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NOROHY 

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

ISLA

STRAWBERRY, VANILLA & HIBISCUS PAVLOVA



MAKES 24 DESSERTS

STRAWBERRY & HIBISCUS SORBET

ADAMANCE 100% Meeker raspberry purée 180g
ADAMANCE 100% Mara des Bois strawberry purée..565g
Sugar.....350g
SOSA glucose powder DE33..... 110g
Prosorbet 5 Hot / Cold 7.5g
Mara des Bois strawberries755g
Hibiscus flowers.....25g

Heat the purées.

At 85°F (30°C), **add** the sugar and glucose powder.

At 115°F (45°C), **add** the stabilizers mixed with about 10% of the first portion of sugar.

Pasteurize at 185°F (85°C) for 2 minutes then quickly **cool** the mixture to 40°F (4°C).

Mix the syrup, strawberries and hibiscus by hand, then **blend them**.

Leave the mixture to sit for at least 4 hours.

Mix using an immersion blender and **churn** at between 15 and 20°F (-6°C to -10°C).

Store in the freezer at 0°F (-18°C).

STRAWBERRY/HIBISCUS COMPOTE

Mara des Bois strawberries200g
ADAMANCE 100% Mara des Bois strawberry purée.40g
ADAMANCE 100% Meeker raspberry purée.....20g
Sugar.....40g
Pectin NH.....2g
Lemon juice5g
Mara des Bois strawberries375g
Hibiscus flowers..... 10g

Heat the smaller portion of fresh strawberries with the purées. **Add** the sugar and pectin mixture.

Bring to a boil then **add** the lemon juice.

Cool down quickly.

Dice the second portion of strawberries and **add** them to the compote and hibiscus. **Mix together**.

Store at 40°F (4°C).

VANILLA-BASED LIQUID STARCH MIXTURE

UHT whole milk 190g
NOROHY Mexican Vanilla Bean 10g
Potato starch 5g

Heat the milk with the scratched vanilla and **leave to infuse** for 20 minutes. **Strain** and **rectify** the weight of the cream. **Mix** together a small portion of the cold milk with the potato starch, and **set aside**.

Heat the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C).

Pour part of the hot glucose milk over the milk-starch mixture. **Put** everything back in the cooking appliance and **bring** to a boil.

OPALYS 33% & VANILLA LIGHT CREAM

Vanilla-Based Liquid Starch Mixture 195g
SOSA gelatin powder 220 Bloom 2.5g
Water for the gelatin 12.5g
VALRHONA OPALYS 33% CHOCOLATE 145g
Heavy cream 36% 350g

Mix the hot liquid starch with the rehydrated gelatin then gradually **combine** it with the chocolate. Immediately **mix** using an immersion blender to make a perfect emulsion. **Add** the cold heavy cream.

Mix again very briefly.

Cover the mixture's surface with plastic wrap, **store** in the refrigerator and **leave to set** for at least 12 hours.

Whisk until the texture is consistent enough to **use** in a piping bag or with a spatula.



SWISS MERINGUE

Egg whites 165g
Sugar 330g
NOROHY Mexican Vanilla Bean 5g
Hibiscus flowers As needed

Put the egg whites and sugar in a mixing bowl with the scraped vanilla.

Put these in a bain-marie and **stir** occasionally until the temperature reaches 130-140°F (55-50°C). **Take** the meringue off the heat and **beat** it using a mixer. **Use** immediately.

Blend the hibiscus and **set it aside**.

MOIST VANILLA SPONGE

SOSA extra fine blanched almond flour 100g
Cornstarch 15g
Sugar 115g
SOSA baking powder 1.5g
NOROHY Mexican Vanilla Bean 9g
Heavy cream 36% 100g
Whole eggs 105g

Mix the almond flour, cornstarch, sugar, baking powder and vanilla beans. **Add** the cream and the eggs, **stir** well and **set** aside.

PREPARATION

Make the sorbet, compote and light cream.

Make the meringue. Using the smooth side of a mini log nozzle, **pipe** some lines of meringue onto some lightly greased 6cm semi-sphere molds **so that they overlap**. Make sure you **leave** a gap in the center of the molds.

Sprinkle on some hibiscus powder. **Bake** the meringues at 150°F (65°C) for 90 minutes.

Store in a dry place.

Make the vanilla sponge and **pour** it into a half frame on a silicone mat. **Bake** at 345°F (175°C) for 10 minutes.

Cut into 5cm circles.

ASSEMBLY

Beat the light vanilla cream. **Arrange** 10g in the bottom of a dish. **Put in place** the vanilla sponge. **Add** 20g of strawberry compote. Use an 8mm plain round nozzle to **arrange** 15g of light vanilla cream.

Place a scoop of strawberry and hibiscus sorbet in the center of the dessert. **Cover** the sorbet with 5g of strawberry sorbet. **Place** the meringue in the middle of the dessert, pressing it down gently into the cream.

Finish off with 3 strawberry quarters and 3 sprigs of mélissa cress.



ABOUT THE RECIPE

In this fresh look at pavlova, we have created a sophisticated plated dessert that combines the mellow sweetness of rare Mexican vanilla with the fresh flavor of hibiscus and tangy berries.

