your meringues. When meringues are completely cooled, gently lift and scoop the bottom with a spoon.

Preparation for the Jasmine tea chantilly

In a saucepan, heat cream 200 g brew the tea. Pour the tea through a sieve and pour the cream over the white chocolate, wait a few minutes and mix well to get a smooth mixture. Pour the remaining cream and mix well again, cool cream in the refrigerator. At time of service, whipped cream as a chantilly.

Preparation for the mango purée

Cut the mango into cubes and mix in hot syrup. Refrigerate. Drain mangoes when you use it.

Bon appétit!