

Verrine Coconut Meringue, Citrus Lemongrass

30% White Obsession Couverture

RECIPE

Recipe - In Glass Shape

Portion - 30 pieces

Matrix

- Coconut Meringue
- Citrus Lemongrass
- White Pepper Whip
- Green Logo Stamp

Coconut Meringue

375	gr	Egg Whites
375	gr	Sugar
375	gr	Icing Sugar
15	gr	Maizena
120	gr	Desiccated Coconut

Method

- 1) Whip egg whites, sugar, icing sugar until fluffy then add maizena.
- 2) Lastly, fold desiccated coconut into the mixture.
- 3) Ready to pipe into a baking paper.
- 4) Bake in deck oven 100°C for 60 minutes at low temperature until dry.

Citrus Lemongrass

150	gr	Egg Yolks
190	gr	Eggs
120	gr	Sugar
300	gr	Mango Puree
200	gr	Passion Puree
40	gr	Gelatin Masse
220	gr	Unsalted Butter
12	gr	Lemongrass Stick
80	gr	Obsession 30

Method

- 1) Heat up the cream and glucose at 65°C.
- 2) Pour over couvertures to start melting.
- 3) Using hand-held blender to mix till well combined.
- 4) Ready to apply over the flourless sponge.
- 5) Ready to freeze it for a while.

White Pepper Whip

400	gr	Cream
280	gr	Obsession 30
80	gr	Milk
24	gr	Gelatin Masse
3	gr	White Pepper

Method

- 1) In sauce pot, boil cream, milk and white pepper.
- 2) Removed from heat and pour gelatin masse into the hot liquid.
- 3) Pour over white couverture using hand blender then store in chiller overnight.
- 4) Whip softly the next day and pour into the verrine.