



RECIPES

Lemon tart



1. Mango & passion fruit disk

INGREDIENTS:

Mango & Passion fruit crumble	500g
Cream butter (room temperature – soft)	175g
Cacao butter	50g

METHOD:

- Heat cacao butter and mix with salty caramel crumble
- Add soft butter and mix.
- Shape crispy dough.

2. Mango & passion fruit cremeux

Eggs	120g
Sugar	140g
Butter	160g
Passion Fruit puree (Fruit Layer)	110g
Mango puree (Fruit Layer)	170g
Gelatin sheets	5g

METHOD:

- Heat eggs, sugar and puree till 83°C.
- Add 5 g soaked gelatin.
- Cool down till 37°C.
- Add butter by using a hand blender.





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3. Lemon mousse

Lemon puree (Fruit Layer)	100g
Sugar	100g
Egg yolk	100g
Cream butter	100g
Gelatin	2g

METHOD:

- Heat eggs, sugar and puree till 83°C.
- Add 2 g soaked gelatin.
- Cool down till 37°C.
- Add butter by using a hand blender.

4. Mango & passion fruit coulis

Mango puree (Fruit Layer)	170g
Passion Fruit puree (Fruit Layer)	30g
Pectin HM	2,5g
Sugar	15g
Acid citric	1g

METHOD:

- Mix pectin + sugar.
- Heat puree till 60°C and add pectin/sugar mixture.
- Heat till cooking point.
- Add acid citric, mix and cool down for one night.





RECIPES

Used Fruitlayer products in this recipe

2.PASSION FRUIT and MANGO FRUIT PUREE

3.LEMON FRUIT PUREE

4.PASSION FRUIT and MANGO FRUIT PUREE



Passion Fruit fruit puree



Mango fruit puree



Lemon fruit puree



5. Mango & passion fruit sphere

Mango & Passion fruit crumble	500g
Cream butter (room temperature – soft)	175g
Cacao butter	50g

METHOD:

- Heat cacao butter and mix with salty caramel crumble
- Add soft butter and mix.
- Shape crispy dough.

6. Crispy decor

Cream butter (melted)	20g
Icing sugar	100g
Flour	100g
Fresh egg whites	120g
Sunflower oil	80g

METHOD:

- Mix all ingredients gently.
- Spread into silicon baking molds.
- Bake for +/- 20 min at 160°C.