



Tuile Cups with persiMon® Cream

Makes 8 servings

Tuile

2 large egg whites
¾ cup (175 mL) icing sugar
¼ cup (50 mL) butter, melted
½ cup (125 mL) all purpose flour, sifted

Cream

1 cup (250 mL) whipping cream
¾ cup (150 mL) icing sugar
1 cup (250 mL) persiMon®, chopped

Preparation

Preheat oven to 350°F.

Place the egg whites and icing sugar in the bowl of a stand up mixer.

Mix on medium with the whisk attachment until smooth.

Add the butter and flour, continue mixing until smooth.

Place 2 tbsp of tuile mixture onto parchment-lined baking sheet.

Using an offset spatula spread a thin, circular layer till approx. 5 inches (12.5 cm) in diameter.

Bake until golden brown, approx. 10 to 12 minutes.

Working quickly while the tuiles are still warm use a spatula to remove from the baking sheet and drape over an inverted glass.

Allow to cool completely.

Cream

In a large mixing bowl whip the cream with the icing sugar until soft peaks form, set aside. In a blender, purée the chopped persiMon® and fold into the whipped cream.

Fill each tuile cup with ¼ cup of the persiMon® mousse mixture and chill.

Glazed persiMons®

Cut the persiMon® in half. With a small melon ball scoop, remove the flesh from the inside of the persiMon® forming balls. One persiMon® should render 8 to 10 balls.

In a sauce pan over medium heat combine the water, lemon juice and sugar. Stir until sugar is dissolved. Bring the mixture to a boil and reduce heat.

Simmer until the mixture is the consistency of honey, about 1 minute.

Remove from heat and toss to coat the persiMon® balls.

Presentation

Place a few glazed persiMon® balls and raspberries on top of the persiMon® cream.

