

YANN BRYS - MOF

TURRÓN APRICOT AND MELON FRIVOLE

Makes 1 frame with a height of 3.5 cm (54 servings)

Ingredients

VANILLA TROCADERO SPONGE
600 g ground almonds
600 g icing sugar
438 g butter, melted
77 g starch
380 g egg white (1)
48 g egg yolk
381 g egg white (2)
214 g caster sugar
4 g PROVA GOURMET Madagascar Bourbon vanilla powder

TURRON CREAM
1.400 kg cream
210 g egg yolk
16 g powdered gelatine
112 g water
450 g turron paste
100 g almond purée

MELON, APRICOT, AND ROSEMARY COULIS
900 g melon pulp
300 g apricot purée
20 g lemon purée
5 g fresh rosemary
80 g caster sugar
2 g xanthan gum
23 g powdered gelatine
161 g water

VANILLA CREAM
275 g whipping cream (1)
2 PROVA GOURMET Papua New Guinea vanilla beans
70 g egg yolk
59 g caster sugar
10.5 g powdered fish gelatine
73.5 g water
685 g whipping cream (2)
2 g natural almond extract

WHIPPED VANILLA CREAM
70 g milk
3 PROVA GOURMET Papua New Guinea vanilla beans
140 g caster sugar
11 g powdered fish gelatine
77 g water
290 g mascarpone
1.500 kg cream

Preparation

VANILLA TROCADERO SPONGE
Melt the butter.
Mix together the ground almonds, icing sugar, starch, egg whites (1), and egg yolks.
Whisk the egg white (2) with the caster sugar and vanilla powder. Incorporate part of the melted butter then mix the rest in.
Line a baking tray with a silicone mat and greaseproof paper. Spread 1.250 kg of the mixture over the baking tray.
Repeat with another baking tray to make 2 sponges.
Bake at 165°C for about 12 minutes.

TURRON CREAM
Make a custard, cooked to 82 °C, with the cream and egg yolks. Add the hydrated gelatine and pour it all onto the turron paste and the almond purée. Pour 1.050 kg into a frame covered with clingfilm. Then, place in the refrigerator at 4 °C until completely set.
Add the melon, apricot, and rosemary coulis and place in the fridge at 4 °C to harden. Make another layer of the turron cream, using 1.050 kg of the mixture as before, to obtain a centre made up of 3 layers in total including the coulis.

MELON, APRICOT, AND ROSEMARY COULIS
Mix the purées together without heating them. Heat a quarter of the mixture with the rosemary. Cover with clingfilm and leave to infuse for 5 minutes. Add the sugar and the xanthan gum. When it comes to a simmer, add the hydrated gelatine and pour onto the rest of the pulps. Pour 1.500 kg onto the first layer of the turron cream. Cool to 4 °C.

VANILLA CREAM
Infuse the cream (1) with the vanilla beans, which have been split and had the seeds scraped out, for 5 minutes. Beat the egg yolks with the sugar until pale and creamy. Then, add them to the cream and cook to 83 °C. Strain through a chinois over the hydrated gelatine and mix well. Cool to 28°C and incorporate the whipped cream (2) and the natural almond extract.

ASSEMBLY
In a frame, add a layer of Trocadero sponge and cover with 550 g of vanilla cream. Add the turron cream and melon, apricot, and rosemary centre. Cover with 550 g of vanilla cream and then a layer of the Trocadero sponge.

FINISHING TOUCHES
Cut out 3 cm x 12 cm strips and place them on the side with the ridged side on top.
Separate them and spray them with a vanilla-flavoured clear glaze. Cover each side with roasted ground almonds.

WHIPPED VANILLA CREAM
Infuse the cream with the vanilla beans, which have been split and had the seeds scraped out, for 5 minutes. Add the caster sugar and simmer. Add the hydrated gelatine. Strain through a chinois over the mascarpone and mix. Add the cold cream. Mix and leave to cool for 12 hours at 4°C. Whip the cream in the mixer and make quenelles. Decorate with fresh rosemary sprigs.

Associated products



BEANS
PAPUA - NEW GUINEA
VANILLA



MADAGASCAR BOURBON
VANILLA Powder

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