

PROVA  
*Gourmet*



PAMP'LOVE  
Pink Grapefruit  
& Bourbon Madagascan Vanilla



# PAMP'LOVE

## Pink Grapefruit & Bourbon Madagascan Vanilla

### INGREDIENTS

Recipe for 10 portions

#### GRAPEFRUIT & CAVIANI GEL

130 g Pink grapefruit juice  
68 g Caster sugar  
2 g Agar agar  
0,4 g **Caviani - Prova Gourmet**

#### SWISS MERINGUE

133 g Egg whites  
267 g Icing sugar

#### GRAPEFRUIT PÂTE DE FRUITS

301 g Pink grapefruit puree  
105 g Williams pear puree  
45 g Caster sugar  
12 g Yellow pectin  
467 g Caster sugar  
60 g Glucose syrup  
11 g Citric acid solution

#### SPONGE MADELEINE

259 g Eggs  
207 g Caster sugar  
228 g Strong white flour  
8 g Baking powder  
186 g Unsalted butter

#### ORANGE & GRAPEFRUIT MARMELADE

158 g Orange  
158 g Grapefruit  
82 g Caster sugar  
3 g Pectin NH nappage

#### GRAPEFRUIT & CAVIANI SORBET

146 g UHT whole milk  
58 g Water  
6 g Dextrose  
1 g Super neutrose  
93 g Caster sugar  
39 g Orange juice  
155 g Pink grapefruit juice  
1 g **Caviani - Prova Gourmet**

#### HONEY & CAVIANI FOAM

283 g UHT whole milk  
25 g Hydrated gelatine  
23 g Acacia honey  
68 g Egg whites  
1 g **Caviani - Prova Gourmet**

#### DECORATION

20 g Red carnations





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## Pink Grapefruit & Bourbon Madagascan Vanilla

### PREPARATION

Recipe for 10 portions

#### GRAPEFRUIT & CAVIANI GEL

Heat the grapefruit juice in a saucepan. When it reaches around 40 °C, whisk in the caster sugar and agar agar. Mix and bring to the boil. Leave to cool and blend while adding Caviani to achieve a gel-like texture. Transfer to a piping bag.

#### SWISS MERINGUE

Sift the icing sugar. In a stand mixer bowl, whisk the egg whites and the sifted icing sugar over a bain-marie until the temperature reaches 40 °C. Next, transfer the bowl to a mixer fitted with a whisk. Emulsify the egg whites well until the texture is firm and chill the meringue. Spread a thin layer of meringue onto acetate strips 24 cm long and 3.5 cm tall, then roll it up inside a metal ring 7 cm in diameter and 3.5 cm tall. Leave the meringue to dry out for two hours at 70 °C in a fan-assisted oven. Unmold the meringue.

#### GRAPEFRUIT PÂTE DE FRUITS

Heat the grapefruit puree and the pear puree in a large saucepan. When it reaches 40 °C, add the combined caster sugar and yellow pectin. Bring to the boil and add the caster sugar in three stages, then add the glucose syrup. Cook at 107 °C. Remove from the heat and add the citric acid solution. Pour onto a silicone mat and spread out until 2 mm thick, then leave to set. Then, cut out strips 2.5 cm x 24 cm in length.

#### SPONGE MADELEINE

In a saucepan, heat the unsalted butter to make brown butter. In a stand mixer fitted with a flat beater, mix the eggs with the caster sugar at low speed, then add the sifted flour and baking powder. Add the lukewarm brown butter. Bake 800 g of sponge mixture per 40x60 baking sheet at 170 °C for 12 minutes. Cut out circles of 6 cm in diameter.

#### ORANGE & GRAPEFRUIT MARMELADE

Make incisions in the oranges and grapefruits, then blanch five times, starting with cold water for each blanch. Dice the blanched oranges and grapefruits and remove pips if necessary. In a saucepan, mix the diced blanched citrus fruit, their juice, the sugar and the pectin NH. Leave to stew for 40 minutes over a very low heat. Cool and gently blend the marmalade, keeping some pieces intact.

#### GRAPEFRUIT & CAVIANI SORBET

In a saucepan, heat the whole milk and the water. Add the dextrose, super neutrose and caster sugar, then blend. Heat the mixture to 85 °C and pour over the orange juice, grapefruit juice and Caviani. Blend, then strain through a chinois and leave to develop for 12 hours in the refrigerator. Then, blend again. Put it in the freezer.

#### HONEY & CAVIANI FOAM

In a saucepan, heat some of the milk to melt the hydrated gelatine and the acacia honey. Add the rest of the milk, the egg whites and the Caviani, then blend and cool. Stir the mixture until smooth and place in a siphon gun. Add a gas cartridge and check the texture. Add another gas cartridge if required.

#### DRESSING

Pipe a dot of grapefruit and Caviani gel onto a white plate, as you would a condiment. Place a dried Swiss meringue cylinder onto the plate, wrap the pâte de fruit around the meringue, place a circle of madeleine sponge at the base of the meringue, then garnish with marmalade. Add a scoop of grapefruit and Caviani sorbet then pipe out the foam and finish dressing by sprinkling with red carnation petals.

