



FRUIT TARTARE WITH MELON PARFAIT AND SUMMERY SAUCE

PLATED DESSERT

DIFFICULTY LEVEL



MELON PARFAIT

INGREDIENTS

TENDER DESSERT

LIQUID CREAM 35% FAT

JOYPASTE MELONE

g 140

g 500

g 45

PREPARATION

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

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

g 60

g 300

g 150

g 500

PREPARATION

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

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

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

SUMMERY SAUCE

INGREDIENTS

FRUTTAMIA GEL	g 70
WATER - BOILING HOT	g 150
SUGAR	g 300
ORANGE JUICE	g 400
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	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

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