

Strawberry Citrus Parfait



Pair with
Noble Late
Harvest

Serves 12

Recipe provided by London Hilton on Park Lane

INGREDIENTS:

Sponge

100 g Butter
300 g Sugar
200 g Whole eggs
50 g Milk
200 g Flour
10 g Baking powder
50 g Cocoa powder
5 g Red powder

Mousse

500 g Strawberry puree
15 g Gelatine
1 Lime zest
500 g Double cream
75 g Egg whites
100 g Sugar
50 g Water

Glaze

500 g Strawberry puree
350 g Fondant
80 g Apricot glaze
22 g Gelatine
Strawberry sauce
200 g Strawberry puree
40 g Sugar
10 g Cornflour

DIRECTIONS:

Sponge: Cream together butter and sugar. Add eggs and milk, mix to a paste. Add remaining ingredients and beat until smooth. Spread onto a tray and bake at 180°C for 20 minutes.

Mousse: Warm the puree. Soak gelatine then add to the warmed puree. Add lime zest then let cool. Semi whip the double cream then fold into the cooled puree. Begin to whisk the egg whites. In a pot, heat the sugar and water to 121°C then pour over the egg whites. Continue whisking until stiff, then fold into the puree. Place into desired mould then freeze to set.

Glaze: Boil the puree, fondant and glaze. Soak the gelatine and add to the puree. Allow to cool before glazing.

Strawberry sauce: Boil puree and sugar. Mix the cornflour with a splash of water. Add to the puree and bring back to boil. Allow to cool in the fridge before use.

Podium Restaurant at
London Hilton on Park Lane

