

Passion fruit cream, coconut crumble, tonka bean frothed milk |

Recipe for 12 tapas



Description

Presented in a pretty glass, this passionfruit cream is topped with a coconut crumble and a lightly tonka bean infused frothed milk.

Note

If using fresh passionfruit, pass the pulp through a fine mesh sieve to recover the seeds which you can use when plating, for a pretty garnish.

Ingredients

Passion fruit cream

- 175 Gr Pulp of passion fruit
- 2 Leaf(ves) Gelatin
- 20 Gr Lemon juice
- 4 Unit(s) Egg
- 135 Gr Unsalted butter
- 130 Gr Sugar

Coconut crumble

- 50 Gr Almond powder
- 150 Gr Sugar
- 100 Gr Flour
- 100 Gr Butter
- 50 Gr Unsweetened grated coconut

Tonka bean frothed cream

- 150 Ml Milk
- 150 Ml 35% whipping cream
- 40 Gr Sugar
- 0.25 Unit(s) Tonka bean

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **400 F°**

Frothed tonka bean cream

Grate the tonka beans into the milk in a saucepot on medium heat. Remove from heat once steaming

and let infuse, then add the sugar. Let steep for 30 minutes then pour the infused milk into a mixing bowl and then add the cream. Strain the mix with a fine mesh sieve and place it into a siphon with MAXIMUM 2 cartridges, never more (dangerous). Place the siphon on its side in the fridge, ideally for at least 4 hours.

Shake well before using.

Coconut crumble

In a mixing bowl, combine the sugar, flour, coconut and almond powder. Cut the butter into small cubes and then mix them into the bowl of dry ingredients, rubbing the pieces of butter between your hands (sablé). Once it is mostly incorporated (it is normal to have chunks still) spread the mix on a baking sheet, and leave to dry overnight at room temperature. Cook at 200°C (395°F) for 5 minutes.

Passion fruit cream

Soak the gelatine sheets in cold water, set aside.

Zest the oranges and mix the zests with the sugar.

In a saucepot, heat the lemon juice, the passionfruit, eggs, the orange zested sugar and the gelatine (after squeezing out the excess water). Heat to approximately 83°C or until a slight thickening. Let it cool off the stove, and add the butter once it has cooled to about 45°C. Pour the mix into your molds or glasses.

Bon appétit!