

Mini Strawberry Savarins

Chef William Merelle

Makes 20 Savarins

For the dough:

2 7/8 cups flour

20 grams fresh yeast (about 3/4 ounce)

3 eggs

1/3 lb butter

3 tbsp milk

40 grams sugar (about 1 1/2 ounce)

2 pinches salt

butter and flour for the baking dish

mini ring molds

For the syrup:

2 cups cold water

3/4 cup sugar

3 tbsp dark rum

For the garnish:

250 grams strawberry (about 9 ounces)

1 lemon

1 cup white wine

4 tbsp sugar

1 cup blanched and sliced almonds

1 cup chantilly

Preparation:

Strain the flour into a large mixing bowl. In the middle, add diluted fresh yeast with warm milk, and briefly stir with the flour. Cover and place in warm location for 15 minutes.

Melt the butter and mix with sugar, egg, and salt. Combine all dough ingredients, and whip and beat vigorously for 10 minutes. Cover and let rise for 30 minutes.

Clean the strawberries. Mix them with the lemon juice, the white wine, and sugar. Preheat the oven to 320F.

Butter and flour the rings molds. Fill each 2/3 maximum and bake for 15 minutes.

To make the syrup, heat up 2 cups of cold water and mix with sugar. Boil for 5 minutes. Remove from heat and add the rum.

When the savarins are cooked, remove them from the molds. Dip each one in the syrup and place them on a platter. Let them cool off and place them in refrigerator.

When ready to be served, stuff the inside of them with some of the drained strawberries. Top with the whipped cream and sprinkle with the almonds.

Bon Appetit