

1 dessert, 3 platings

*Strawberry*  
Intense



*Banquet*

*Café*

*Restaurant*

Traiteur de Paris

# Strawberry Intense *Banquet Style*



## *Ingredients*

.10 «Strawberry Intense»  
.10 basil leaves  
.10 fresh strawberries

### **Streusel**

.100g brown sugar  
.100g flour  
.90g soft butter

### **Strawberry coulis :**

.500g strawberry purée  
.50g icing sugar  
.10g lemon juice

## ↳ *Plating*

Hull the strawberry and slice it lengthwise in half.

Pick the tender tops of fresh herbs (such as basil, coriander, etc.).

Prepare the streusel by mixing brown sugar, flour, and unsalted butter in a stand mixer. Crumble the dough onto a baking sheet and bake for 10 minutes at 165°C (330°F).

Blend the strawberry purée with icing sugar and fresh lemon juice. Transfer to a squeeze bottle and set aside.

Choose your plating dish, and use the coulis to create several irregular strokes across the plate. Place the Intense Fraise dessert in the center, then garnish the top with the strawberry half, a piece of streusel, and a fresh herb sprig.

# Strawberry Intense *Café Style*



## *Ingredients*

.10 «Strawberry Intense»

### **Strawberry Juice:**

.650g fresh strawberries  
.50g granulated sugar

### **Basil Oil:**

.1 bunch of fresh basil  
.150g olive oil

## ↳ *Plating*

1. Hull the strawberry and slice it lengthwise into quarters.
2. Pick the tender tops of fresh herbs (e.g. basil, coriander...).
3. To prepare the strawberry juice: hull and roughly chop the strawberries into a mixing bowl. Add the sugar and mix gently. Cover tightly with plastic wrap. Place the bowl over a pot of simmering water (bain-marie) and heat gently for 30 to 45 minutes without stirring. Strain the juice without pressing through a fine chinois to obtain a clear, translucent liquid. Chill and reserve.
4. For the basil oil: bring a pot of water to a simmer and blanch the whole basil (leaves + stems) for 5 minutes. Immediately cool in ice water to preserve the color. Blend thoroughly with the olive oil until smooth.
5. Select your plating dish. Place the Intense Fraise dessert in the center. Arrange the fresh strawberry quarters on top, and finish with a fresh herb sprig. Around the dessert, pour the strawberry juice and basil oil in a loose, irregular circular motion.

# Strawberry Intense *Café Style*



## *Ingredients*

.10 «Strawberry Intense»  
.150g fresh strawberries  
.1 box of edible flowers

### **Meringue Petals:**

.150g egg whites  
.150g granulated sugar  
.150g icing sugar  
.10g freeze-dried raspberries

### **Strawberry Confit:**

.500g strawberry purée  
.10g pectin NH  
.50g granulated sugar

## ∨ *Plating*

1. Hull the strawberries and slice into thin rounds. Set aside on a plate covered with plastic wrap.
2. To prepare the meringue petals, whip the egg whites with a bit of granulated sugar. Gradually add the remaining sugar in three additions while whipping. Once the meringue holds firm peaks, gently fold in the sifted icing sugar using a spatula. Using a petal-shaped stencil, spread the meringue onto strips of guitar sheet placed on a baking tray. Remove the stencil, sprinkle with freeze-dried raspberries, and shape the meringue strip into a baking mold (gutter). Bake for 1 hour at 90°C (195°F). Once cooled, carefully remove the petals and store in an airtight container.
3. For the strawberry confit, heat the strawberry purée to 50°C. Add the pectin and sugar mixture while whisking continuously. Bring to a boil and cook briefly. Transfer the confit onto a tray and chill. Once set, place in a piping bag for final assembly.
4. Using a stencil, pipe the confit and spread it evenly to cover the surface. Carefully remove the stencil. Place the Intense Fraise dessert slightly off-center, and neatly stack 9 strawberry slices alongside. Finish plating with small clusters of white edible flowers and the meringue petals, spaced artfully across the plate.

*Chef's  
Tip*

Perfectly suited to **fine dining**, this version highlights **refined plating** and **aesthetic precision** — elevating both the visual presentation and the tasting experience.