



MasterChef  
AUSTRALIA

Official MasterChef Recipe 

## Strawberry Bavarois

### Ingredients

2 cups water  
1 cup caster sugar  
300g fresh strawberries, hulled,  
chopped  
Dash orange liquor

**Bavarois**  
250mls milk  
3 eggs  
125g caster sugar  
25g gelatine  
500g fresh strawberries, pureed  
1 tbs almond oil  
300mls double cream, whipped

**Chantilly cream**  
200mls cream  
A¼ cup caster sugar  
A½ vanilla bean, scraped  
Fresh strawberries, to serve



### Method officially tested

- 1. For the strawberry sauce,** place the sugar and water in a saucepan over medium heat, stir until the sugar dissolves then allow to simmer and reduce to sugar syrup. Add the strawberries and liquor and simmer for a few minutes.
- 2. For the bavarois,** pour the milk in a saucepan and bring to the boil. Combine the eggs and sugar in a bowl and using an electric hand beater, beat until thick and pale. Place the gelatine in a bowl and cover with cold water, soak for a few minutes to soften then using hands squeeze out all liquid from the gelatine. Gradually pour the milk into the eggs whisking continuously, then whisk in the gelatine. Add the pureed strawberries and almond oil and carefully fold in the whipped cream. Pour into ramekins and place in the fridge until set.
- 3. For the chantilly cream,** combine the cream, sugar and vanilla bean in a bowl whisk until soft peaks form.
- 4. To serve,** smear a spoonful of the strawberry sauce over the plate, place a sliced strawberry upright on the sauce. Carefully remove the bavarois from the mould and place next to the sauce with a spoonful of the cream to the side.