

PASSION FRUIT WITH COCONUT FOAM AND ALMOND CRUMBLE



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Vilmos Dohnal



Wesley Schipper

Recipe by Vilmos Dohnal and Wesley Schipper of Restaurant Vermeer – Recipient of The Leaf & Artisan Trophy for "The Most Tea-Inspired Food"

Ingredients

Almond Crumble

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- 50g white sugar
- 100g butter
- 100g toasted almonds
- 200g flour
- 1 egg white

Coconut Foam

Coconut Foam

- 400ml coconut pure
- 200 ml cream (full fat)
- 50g sugar
- 1 gelatin leaf
- 30 ml Bacardi rum
- 1½ lime juice

Passion fruit ice cream

Passion fruit ice cream



- 300g passion fruit coulis infused with 1\2 bunch of mint (for 24 hours)
- 100g water
- 100g glucose
- 200g water
- 1 gelatin leaf
- salt

Methods and Directions

Almond Crumble

Almond Crumble

- Toast the almonds, crush it in the mortar. Mix it with the rest of the ingredients; make sure that the butter doesn't melt. Bake at 180C for 10 min.

Coconut Foam

Coconut Foam

- Gently whisk the coconut pure with the sugar and the full fat cream. Soak and squeeze gelatin, and melt it in a small amount of coconut pure. Bring all ingredients together, sieve, and place the mixture in isi espuma gun. Use 2 chargers for half liter of mix.

Passion fruit ice cream

Passion fruit ice cream

- Mix all ingredients together, place in pacojet pots, or use ice cream machine.