



Peanut mousse with tangerine meringue

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Rezept für 4

Ingredients for the peanut mousse

180 g peanut butter
2 eggs
4 egg yolks
80 g sugar
500 g cream
3 sheets gelatine

Ingredients for the tangerine meringue

80 g lemon juice
80 g sugar
80 g isomalt
Heat to 121 °C.
160 g tangerine juice
16 g egg white powder
60 g tangerine syrup

Ingredients for the brittle

80 g peanuts
35 g sunflower seeds
30 g puffed quinoa
20 g puffed rice
85 g meringue mixture
2 tangerine zest

Ingredients for the shortcrust pastry ring

2 eggs
200 g icing sugar
400 g butter
600 g flour



To prepare the peanut mousse

Beat the egg yolk and sugar until light and frothy. Beat the eggs with the peanut butter over the warm bain-marie. Dissolve the softened gelatine in the peanut butter mixture and stir slowly into the sugar mixture. Carefully fold the whipped cream into the cold mixture and transfer to the desired dish.

To prepare the tangerine meringue

Beat using the KitchenAid. Gradually add the sugar to the egg white mixture. Pipe the meringue into thin sticks and dry at 60 °C (hot air) for 6 hours.

To prepare the brittle

Mix everything together well and dry at 120 °C (hot air).



To prepare the shortcrust pastry ring

Mix everything together and leave to stand in the fridge for 2 hours. Roll out the dough, cut out and bake between 2 silicone baking mats at 180 °C (hot air) until golden brown.

To prepare the tangerine gel

Boil 500 g of the tangerine juice with the gellan gum, agar-agar, citras, sugar and citric acid. Transfer the mixture to a bowl and stir in the remainder of the juice. Leave to cool and then blend in the Thermomix until smooth.

To prepare the dried tangerine segments

Segment the tangerines. Place the segments on a sheet of baking paper and dust with icing sugar. Dry at 60 °C.

To prepare the tangerine sorbet

Bring the water, glucose syrup and sugar to the boil. Add the tangerine juice and lime juice to the sugar mixture, freeze in a Pacojet beaker for 24 hours.

Ingredients for the tangerine gel

1 l fresh tangerine juice
9 g gellan gum
9 g agar-agar
6 g citras
85 g sugar
4 g citric acid

Ingredients for the dried tangerine segments

2 tangerines
20 g icing sugar

Ingredients for the tangerine sorbet

550 g tangerine juice +
zest
130 g lime juice
120 g water
200 g glucose syrup
100 g sugar