



Fil d'OR



ULTRAMANGOPAVLONA

A black arrow-shaped graphic pointing to the right, located on the left side of the page.

MERINGUE

150g egg white

* 150g powdered sugar

* 2g of salt

* 10g of cornstarch

Preheat your oven to 180°.

In the bowl of your robot, beat the egg whites at medium speed with salt and 1/3 of the sugar.

As soon as the whites start to foam well, add the second third.

As soon as the whites squeeze together add the last third and continue beating until you get a meringue that stands and forms a beak on the whisk.

Add the cornstarch and mix gently.

Cut two sheets of parchment paper to fit your ovenproof baking sheet.

With sunflower oil, oil a leaf over its entire surface and place it on your plate oiled side up.

Place all your meringue in the center of the plate and smooth it over the entire surface (standard size plate).

Bake for 10 minutes, the meringue must be golden brown.

Take it out of the oven and let it cool.

In the meantime, take your second sheet of parchment paper, brush it with butter over the entire surface and sprinkle with caster sugar.

As soon as your meringue is very cold, place the sweetened parchment paper on it and turn the meringue over. Remove the oiled parchment paper.

MANGO PASSION MUSLIN CREAM

* 200g Fil d'Or mango puree

* 50g Fil d'Or passion puree

* 20g of cornstarch

* 15g brown sugar

* 40g egg yolk (about 2 yolks)

* 10cl of whole liquid cream

* 1/2 sheet of gelatin (1g)

Soften the gelatin sheet in a bowl of cold water.

Peel and cut your mango into small pieces and mix everything together.

Strain the pulp obtained through a sieve to obtain 200g of juice.

Cut the passion fruit in half, place the whole inside in your Chinese to obtain 50g of juice.

Pour the juices into a small saucepan, boil them.

In a bowl, whisk together the yolks, cornstarch and brown sugar.

Add 1/3 of the boiling juice and whisk well, add the rest, mix and put everything back into the pan over low heat, continuing to whisk until boiling.

Remove from heat, add the well-drained gelatin leaf and whisk.

Pour everything into a gratin dish and film it in contact and let it cool down then put it in a cool place.

Whip the liquid cream into a firm whipped cream and place it in a cool place in the meantime.

As soon as your exotic cream is very cold, pour it into a piping bag and whip it to smooth it.

Add the whipped cream and mix well.

Place two tablespoons of this mixture in a piping bag and place in a cool place.

Spread the rest of the cream over the entire surface of the meringue and smooth it out.

Roll the meringue on itself and tighten well.

Cut the edges for a perfect finish.

Cut your piping bag more or less wide and form a thick line of exotic cream on top in the middle of your rolled meringue.

Place in a cool place.

