

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



POWDER  
MADAGASCAR BOURBON  
VANILLA