

Mango and passion fruit iced bomb



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LÉONCE BLANC MANGO AND PASSION FRUIT PURÉES




Frozen
or ambient
1 kg



Passion fruit glaze

(for 4x16 cm 1/2 spheres)

Syrup 60%	220 g
Glucose syrup DE60	450 g
Neutral glaze	380 cl
 Léonce Blanc passion fruit purée	80 g
Natural orange colouring	
Chocolate cone for decoration	

PREPARATION:

Put all the ingredients (except the passion fruit purée) in a suitable saucepan.

Heat gently stirring constantly.

At 85°C, add the **Léonce Blanc** passion fruit purée and colouring and blend without adding air.

Chill overnight.

Use the glaze warm at 35/38°C on a frozen dessert.

Hazelnut biscuits

(for 40 x 60cm frame)

Unrefined sugar	100 g
Egg whites	300 g
Ground hazelnuts	240 g
Icing sugar	250 g

PREPARATION:

Sift the icing sugar and ground hazelnuts together.

In the mixer bowl, whisk the egg whites and the unrefined sugar, keeping the egg whites soft.


Carefully fold in the sifted mixture with a spatula (icing sugar / hazelnut power).

Pour into a 40 x 60cm frame to 1cm thick.

Bake at 160°C for around 15 minutes.

Leave to cool before cutting to fit the moulds.

Iced mango mousse

Egg yolk	120 g
Sugar	100 g
Water	50 g
 Léonce Blanc mango purée	180 g
Softly whipped cream (35% fat)	500 g

PREPARATION:


Whip the cream to very soft peaks, chill.

In a suitable saucepan bring the sugar and water to the boil.

In the mixer bowl, whisk the egg yolks. When the sugar reaches 118°C, remove from the heat and slowly add to the egg yolks (reduce the speed) pouring down the side of the mixer bowl. When the mixture is cool, below 40°C, stop the machine. Add the **Léonce Blanc** mango purée to the bomb mixture, whisking continuously. Add 1/4 of the whipped cream using a whisk. Gently fold in the remaining whipped cream with a spatula. Line 3 1/2 sphere moulds. Freeze.

Passion fruit ice cream

(makes 1785g)

Water	70 g
Whole milk	800 g
Crème fraîche (35% fat)	300 g
Caster sugar	220 g
Invert sugar	30 g
Glucose powder	60 g
 Léonce Blanc passion fruit purée	300 g

PREPARATION:

Put the water and the whole milk in a suitable saucepan or a pasteuriser. At 35°C add the crème fraîche.

At 45°C, add the invert sugar then the sugar, stabiliser and powdered glucose mixture. Mix well. Heat to 85°C for 3 minutes minimum, then cool quickly to 4°C. Blend the mixture. Leave for at least 4 hours and a maximum of 12 hours.

Blend again before churning. Churn the mixture and immediately afterwards, pipe into 1/2 sphere moulds already lined with the iced mango mousse. Smooth the product and then add the hazelnut biscuit disk, pressing down lightly. Freeze.

Decoration

Turn out the frozen dessert on a rack and glaze it.

Set the glaze in the freezer.

Before displaying, decorate the dessert using a cone of tempered chocolate to make it look like a Halloween pumpkin (teeth, eyes, mouth).

