

GINGER QUARK MOUSSE WITH STRAWBERRY COMPOTE AND SRI LANKAN LONG PEPPER TUILLE



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A ginger quark mousse -set as a jelly- is topped with strawberry and long pepper juice and compote, and Sri Lankan long pepper tuille.

- Sub Category Name
Food
Desserts
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

GINGER QUARK MOUSSE WITH STRAWBERRY COMPOTE AND SRI LANKAN LONG PEPPER TUILLE

Ginger Quark Mousse

- 200g Quark
- 100g Whipped Cream
- 50g Cream
- 30g Powder Sugar
- 5g Gelatin
- Fresh Ginger

Strawberry Juice

- 500g Strawberries



- 5g Sri Lankan Pepper Crushed
- 50g Sugar

Strawberry Compote

- 100g Strawberries
- 1g Sri Lankan Long Pepper, finely chopped
- Powdered Sugar to flavour

Long Pepper Tuille

- 50g Powdered Sugar
- 33g Egg Whites
- 33g Beurre Noisette
- 33g Flour
- 4g Sri Lankan Long Pepper, finely chopped

Methods and Directions

GINGER QUARK MOUSSE WITH STRAWBERRY COMPOTE AND SRI LANKAN LONG PEPPER TUILLE

Ginger Quark Mousse

- Boil the sugar and cream, mix the gelatin into the quark and fold in the whipped cream. Put into a glass and let set.

Strawberry Juice Method

- Mix the strawberries, Sri Lankan pepper and sugar together and heat them up in a Bain Marie. Take 200ml of the juice and add 1 ½ bl. Gelatin.

Strawberry Compote

- Cut strawberries and add the rest of the ingredients.

Long Pepper Tuille

- Mix everything together and bake at 150°C.