

montblanc pavlova

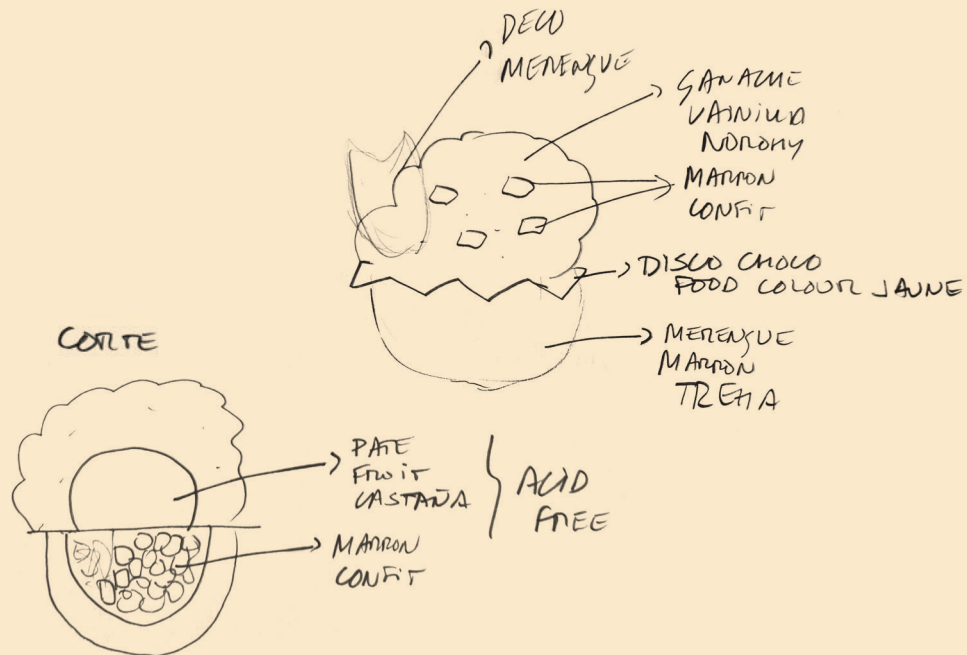


Main elaboration

Sub-recipes	g
1. Whipped vanilla ganache	30
2. Montblanc chestnut <i>pâte de fruit</i>	15
3. Yellow chocolate	5
4. Low-sugar chestnut dry meringue	10
5. Montblanc paste	25

Code	Ingredient	g
37437	Marron confit	qs
	For 75 g	75

Once it has dried, fill the low-sugar meringue with the Montblanc paste. Seal the top with a star-shaped decoration. Apply some chestnut *pâte de fruit* to the decoration and finish off with a half-sphere of whipped ganache. Decorate with some dry meringue and small pieces of *marron confit*.



Key products

Montblanc chestnut paste	37654
Glucose 40 DE	37305
Yellow Food Colour	37896
Trehalose	39054
Albuwhip	38461

Sub-recipes

1. Whipped vanilla ganache

Codes	Ingredients	g
	Heavy cream 36% (1)	240
	White chocolate 33%	200
	Gelatine hydrated in water	12
	Heavy cream 36% (2)	300
39071	Madagascar vanilla pods	2
	<i>For 750 g</i>	754

Warm the cream and pour it over the white chocolate, the seeds scraped from the vanilla pods and the gelatine in water. Mix. Leave to rest overnight. The next day, whip the cream and use a spatula to add in the ganache, using broad, sweeping movements.

2. Montblanc Chestnut *pâte de fruit*

Codes	Ingredients	g
37654	Montblanc chestnut paste	200
	Water	200
34353	Sugar	60
37305	Glucose 40 DE	40
38893	Acid Free pectin	10
	<i>For 510 g</i>	510

Stir together the chestnut paste and water. Warm to 105 °F (40 °C) and sift on the Acid Free pectin mixed with the sugar. Bring to a boil. Add the glucose and heat to 220 °F (105 °C). Leave to cool overnight and set aside.

3. Yellow chocolate

Codes	Ingredients	g
	White couverture chocolate 30%	1000
37896	Yellow Food Colour colouring	15
	<i>For 1 kg</i>	1015

Melt the chocolate at 105 °F (40 °C) and process it in the conching machine with the Food Colour for 1 to 5 hours, until the texture is very smooth. Temper at 78-82 °F (26-28 °C).

4. Low-sugar chestnut dry meringue

Codes	Ingredients	g
	Water	90
38461	Albuwhip	10
38489	Icing sugar	140
39054	Trehalose	40
38627	Brown Food Colour colouring	8
	<i>For 260 g</i>	288

Mix the Albuwhip, water, Food Coloring and icing sugar. Beat. Once the mixture has been beaten, mix in the trehalose. Pipe out into your preferred shapes and leave to dry for 120 minutes at 140 °F (60 °C).

5. Montblanc paste

Codes	Ingredients	g
37654	Montblanc chestnut paste	600
	Water	200
	<i>For 800 g</i>	800

Mix together both ingredients and stir until smooth and silky.