

# “CALLISON D’AIX” CHARANTAIS MELON PARFAIT GLACE AND QUININE SORBET



*Yield: 12 Portions*

## Ingredients Amounts

### Melon Parfait

Charantais Melon, ripe 1

Melon puree 200 g

Rosewater 1 g

Gelatin sheets 2 each

Cold water 20 g

Egg white 100 g

Sugar 150 g

Cream, lightly whipped 150 g

White chocolate 200 g

Cocoa butter 100 g

### Method

1. Peel and de-seed the melon and slice into ½“ thick strips. Record the total weight.
2. Dehydrate at 135°F, until the weight of the melon has reduced by 50%. Puree to a fine consistency.
3. Measure out 200g. and stir in the rosewater.
4. Bloom gelatin sheets in the cold water.
5. Combine the egg whites and sugar and warm to 140° F. Whip on gentle speed until you have reached the proper Swiss meringue texture. Measure out 150g. of the meringue.
6. Gently warm the bloomed gelatin in a small portion of the melon puree, then temper in remaining puree. Stir the puree into the meringue, then fold in the whipped cream. Pour into demisphere molds and freeze several hours, until firm.
7. Prepare a spray mixture with the white chocolate and cocoa butter. Using a small ice cream scoop, hollow a section from the center of each mousse. Un-mold the mousses, then spray with white chocolate at 100° F. Return to the freezer

### Almond “Pain de Genes”

(adapted from an original recipe by Sebsten Canone, via Michael Laiskonis)

Almond paste, 50% fruit 325 g  
Eggs 250 g  
Invert Sugar 35 g  
Salt 2.5 g  
Flour 60 g  
Butter, melted 110 g

1. Beat almond paste on medium speed with paddle attachment, incorporating eggs one at a time.
2. Blend in invert sugar and scrape down.
3. Gently beat in the flour and salt, then the melted butter.
4. Pour into paper lined  $\frac{1}{4}$  sheet pan.
5. Bake 16- 18 minutes at 325° F

### **Quinine Sorbet**

“Stirrings” tonic water with quinine 750 g  
Sugar 250 g  
Glucose powder 55  
Cremodan sorbet stabilizer 3.5 g  
Lime juice 5.5 g

1. Measure 250 g of the tonic water into a 1 L. plastic container.
2. Combine the sugar, glucose powder and stabilizer. Blend into the tonic water with an immersion blender.
3. Rapidly boil this syrup, then chill over ice.
4. Stir in remaining tonic water and lime juice.
5. Rest this mixture overnight before freezing.

### **Royal Icing “tuile”**

Orange zest  
Confectioner’s sugar, sifted 200  
Egg white 50  
Lemon juice 10

1. Dehydrate orange zest until completely dry. Grind to a fine powder in a spice mill.
2. Combine remaining ingredients and stir until smooth. Whip on high speed for 5 minutes.
3. Transfer mixture to plastic container, cover with a damp paper towel and rest for 5 minutes.
4. Spread icing onto lightly greased silpat mat, using a 4-inch “football” stencil. Sprinkle with
5. the orange powder. Bake at 150°F for 6 minutes.
6. Remove immediately from the tray, or they are likely to crack.

### **Garnish**

Melon puree, balanced flavor

Melon balls, #12 size  
Whipped cream

1. Cut almond cake with the 3 ½ inch “football” cutter.
2. Dot with whipped cream and top with the royal icing tuile.
3. Cut frozen melon parfait into wedges.
4. Arrange melon wedge and quinine sorbet atop the tuile.
5. Dress the plate with melon balls and puree.

Recipe from Stephen Durfee at the 2009 World Pastry Forum