

FRUIT TARTARE WITH MELON PARFAIT AND SUMMERY SAUCE

PLATED DESSERT

DIFFICULTY LEVEL

INGREDIENTS		PREPARATION		
TENDER DESSERT	g 140	Beat all the ingredients at medium speed in a planetary mixer with a whisk attachment, until you		
LIQUID CREAM 35% FAT	g 500	obtain a slightly whipped mixture.		
JOYPASTE MELONE	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

MEI ON PAREAIT

INGREDIENTS		PREPARATION
FRUTTAMIA GEL	g 60	Mix the dry ingredients and add them to the boiling hot water.
WATER	g 300	Stir with a whisk, then add the diced fresh fruit mix.
SUGAR	g 150	Place a steel ring onto a plate, then cast the fruit in and refrigerate.
FRESH FRUIT - DICED	g 500	



SUMMERY SAUCE

INGREDIENTS		PREPARATION
FRUTTAMIA GEL	g 70	Mix the dry ingredients and add them to the boiling hot water.
WATER - BOILING HOT	g 150	Mix with a whisk, then combine orenge juice and JOYPASTE VANIGLIA MADAGASCAR/BOURBON.
SUGAR	g 300	Refrigerate.
ORANGE JUICE	g 400	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 4	

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

