

PAPAYA ROTER

For 20 Verrines or 6 Entremets (14 Cm) or 17 Individual Tarts



by Javier Guillén



Famous Spanish Chocolatier
Worked for Pierre Hermé
Owns 7 boutiques in Brazil

INGREDIENTS

JELLED STRAWBERRY COULIS

500g strawberry juice
100g sugar
20g lemon juice
12g gelatin

WHIPPED WHITE CHOCOLATE PAPAYA GANACHE

Basic ganache:

290g White Chocolate Ecuador 35%
225g papaya pulp
10g glucose

Whipped ganache:

500g basic ganache
500g liquid cream 35%

CHOCOLATE IN THIS RECIPE



METHOD

JELLED STRAWBERRY COULIS

Introduce the gelatin in a large amount of cold water. Weigh 500 grams of strawberry juice and add the sugar. Take to a boil and add the well-drained gelatin and the lemon juice. Let cool and lightly jellify before pouring it into the small cups.

WHIPPED WHITE CHOCOLATE PAPAYA GANACHE

Boil the papaya pulp with the glucose. Slowly pour the boiling blend over the melted chocolate, stirring from the center to create a shiny and resilient “nucleus”. Mix with the Turmix. Add little by little the cold liquid cream, and mix with the Turmix again. Set aside in the refrigerator and let crystallize at least for one night. Whip the blend to obtain a consistent texture in order to work the ganache with a pastry sleeve.

ASSEMBLY

Create 12 x 3 cm chocolate sheets, and 5 cm diameters chocolate disks. Place the pink strawberry coulis on the center of the chocolate sheet, and the whipped white chocolate papaya ganache on the sides. Decorate with the chocolate disk.

REPÚBLICA
DEL CACAO®