

STRAWBERRY & MASCARPONE TIRAMISU

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

STRAWBERRY & MASCARPONE TIRAMISU

Chef Gary Parsons

Ingredients

SERVES 10 PORTIONS

FPO39 Fresh As Strawberry Slices	22g
FC047 Fresh As Strawberry Powder	20g
Savoardi Sponge Fingers	10

Roasted Strawberries

Strawberries	30g
Icing Sugar	30g
Lemon Juice	30g

Strawberry Gel

PU037 Ponthier Strawberry Purée	100ml
MSK Ultra Tex	1g

Sweetened Mascarpone

IT029 Galbani Mascarpone	500g
Icing Sugar	15g

Strawberry & Sponge Mix

Strawberries	10
Savoardi Sponge Finger	5

Method

Roasted Strawberries

Preheat the oven to 185c. Remove the stalks and wash the strawberries. Once dry place in a large bowl, add the icing sugar and lemon juice to the strawberries and carefully mix to dissolve the sugar. Place the strawberries on a lined baking tray facing up, spoon the sugar syrup from the bowl over for the strawberries. Roast in the oven for 15 minutes.

Strawberry Gel

Blend together the puree with the MSK Ultratex, pass through a fine sieve and pour into a squeeze bottle.

Sweetened Mascarpone

Whisk the marscapone and icing sugar.

Strawberry Salsa

Remove the stalks and wash the strawberries, then brunoises them, mix with the purée, chop the Thai basil. Mix together.

Strawberries & Sponge Mix

Remove the stalks and wash the strawberries, place into a large bowl and mash the strawberries using a fork. Break the sponge fingers into the mashed strawberries and mix together, until it's a smooth paste.

Quenelle the mascarpone onto the plate, add the strawberry gel, roasted strawberries, strawberry salsa and Strawberry & Sponge Mix.

Finish with the broken sponge fingers, Fresh As Strawberry Pieces and a little sprinkle of Fresh As Strawberry Powder. Add the Thai basil leaves and arrange over the ingredients.



STRAWBERRY & MASCARPONE TIRAMISU
with a Strawberry Salsa, Gel and Roasted Strawberries

Fresh As Strawberry Pieces

Based in New Zealand, the company does ingenious things using an innovative freeze dryig process called lyophilization which removes moisture from the foods adding interesting textures and vibrant colours to dishes.

Ponthier Strawberry Purée

The family business works with an amazing array of different fruits, dealing directly with growers and selecting single-origin fruits from around the world. No flavourings, colourings or thickeners are added.

Galbani Mascarpone

Young, milky and supple in texture, fresh cheeses are much loved by chefs for their ability to carry other flabours while imbuing dishes with a lactic vitality. This Italian marscapone does just that, emphasising the fruity flavours it is combined with.
