

Pavlova black and white



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PREPARATIONS AND INGREDIENTS

PAVLOVA MERINGUE

500 g White eggs
1000 g Powdered sugar
90 g Corn starch
10 g Salt
to taste Vanilla

GIADA REVERSE FOAM

1500 g Cream 35%
800 g **Giada White Chocolate**
Icam Professional Code 8352
14 g Gelatin sheets
70 g Water

RASPBERRY AND VANILLA INSERT

1000 g Raspberry puree
2 Vanilla pods
200 g Sugar
50 g Additional sugar
18 g Pectin NH 325 H95
1 g Agar Agar
30 g Lemon juice
10 g Gelatin sheets
50 g Water

CHIMELB REVERSE FOAM

1300 g Cream 35%
200 g Whole milk
600 g **Chimelb Dark Chocolate**
Grand Cru 65% Agostoni Code 6806
6 g Gelatin sheets
30 g Water

Salvatore Toma

CHOCO CUBE®
CULTURE · COMPETENCE · CREATIVITY

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PRODUCT SELECTIONS



Giada White Chocolate Icam Professional

The sweetness typical of white chocolate and a well-balanced aroma of milk and vanilla, for an extremely delicate taste.



Chimelb Dark Chocolate Grand Cru 65% Agostoni

Sweet and smooth, yet intense and persistent, it has an aromatic cacaotè profile with distinctive notes of dried fruit and a pleasant acidity.

PROCEDURE AND ASSEMBLY

PAVLOVA MERINGUE

Mix the egg whites with the sugar and heat everything in the microwave until it reaches 40°C. Whisk at medium speed until it forms a soft peak (do not whisk to stiff peaks). Once it forms a bird's beak, add the sifted cornstarch. Bake at 100°C with the oven door slightly open or with the valve open for 1.5 hours for individual portions.

GIADA REVERSE FOAM

Heat the cream, add the softened gelatin and the chocolate, emulsify, and refrigerate. Whip as needed.

RASPBERRY AND VANILLA INSERT

Heat the raspberries with the first amount of sugar and the lemon juice and vanilla. In the meantime, mix the pectin with the second amount of sugar, then add it to the warm raspberry mixture, whisking to avoid lumps. Continue cooking until the desired consistency is achieved, and at the end of cooking, add the gelatin that has been softened in cold water.

CHIMELB REVERSE FOAM

Heat the cream and whole milk, add the softened gelatin and the chocolate, emulsify, and refrigerate. Whip as needed.