

Martin Z'Graggen

He has worked for some of the best international 5star Hotels (Le Royal Meridien, InterContinental, The Regent (Four Seasons), ITT-Sheraton, Raffles, Schweizerhof Bern, etc... and cooked for some of the most recognised faces on this planet.

A true "Chef des Cuisines" and "Executive Chef" (Master Chef), Martin Z'Graggen today is passing on his expertise, knowledge and passion for the culinary arts to the next generation of cooks and chefs. In addition he holds many honorary consultancy and advisory roles within the hospitality and education sector / community. Many of today's "industry" leaders around the globe have worked under Martin Z'Graggen guidance, leadership and vision.



Frozen mango mousse glacee with bush berry compote

Ingredients

Frozen mousse glacee

350g sugar white
180ml water
30ml portwine
5pc eggwhites
500g ripe mango pulp (puree)
30ml lemonjuice
500ml cream (full)

Bush berry compote

200g Quandong
150g Lilly Pilly berries
2g Tasmanian pepper berries
as needed Lemon myrtle essence
60g sugar brown
40g Rosella flower
20g butter cooking unsalted
40ml orange juice (freshly squeezed)
half sprig rosemary fresh

Method

Mousse glacee

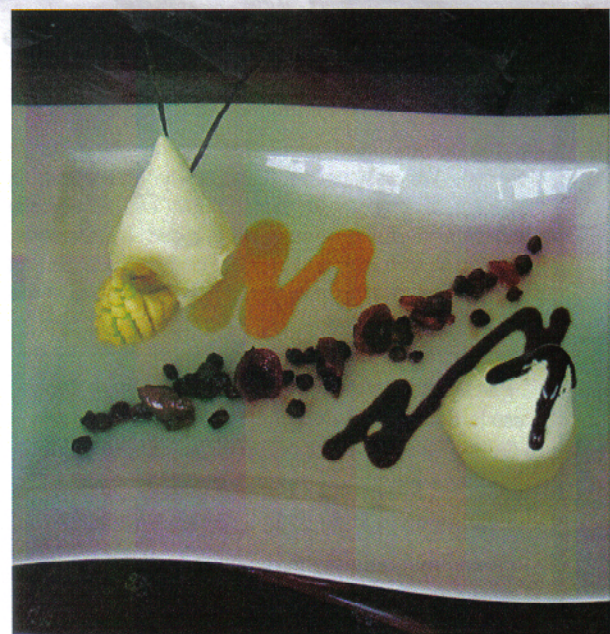
Combine sugar and water. Cook to the soft boil stage (112-116 C or 29 Beaume).
Beat the eggwhites white until stiff (in kitchen aid mixer).
Continue beating while adding the hot sugar syrup very gradually. Beat until cold. (This process is called "Italian Meringage")
Add the mango puree, portwine and lemonjuice to the mixture.
Fold in the whipped cream
Pour into mould(s) like Pyramid, Dariol or even terrine forms / moulds.
Let set / freeze over night

Compote

Soak quandongs over night in water, then drain off well
heat up pan, add butter (melt) and sugar. Caramelize and deglaze with orange juice
bring back to boil, add quandongs, lilly pillies and Tasmanian pepper berry
simmer till berries are tender (do not over cook), add finely chopped rosemary
slightly cool down and add lemon myrtle essence and rosella flower pieces.

ASSEMBLY

see / follow picture



Culinary Hints & Tips

The best and the sweetest mangoes come from Cebu in the Phillipines (wrapped in local news paper for better and sweeter taste!). Mango the fruit of the gods. Lucious, sweet and tantalising taste stimulating all our senses...longing for more and more and more. This frozen mango mousse dessert with its spiced bush berry compote will enhance and encourage sweet and passionate love making...A true dessert / dish for lovers...