



PEACH, VERBENA & ALMOND VACHERIN

+/- 40 PIÈCES INDIVIDUELLES

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SWISS MERINGUE

300 g of egg whites

400 g of sugar

8 g of cornflour

50 g of sugar

7 g of white vinegar

Mix the sugar and egg whites.

Heat to 40°C in the microwave, step by step, taking care to whisk between each interval.

Pour into the bowl of a mixer and whisk.

When the meringue starts to take shape, add the sugar/cornflour mixture.

Then stabilise with the white vinegar.

Using a plain piping nozzle size 10, pipe discs the diameter of the nonnettes and/or circles.

And using a second piping nozzle for icing, pipe "flames" slightly higher than the height of your circles.

Bake in a fan oven at 105°C for 45/60 minutes.

Remove from the oven onto a rack, allow to cool, and keep dry and free from moisture before use.

BLOOD PEACH / VERBENA / MINT SORBET

460 g of water

25 g of inverted sugar

85 g of Sevarome atomised glucose

8 g of Sevarome sorbet stabiliser

247 g of sugar

1 kg of blood peach purée

8 g of Sevarome verbena flavouring paste

2 drops of Sevarome peppermint essential oil

Heat the water and inverted sugar to 40°C.

Then add the powders previously mixed together (Sevarome atomised glucose, Sevarome sorbet stabiliser, and sugar) and cook to 85°C.

Transfer and cool quickly.

Then emulsify the syrup with the blood peach purée, Sevarome verbena flavouring paste, and Sevarome peppermint essential oil.

Leave to mature for 24 hours in a positive cold before churning or processing with a Pacojet.

FROZEN WHITE PEACH YOGHURT

(for 1 liter of ice cream)

1 kg of Greek yoghurt
1 kg of white peach purée
250 g of sugar
100 g of inverted sugar
50 g of lemon juice
20 g of Sevarome peach flavouring paste

Mix the Greek yoghurt with the sugar and inverted sugar.
Leave for a few minutes to allow the sugar to dissolve.
Then add the white peach purée, lemon juice, and Sevarome peach flavouring paste.
Emulsify with an immersion blender.
Then churn immediately or freeze before processing with a Pacojet.

LIGHT ALMOND CREAM

400 g of liquid cream
200 g of mascarpone
70 g of icing sugar
35 g of Sevarome pure almond paste

Prepare like a whipped cream, using a mixer fitted with a whisk.
Mix all the ingredients together in the bowl and whip, taking care not to overwhip the cream.
Transfer to a piping bag and refrigerate until needed.

ASSEMBLY

Fill the sorbet blood peach and the frozen peach yoghurt into piping bags, using two identical bags of the same weight/volume to create a double-bag in a third one.
Place the meringue discs at the bottom of the circles lined with rhodoïd.
Then mould by creating a marbled effect using your sorbet/frozen yoghurt piping bag.
Freeze at a negative temperature before unmoulding.
Cover with light almond cream and place your meringue "flames" on top.
Cover generously with cream on the top and finish with some fresh herbs and fruits.

Tip:

You can protect your meringue discs by covering them with a thin layer of white cover to keep the meringues' softness for a bit longer.