

**SWEET RUBY**  
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The sweetness of the strawberries balances the tartness of the rhubarb. When cooked together the vibrant red color of both fruits is as bright and rich as the most precious ruby. Here, the filling is held by a tender brioche that is made with a well fermented sponge. It is topped with a butter streusel which adds texture and flavor.

<b>BRIOCHE</b>		
Total dough weight		10.000 kg
Ingredients	%	Kilograms
Bread flour*	100.00	3.388
Water‡	10.00	0.339
Salt	1.90	0.064
Instant yeast	1.20	0.041
Eggs	51.50	1.745
Sugar	8.80	0.298
Unsalted butter, cold	48.80	1.653
Short dough	73.00	2.473
Totals	295.20	10.000

<b>STREUSEL</b>		
Total dough weight		2.000 kg
Ingredients	%	Kilograms
Sugar	35.00	0.354
Butter	60.00	0.606
Vanilla bean	1.00	0.010
Salt	2.00	0.020
Flour	100.00	1.010
Totals	198.00	2.000

<b>SHORT DOUGH</b>		
Total dough weight		2.000 kg
Ingredients	%	Kilograms
Bread flour	100.00	0.932
Butter	66.66	0.622
Eggs	14.50	0.135
Sugar	33.33	0.311
Totals	214.49	1.068

<b>STRAWBERRY RHUBARB JAM</b>		
Total weight		2.000 kg
Ingredients	%	Kilograms
Rhubarb	70.00	0.855
Fresh strawberries	30.00	0.367
Sugar	60.00	0.733
Pectin	1.60	0.020
Lemon juice	2.00	0.024
Strawberry compound	0.05	0.001
Totals	163.65	2.000

<b>PASTRY CRÈME</b>		
Total weight		2.000 kg
Ingredients	%	Kilograms
Milk	100.00	1.282
Yolks	16.00	0.205
Sugar	25.00	0.321
Elsay powder	9.50	0.122
Butter	5.00	0.064
Vanilla bean	0.50	0.006
Totals	156.00	2.000

**Streusel**

1. Cream butter, sugar, vanilla and salt until light.
2. Add flour and mix until mealy.

**Short Dough**

1. Cream the butter and sugar until light.
2. Add the eggs slowly.
3. Add the flour and mix until smooth.

**Strawberry Rhubarb Jam**

1. Cook rhubarb and strawberries with 450g sugar, cook until 64° brix.
2. Add remaining sugar that has been blended with the pectin.
3. Cook an additional 2 minutes.
4. Turn off fire and add lemon juice and strawberry compound.
5. Pour out on silpat mat and cover with plastic wrap.

**Pastry Crème**

1. Put milk into a sauce pan.
2. Blend egg yolks, sugar and elsay powder together.
3. Scrape vanilla bean, and add to milk.
4. When milk is near scalding add about 25% of it to yolk to temper.
5. When remaining milk boils add yolk mix and cook.

**Crème Fraiche**

1. Mix together 4:1 parts crème fraiche to pastry cream.

## PROCESS – Sweet Ruby

Mix	Type of mixer	Vertical with hook
	Mix style	Improved
	Hold back	Butter, short dough
	1 <sup>st</sup> speed	0:03–0:05
	2 <sup>nd</sup> speed	0:05
	Add	Butter, short dough
	2 <sup>nd</sup> speed	Fully developed
	Dough temperature	85°F
Ferment	Time/temperature	16:00 at 38°F
Shape	Sheet	3mm
	Shape	4" circles
	Proofing device	Triangle mold, 1/2" high
	Fill	Crème fraich, strawberry jam
Proof	Time/temperature	1:00 at 80°F
Bake	Finish	Top with streusel
	Oven	Rack
	Time/temperature	0:09 at 360°F
	Top	Fresh strawberry slices

## Assembly

1. Place each circle of dough into a stainless steel triangle mold 1/2" high.
2. Pipe a small layer of crème fraiche filling into each pastry.
3. Top the crème fraiche with a layer of strawberry rhubarb jam.
4. Place the pastry in a proof box with humidity at approximately 80° F for 1 hour
5. Before baking cover the jam with streusel.
6. Bake with no steam at 360° F for approximately 9 minutes.
7. When cool decorate with fresh strawberry slices and rhubarb pate de fruit.