



## **Papaya and Chilli Froth on a Passion Fruit and Hibiscus Jelly, garnished with Wasabi Brittle and Desiccated Apricot Kernel Oil**

Recipe by Sebastian Neumann, Magdeburger Gastro Konzept GmbH, Magdeburg  
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

### **Ingredients:**

#### **Froth**

- 125ml Papaya puree
- 3ml Chilli oil
- 12.5g Pro espuma froth
- 10 Choco Tartelettes
- 2 iSi chargers

#### **Brittle**

- 40g Glucose syrup
- 40g Isomalt
- 4g Wasabi powder

#### **Jelly**

- 125ml Passion fruit juice
- 10g Cane sugar
- 3 Hibiscus flowers, dried
- 4g Apple pectin

#### **Dried oil**

- 40g Malto
- 22ml Apricot kernel oil
- 10 Presentable mint leaves



### **Instructions:**

- Vigorously mix the passion fruit puree with the chilli oil and pro froth and pour into an iSi dispenser.
- Screw on 2 iSi chargers.
- Jelly: bring the juice, sugar, flowers and pectin to the boil, simmer for 15 minutes then strain.
- Follow this by filling the Tartelettes  $\frac{1}{4}$  full and allowing them to cool.
- Drizzle the oil into the Malto while stirring with a wooden spoon until small balls form.
- Bake them in a pan till crispy (keep the pan moving with a circular motion).
- Bring the Isomalt and the syrup to the boil; as soon as the sugar starts to brown add the wasabi powder, place between baking paper and roll out until 2mm thick.
- Now reheat under the Salamander and cut into small triangles.
- Spray the espuma onto the jelly using a circular nozzle, garnish with the Malto balls and insert the brittle and the mint.

