

# Blackcurrant pavlova with wild fruits

FOR 1 KG VEGETARIAN GLUTEN-FREE

## Main elaboration

Blackcurrant meringue .....	322 g	39,41%
Raspberry gel .....	80 g	9,79%
35% fat cream .....	200 g	24,48%
Natural vanilla extract.....	15 g	1,84%
Red fruits Fruit&Sauce 37241 .....	80 g	9,79%
Raspberries.....	30 g	3,67%
Blueberries .....	30 g	3,67%
Blackberries.....	30 g	3,67%
Mint.....	10 g	1,22%
Sugar .....	10 g	1,22%
Trehalose powder 39054.....	10 g	1,22%

Mix the cream with the sugar and vanilla extract and whip to get a chantilly. Fill the pavlova with the chantilly and place randomly the wild fruits and mint leaves on it.



## Blackcurrant meringue

Blackcurrant purée.....	120 g	37,97%
Water .....	35 g	11,08%
Albuwhip 38461 .....	10 g	3,16%
Sugar .....	120 g	37,97%
Trehalose powder 39054.....	30 g	9,49%
Citric acid 37085 .....	1 g	0,32%

Mix the Albuwhip with the citric acid and the blackcurrant purée. Whip. Add the sugar and trehalose in three steps as a French meringue. Pour on a non-stick oven mat in the desired shape and dehydrate at 50 °C for 6 hours.

## Raspberry gel

Raspberry purée .....	400 g	72,07%
Simple syrup.....	100 g	18,02%
Lemon juice.....	30 g	5,41%
Gelcrem Cold 38674 .....	25 g	4,50%

Mix all the ingredients and blend using a hand blender for 3 minutes. Keep in the fridge for 30 minutes. After that time, blend again for a minute more in order to dilute the remaining lumps and get a thin and smooth texture. Pour the gel in a piping bag and keep for plating.

