



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert

LES FRUITS PAVLOVA

OVERVIEW

18-029

INGREDIENTS

Group Pavlova

Ingredient	KG	%
Powdered sugar	0.300	100.00
Egg white	0.150	50.00

Total Weight: 0.450

Group if Les Fruits Cranberry

Ingredient	KG	%
BAKELS LES FRUITS 50% CRANBERRY	0.330	100.00

Total Weight: 0.330

Group if Les Fruits Kiwi

Ingredient	KG	%
BAKELS LES FRUITS 50% KIWI	0.330	100.00

Total Weight: 0.330

Group if Les Fruits Pomegranate

Ingredient	KG	%
BAKELS LES FRUITS 50% POMEGRANATE	0.330	100.00

Total Weight: 0.330

Group Toppings

Ingredient	KG	%
CREMESS SUPERIOR	0.100	100.00
Water	0.100	100.00
BAKELS DARK CHOCOLATE FUDGE	0.050	50.00

Total Weight: 0.250

Group Garnish

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.250	100.00

Total Weight: 0.250

Yield: 15 pieces x 85g

METHOD

How to do it:

Pavlova Base:

1. Using wire whisk mix powdered sugar and egg white and whisk until stiff peak.
2. Pipe the meringue mixture using plain tip and form a small round basket 1 ½ inch in height 2 inches diameter.
3. Bake at 80°C for about 2 to 3 hours.

Topping & Assembly:

1. Mix Cremess and water for 3 to 5 minutes and add the chocolate fudge.
2. Put Les Fruits filling to the meringue basket and garnish with NT dark chocolate.