

## STRAWBERRY, QUARK, GINGER, SRI LANKA LONG PEPPER



0 made it | 0 reviews



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Recipe by Joost Van den Hoven & Rob Rademaker from Netherlands – Dilmah Real High Tea Global Challenge 2015 Silver Medal Winners



### Ingredients

#### Long pepper tuille

- 50 gr. Powdered sugar
- 33 gr. Egg white
- 33 gr. Beurre noisette
- 33 gr flower
- 4 gr. Fine Sri Lankan long pepper

#### Strawberry compote

- 100 gr. Strawberry
- 1 gr. Find long pepper
- Powdered sugar to flavor

#### Strawberry juice

- 500 gr. Strawberries
- 5 gr. Sri Lankan pepper crushed

- 50 gr. Sugar

### Ginger Quark mousse

- 200 gr. Quark
- 100 gr. Whipped cream
- 50 gr. cream
- 30 gr. Powder sugar
- 5 gr. gelatine
- Fresh ginger

## Methods and Directions

### Long pepper tuille

- Mix everything together and bake add 150°C

### Strawberry compote

- Cut strawberries and add the rest of the ingredients. This comes on top off the jelly.

### Strawberry juice

- Mix the strawberry's, Sri Lankan pepper and sugar together and heat them up in a bain mari.
- Take 200 juice and add 1 ½ bl. Gelatine. Add a little bit on the quark mousse.

### Ginger Quark mousse

- Boil the sugar and cream, mix the gelatine in to the quark and fold in the whipped cream.
- Add in to the glass and let set.