

Recipe Title	Green Apple parfait with Calvados and Mango gelee
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Category	Frozen desserts
Chef	Pastry Chef Instructor Urs Meichtry DCT - European Culinary Center Vtznau - Lucerne Switzerland
Date	June 2005
Yield	8-10 Servings
Infos Extras	for GMP use pasteurized eggs



Measure	Ingredients
Calvados Parfait	
250 g	Heavy cream 35%
70 g	Eggs past.
30 g	Egg yolks, past.
70 g	Sugar
15 g	Vanilla Sugar
35 g	Calvados
30 g	Green Apple pulpe
2 g	Gelatine sheets for parfait
Mango gelee	
100 g	Mango pulpe
3 g	Gelatine

Mise en place
Whipped
Soak in cold water
Warm up Soak in cold water, squeeze out and dissolve in Mango pulpe

Preparation

Line out cylinder mold with plastic foil or Terrine mold

Mango sauce

Warm up the glucose and lemon juice, after added the mango pulp and icing sugar and mixed through

Calvados Parfait

Combine eggs and sugar in mixing machine kettle and whip in water bath until mixture has reached no more than 40° C.
Add egg mixture back into the mixing machine and whip at medium speed until cold
Squeeze out gelatin sheets, add to calvados and dissolve over warm bain marie
Stir in Calvados gelatin mixture with green apple pulpe into the whipped cream
Fold in whipped cream into the mixture, fill into cylinder mold and freeze immediately
Shortly before serving pour in Mango gelee on top of parfait and let set for 10 more minutes in freezer.

Plate Presentation

Unmold the parfait and present with fan of green apple and mango coulis