

Passion fruit Crème Brulee

Exotic Fruit, Green Tea, Kulfi

VANILLA BEAN CRÈME BRULÉE

Y= 12 SMALL SQUARE DISHES

1 qt	Heavy Cream
0-4	Sugar, granulated
0-2	Brown Sugar
12 ea.	Egg Yolks
1	Vanilla Bean
8.5 oz (20% base weight)	Passion fruit puree

1. Combine egg yolks and sugars in bowl. Whisk together.
2. Boil cream with scraped vanilla bean.
3. Temper egg yolk mixture. Strain. Emulsify with hand blender.
4. Bake in water bath in slow oven 35-40 minutes.

KULFI

Y= 2 small dome fleximolds (40 ea.)

1.5 Litres	Whole milk
85 g	Granulated sugar
500 ml	*Passion fruit Mango puree mix
1 ea.	Vanilla bean, scraped

**Passion fruit mango puree mix is: 4 parts mango puree plus 2 parts passion fruit puree*

1. Bring milk and sugar to a boil. Reduce by 30%. Let cool completely.
2. Stir in passion fruit mango mixture along with vanilla. Whisk till combine.
3. Pour over silpat molds. Freeze overnight.

PASSION FOAM

Y=24 medium demi spheres

810 ml	Passion fruit 'aide' *
12 sheets	gelatin
60 ml	Passion 'aide'

**passion aide is: 3 parts Simple Syrup(1:1 ratio)/ 1 part Passion fruit puree*

1. Set aside 25% yuzu 'aide'.
2. Freeze 75% Yuzu 'aide' until ice forms
3. Bloom gelatin. Melt with the 25% Yuzu 'aide'
4. Place gelatin mixture in kitchen aide with whip attachment.
5. Chill bowl with crushed ice pack.
6. On high speed whip mix. Add remaining 'aide' slowly. Wrap mixer with plastic wrap.
7. Continue until full volume and partially set. Pour into mold and chill. Cut shapes.

'FORTUNE'COOKIE PLANK

110 grams	Egg Whites
225 grams	Marzipan
170 grams	10X
220 grams	APF
140 grams	Milk
15 grams	Green tea powder
To garnish	Green tea leaves

1. Paddle marzipan with 10X
2. Add egg whites slowly
3. Add Flour; Add milk.
4. Use stencil to apply shape; sprinkle with tea leaves. Freeze. Bake at 165C; shape when warm.