

# 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  
⅔ cup (150 mL)  
icing sugar  
1 cup (250 mL)  
persiMon®, chopped

## GARNISH

2 persimons, whole  
2 tbsp (30 ml) water  
2 tbsp (30 mL)  
lemon juice  
1 tbsp (15 mL)  
granulated sugar  
1 pint raspberries



## PREPARATION

- Preheat oven to 350°F (180°C).
- 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.

Source: [www.persimoncanada.com](http://www.persimoncanada.com)

