



Keep Growing

STRAWBERRY ALMOND CHARLOTTE

Original recipe by **Christophe NIEL**





RECIPE FOR 2 RINGS Ø 18 H 6 CM

LADYFINGER SPONGE

EGG WHITES	180
SUGAR	150
FLOUR	75
CORNFLOUR	75
YOLKS	120
TWO PINCHES OF DRIED EGG WHITES	

Beat the liquid and dried egg whites until firm with the sugar.
Add the yolks at slow speed.
Fold in the sifted flour and cornflour.
Pipe a 9 cm wide strip for the edge and 4 bases Ø 18 cm.
Sprinkle the sponge mixture twice with icing sugar.
Cook immediately at 210°C - 7 minutes.
Leave to cool - Cut in half lengthwise.



STRAWBERRY PRESERVE

RAVIFRUIT STRAWBERRY PURÉE	200
PIECES OF STRAWBERRY	200
GLUCOSE POWDER	60
SUGAR	60
PECTIN NH	6
LEMON JUICE	6

Heat the Ravifruit strawberry purée and the pieces of strawberry.
At 40°C add the glucose powder.
At 50°C sprinkle/whisk in the sugar and pectin mixture.
Boil for one minute.
Whisk in the lemon juice off the heat.
Pour into 2 rings Ø 18 cm (250 g/ring).

ALMOND BAVAROISE

MILK	375
ALMOND PASTE 50%	190
SUGAR	30
EGG YOLKS	150
GELATINE	7,5
WATER	40
WHIPPED CREAM	480

Moisten the gelatine in the water (15 minutes).
Heat the milk and the almond paste and infuse for one hour.
Make a custard.
Mix in the gelatine - Pass through a fine sieve.
Cover with cling film in contact with the surface - Chill.
At 35°C incorporate the loosely whipped cream.
Assemble the charlotte immediately.

STRAWBERRY SYRUP

WATER	160
SUGAR	80
RAVIFRUIT STRAWBERRY PURÉE	80

Boil the water and sugar - leave to cool.
Mix with the Ravifruit strawberry purée - set aside.



PURE FRUIT STRAWBERRY GLAZE

RAVIFRUIT STRAWBERRY PURÉE	400
WATER	240
LEMON JUICE	16
GLUCOSE	130
SUGAR	150
PECTIN NH	9
SORBET STABILIZER	5
COLOURING AS NECESSARY	

Heat the liquids and the glucose to 50°C.
Add the pectin + sugar + sorbet stabilizer mixture.
Boil for one minute - Transfer to a bowl.
Cover with cling film in contact with the surface.
Chill at 4°C for at least 4 hours.
When using, heat gently, mix thoroughly and glaze at 33°C.

Line the ring with 6 cm high acetate sheeting.
Place a disk of moistened sponge in the bottom.
Half-fill with bavaroise - Add a second layer of well-moistened sponge.
Add the strawberry preserve insert - Finish with the bavaroise and smooth flush with the top of the ring - Freeze.
Remove the ring - Glaze all over with strawberry glaze.
Place on a gold cardboard disc - Surround with the ladyfinger strip.
Decorate as desired: strawberries, wild strawberries and almonds.

