

World Gourmet Summit 2003
Culinary Masterclasses

The Cuisine of
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Jöhri's Talvo, St. Moritz, Switzerland

Passionfruit Champagne Soup with Crepes and Coconut Sorbet



Serves 4

Ingredients

Passionfruit champagne soup :

- 3 ½ gelatine leaves
- 3 dl champagne
- 15 pcs passionfruit seeds
- 30ml vodka
- 130g sugar
- 20g vanilla sugar
- 130ml water
- 3 pcs passionfruit (for garnish)

Crepe :

- 100g flour
- 12g sugar
- 2 whole eggs
- 1 egg whites
- 200ml milk
- 80g butter
- salt
- vanilla

Filling :

- 40g sugar
- 1 egg yolk
- 30g butter
- powdered cream
- 1 egg white, whipped
- 100g curd

Coconut sorbet :

- 200g coconut milk
- 10g Pineapple juice
- lemon juice
- 30g sugar

Method

For the passionfruit champagne soup: Dissolve the gelatine in some water. Dissolve sugar and vanilla sugar in boiling water, and then mix with the gelatine solution. Mix in the champagne, passionfruit seeds and vodka. Refrigerate.

For the crepe: mix all the ingredients and then bake as a thin crepe.

For the filling: Whip sugar and egg yolk, then add butter and cream. Add the whipped white egg and bake the mass in the oven.

For the coconut sorbet: Mix all ingredients together and pour into an ice cream machine.