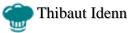


PEAS AND STRAWBERRIES





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Pierre Jean Arpurt

An interesting dish that brings together a pea mousse, strawberries and sable

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

Ingredients

PEAS AND STRAWBERRIES Sablé

- 0.40kg Flour
- 0.15kg Butter
- 0.04kg Fécule
- 0.1kg Almond Powder
- 0.25kg Icing Sugar
- 0.1kg Eggs

Pea Mousse

- 800ml Water
- 400g Peas
- 115g Sugar



- 8g Gelatin
- 114g Whipped Cream
- 57g Egg Whites

Stawberries

- 215ml Strawberry Juice
- 45g Sugar
- 10g Fécule
- 70g Gelatin
- 25ml Lime juice
- 25g Grand Marnier
- 375g Strawberries, hulled and sliced

Methods and Directions

PEAS AND STRAWBERRIES Sablé

• Soften the butter. Add your eggs. Finish by adding all other ingredients and mixing through. Bake at 150°C.

Pea Mousse

• Cook peas with water and sugar until mushy. Blend it and add gelatin. Let it cool and add egg whites and whipped cream. Keep under refrigeration

Stawberries

Make strawberry juice warm on a stove. Add sugar, fecule and gelatin and boil for one minute.
Take off heat and add the Lime Juice and Grand Marnier. Let cool and finally add the strawberries.

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