



Seasonal CONCEPTS



ALL SEASONS



SPRING



SUMMER



FALL



WINTER

W E S E R V E C H E F S W O R L D W I D E



Seasonal CONCEPTS

Contents

Esprit Des Alpes Ganache Couverture Milk.....	1
Esprit Des Alpes Ganache Couverture Milk Double Cream.....	2
Esprit Des Alpes Ganache Couverture White	3
Ginger Mousse Served with Apple Streusel and Brandy Snaps.....	4
Ginger - Quark Custard Cream Cake	5
Hazelnut Gianduja Bavarian Cream Charlotte.....	6
Hazelnut Gianduja Parfait	7
Ice Cream Basic recipe	8
Milk Chocolate Mousse Wrapped in a Chocolate Collar Garnished with Orange Tuile and served with Caramel Oranges.....	9
Chocolate Hazelnut Sponge Cake	10
Hazelnut Frangipan	11
Light Hazelnut Sponge.....	12
Hazelnut Jelly Roll.....	13
Hazelnut Pitta	14
Light Filbert Soufflé Cakes.....	15
Hazelnut Eclairs.....	16
Pistachio White-Chocolate Mousse Charlotte	17
Poached Pear served with Panna Cotta on a base of Hazelnut Dacquoise.....	18
Praline Bavarian Cake	19
Raspberry Mousse Cake	20
Semolina Flan.....	21
Strawberry Mousse on a Bed of Wine Jelly Served with Baked Almond Frangipane and Strawberry sauce	22
Strawberry Trifle with White Chocolate Mousse	23
Super Shiny Chocolate Glaze.....	24
Trés Leche Cake	25
Mirliton Plum tart.....	26
Warm Plum Streusel Cake	27



Seasonal CONCEPTS

Esprit Des Alpes Ganache Couverture Milk

HEAVY GANACHE

32 oz	900 gr	Heavy Cream (1 part)
96 oz	2700 gr	Couverture Milk (3 parts) 500012

MEDIUM GANACHE

32 oz	900 gr	Heavy Cream (1 part)
80 oz	2250 gr	Couverture Milk (2.5 parts) 500012

LIGHT GANACHE

32 oz	900 gr	Heavy Cream (1 part)
64 oz	1800 gr	Couverture Milk (2 parts) 500012

(Couverture can be used in either block, tablet or coin form with the same results)

Preparation:

- Bring heavy cream to a boil.
- Add chopped Couverture blocks, tablets or coins.
- Remove from heat.
- Stir carefully until Couverture is completely dissolved.
- Confiseur d'Or flavorings may be added; for example unsweetened nut pastes, liquor concentrates, fruit compounds.
- Pour into clean container and cover with plastic wrap.
- Use as desired.

SUGGESTIONS

Heavy Ganache

- Is ideal for spreading between bars in order to cut out and dip and for forming hand rolled truffles.

Medium Ganache

- For fillings of cakes pastries, chocolate specialties.
- Ideal when melted as coating - glaze for cakes and pastries.
- Can be piped and dipped.

Light Ganache

- For filling of truffles, pralines or molded items.





Seasonal CONCEPTS

Esprit Des Alpes Ganache Couverture Milk Double Cream

HEAVY GANACHE

32 oz	900 gr	Heavy Cream (1 part)
96 oz	2700 gr	Couverture Milk Double Cream 500003 (3 parts)

MEDIUM GANACHE

32 oz	900 gr	Heavy Cream (1 part)
80 oz	2250 gr	Couverture Milk Double Cream 500003 (2.5 parts)

LIGHT GANACHE

32 oz	900 gr	Heavy Cream (1 part)
56 oz	1600 gr	Couverture Milk Double Cream 500003 (1.75 parts)

(Couverture can be used in either block, tablet or coin form with the same results)

Preparation

- Bring heavy cream to a boil.
- Add chopped Couverture blocks, tablets or coins.
- Remove from heat.
- Stir carefully until Couverture is completely dissolved.
- Confiseur d'Or flavorings may be added; for example unsweetened nut pastes, liquor concentrates, fruit compounds.
- Pour in clean container and cover with plastic wrap.
- Use as desired.

SUGGESTIONS

Heavy Ganache

- Is ideal for spreading between bars in order to cut out and dip and for forming hand rolled truffles.

Medium Ganache

- For fillings of cakes, pastries, chocolate specialties.
- Ideal when melted as coating - glaze for cake and pastries.
- Can be piped and dipped.

Light Ganache

- For filling of truffles, pralines or molded items.





Seasonal CONCEPTS

Esprit Des Alpes Ganache Couverture White

HEAVY GANACHE

32 oz	900 gr	Heavy Cream (1 part)
112 oz	3150 gr	Couverture White (3.5 parts) 500010

MEDIUM GANACHE

32 oz	900 gr	Heavy Cream (1 part)
96 oz	2700 gr	Couverture White (3 parts) 500010

LIGHT GANACHE

32 oz	900 gr	Heavy Cream (1 part)
80 oz	2250gr	Couverture White (2.5 parts) 500010

(Couverture can be used in either block, tablet or coin form with the same results)

Preparation

- Bring heavy cream to a boil.
- Add chopped Couverture Blocks or Coins.
- Remove from heat.
- Stir carefully until Couverture is completely dissolved.
- Confiseur d'Or flavorings may be added; for example unsweetened nut pastes, liquor concentrates, fruit compounds.
- Pour into clean container and cover with plastic wrap.
- Use as desired.

SUGGESTIONS

Heavy Ganache

- Is ideal for spreading between bars in order to cut out and dip and for forming hand rolled truffles.

Medium Ganache

- For fillings of cakes, pastries, chocolate specialties.
- Ideal when melted as coating - glaze for cakes and pastries.
- Can be piped and dipped.

Light Ganache

- For filling of truffles, pralines or molded items.





Seasonal CONCEPTS

Ginger Mousse Served with Apple Streusel and Brandy Snaps

Ingredients for 25 portions

GINGER MOUSSE

4 oz	120 gr	Water
8 oz	140 gr	Sugar
4 oz	120 gr	Glucose
10 oz	280 gr	Yolks
10 sheets		Gelatin 018019
4 oz	120 gr	Ginger Juice 510005
16 oz	450 gr	Whipped Cream

Preparation

- Bring sugar water and glucose to a boil.
- Continue boiling to 248°F.
- While the sugar is boiling place the egg yolks in a bowl and whisk so they become foamy.
- Soak the gelatin sheets in cold water.
- Add the boiled sugar to the yolks and continue whisking until they are cool.
- Warm the ginger juice and add the soaked gelatin.
- Cool to just reach setting point.
- Fold in the yolk mixture and the whipped cream.
- Pipe into molds lined with acetate strip and refrigerate.

BRANDY SNAPS

4 oz	120 gr	Butter
6 oz	170 gr	Sugar
4 oz	120 gr	Glucose 031001
pinch	5 gr	ground Ginger
pinch	5 gr	ground Cinnamon
4 oz	120 gr	All Purpose Flour

Preparation

- Melt butter, sugar and Glucose, bring to a boil.
- Add the spices and flour.
- Stir together.
- Divide between 2 Silpat mats 1/2 sheetpan size.
- Place a second Silpat on top and roll thinly with a rolling pin.
- Bake at 380°F until evenly bubbly and golden brown.
- Remove from oven and cut into triangles while warm. Shape immediately around the same mold the dessert was made in.



FRANGIPANE

8 oz	240 gr	Almond Paste 502002
4 oz	120 gr	Unsalted Butter
1 oz	25 gr	Sugar
2		Eggs
1 oz	25 gr	All Purpose Flour

Preparation

- Cream almond paste, soft butter and sugar until smooth.
- Whisk the eggs and add gradually. Sieve the flour and fold in.
- Pipe into small round Flexi Molds.

HAZELNUT STREUSAL

4 oz	120 gr	Hazelnut Flour 040002
4 oz	120 gr	Butter
4 oz	120 gr	Sugar

Preparation

- Cream the butter and sugar in a mixer with the paddle attachment.
- Sieve flour and add Hazelnut Flour.
- Add the flour to the butter mixture.
- Allow to stir until barely combined and the mixture looks like large coarse crumbs.
- Refrigerate before use.
- Sprinkle on top of the frangipane and bake at 350°F until golden brown.



Seasonal CONCEPTS

Ginger - Quark Custard Cream Cake

Yield: 4 x 10" cakes
2 layers chocolate almond sponge cake

QUARK CREAM

32 oz	900gr	Fromage Blanc
17 oz	480 gr	Sugar
3 oz	80 gr	Milk, Whole
4 oz	120 gr	Egg Yolks
2 oz	45 gr	018019 Sheet Gelatin (26 sheets)
1 oz	28 gr	011001 Vanilla Bean w/Seeds Compound
63 oz	1800gr	Heavy Whipped Cream

Preparation

- Place gelatin sheets in cold water to soften.
- Mix fromage blanc, sugar, milk, egg yolks, pinch of salt and Vanilla Compound together.
- Add softened gelatin sheets.
- Fold in whipped heavy cream.

*For more information, call Vermont Butter & Cheese Company: Tel # 800-884-6287

GINGER CUSTARD CREAM

14 oz	400gr	030006 Ginger Fresh Frozen Tropical Fruit Puree
17 oz	480 gr	Sugar
50 oz	1400gr	Heavy Cream
2 pc		092001 Bourbon Vanilla Beans from Madagascar Pinch Salt
23 oz	640 gr	Egg Yolks
2 oz	45 gr	018017 Sheet Gelatin (26 sheets)
17 oz	480 gr	Heavy Whipped Cream

Preparation

- Place gelatin sheets in cold water to soften.
- Combine heavy cream, Ginger Juice and sugar in a stainless steel saucepan.
- Place egg yolk and some of the above liquid in stainless steel bowl.
- Add split vanilla beans and a pinch of salt into first mix and bring to a boil.
- Add egg yolk mixture and bring to the rose stage at 180° F (Nappe).
- Pass through a sieve.
- Add softened gelatin sheets.
- Place mixture on an ice bath.
- Cool and fold in whipped heavy cream.



JAMAICAN RUM PINEAPPLE

1 pc		Pineapple
2 oz	60 gr	Butter
6 oz	170 gr	Light brown sugar
1 oz	14 gr	030006 Ginger Juice Tropical Fruit Purée
2 oz	60 gr	077005 Rum Concentrate
1/2 oz	14 gr	021003 LemJet

Preparation

- Peel pineapple and cut into small chunks.
- Lightly sauté pineapple chunks, sugar and butter.
- Add remaining ingredients and simmer for approx. 5 minutes or until pineapple chunks are tender.

ASSEMBLY

- Prepare the **chocolate almond sponge cake** in advance and cut into thin layers.
- Place the cake rings on a flat sheet pan lined with a sheet of acetate.
- Make the Quark Cream and pour a layer into the cake ring.
- Refrigerate until set.
- Place a disc of sponge over the cream, spread the prepared pineapple over the sponge.
- Make the Ginger Custard and pour over the pineapple.
- Cover with a second disc of chocolate almond sponge.
- Refrigerate or freeze.

DECORATIONS

- Prepare a ginger-gel (Clear Gel 002055 and Ginger Juice 030006).
- Spread a thin layer of ginger-gel on cake.
- With Chocolate Dessert Sauce (002072) make a fantasy design on cake.
- Spread another thin layer of ginger-gel on it.
- This technique will give you a marbled effect.
- Decorate with some fresh fruit and Transfer Sheet pieces.



Seasonal CONCEPTS

Hazelnut Gianduja Bavarian Cream Charlotte

Yield 1 10" cake

BASIC CREAM ANGLAISE

17 oz	500 gr	Milk
17 oz	500 gr	Heavy Cream
3 oz	100 gr	Sugar
7 oz	200 gr	Egg Yolks
1 pc		Vanilla Bean – split & scraped 092001

Preparation

- Bring the milk, cream and 1/2 the sugar quantity to a boil.
- Combine the remaining sugar with the yolks and temper with the boiled cream.
- Return to the pan and heat carefully to rose (180°F).
- Pass through a strainer and cool over a water bath.

HAZELNUT GIANDUJA BAVARIAN CREAM

22 oz	650 gr	Basic Cream Anglaise
10 pc		Sheet Gelatin 018019
12 oz	350 gr	Hazelnut Gianduja 501002
16 oz	450 gr	Heavy Whipped Cream

Preparation

- Soak the sheet gelatin in cold water until soft, add to the warm cream anglaise and stir until melted.
- Soften the gianduja, add to the anglaise.
- Allow to cool until it just reaches setting point and fold in the whipped cream.

ORANGE CRUNCH BASE

10oz	300 gr	Double Cream Couverture 500003
5oz	140 gr	Crushed Gaufrette Wafers 009005
3oz	75 gr	Chopped Candied Orange 008022
10oz	300 gr	Praline Paste Dark Hazelnut 501001

Preparation

- Melt the couverture, combine with other ingredients.
- Spread out onto a Silpat in a thin layer.
- Cut discs the size of the cake ring.

ASSEMBLY AND DECORATION

- Place the orange crunch layer into a cake ring which has been lined with a strip of acetate **001028**.
- Soften a small amount of hazelnut gianduja and spread a thin layer over the base.
- Place a disc of light hazelnut sponge cake over the orange crunch layer – the sponge disc should be a little smaller so the lady fingers will stay in place.
- Place the lady fingers **009001** around the inside of the cake ring.
- Fill with a layer of Gianduja Bavarian.
- Place a second hazelnut sponge layer in the center and pour the remaining mousse into the ring.
- Allow to set.
- Decorate with segments of candied orange slices **008022**, a bulb of whipped cream and a chocolate decoration piece **001154**.





Seasonal CONCEPTS

Hazelnut Gianduja Parfait

Yields 40 portions

8 oz	250 gr	Sugar
8 pc		Egg Yolks
5 oz	150 gr	Hazelnut Gianduja 501002
1 oz	20 gr	Kirsch Concentrate 077001
3 oz	80 gr	Black Forest Shavings Dark 506001
1 qt	1 l	Whipped Cream

Preparation

- Warm the yolks and sugar over a bain marie until hand warm.
- Place on a mixer and whip until ribbon stage.
- Melt the Hazelnut Gianduja, add the Kirsch and add to the yolk mixture.
- Fold in the whipped cream and Black Forest Shavings.
- Freeze.





Seasonal CONCEPTS

Ice Cream Basic recipe

ICE CREAM BASE

32 oz	900 gr	Milk, Whole
11 oz	300 gr	Heavy Cream
10 oz	260 gr	Egg Yolks
10 oz	260 gr	Sugar
1 pc		Bourbon Vanilla Bean from Madagascar 092001

Preparation

- Combine milk, heavy cream, $\frac{1}{2}$ sugar and scraped vanilla bean in a saucepan and bring to a boil.
- Place egg yolks and second $\frac{1}{2}$ of sugar in a bowl and mix together well.
- Temper egg yolk, sugar- milk mixture with the boiled milk-cream-sugar mixture and return to the pan.
- Heat carefully to rose (180°F).
- Pass mixture through a chinois, and place over an ice bath.
- When cooled the following ice creams can be produced:

PRALINE ICE CREAM

- Add 20% of Praline Paste **501001** by weight into ice cream base.

GIANDUJA ICE CREAM

- Add 20% of melted Gianduja **501002** by weight into ice cream base.

CHOCOLATE ICE CREAM

- Add 20% of melted Couverture Double Cream **500003** by weight into ice cream base.





Seasonal CONCEPTS

Milk Chocolate Mousse Wrapped in a Chocolate Collar Garnished with Orange Tuile and served with Caramel Oranges

Ingredients for 25 portions

ORANGE CRUNCH BASE

10 oz	283 gr	Couverture Double Cream	500003
5 oz	140 gr	Crushed Gaufrette Wafers	009005
3 oz	85 gr	Glazed Orange Slices	008022
10 oz	283 gr	Praline Paste	501006

(Couverture can be used in either block, tablet or coin form with the same results)

Preparation

- Melt the couverture.
- Chop the orange slices into small pieces.
- Combine all ingredients.
- Spread out onto a Silpat in a thin layer.
- Refrigerate and cut discs to fit inside the molds.

MILK CHOCOLATE MOUSSE

3 oz	85 gr	Sugar	
3 oz	85 gr	Water	
3		Egg Yolks	
1		Whole Egg	
5		Sheets of Gelatin	018019
8 oz	225 gr	Couverture Milk	500012
1 pt	450 gr	Whipping Cream	

Preparation

- Bring sugar and water to a boil.
- Place egg and egg yolks in a mixer and whip until foamy. Add the boiled sugar syrup once it has reached 248°F. Continue beating until cool.
- Soak the gelatin sheets in cold water until soft. Squeeze off the excess water and warm until dissolved. Add to the egg mixture.
- Melt the orange couverture, fold into the yolk mixture.
- Fold in the whipped cream.

ORANGE TUILE BATTER

5 floz	140 gr	Orange juice, fresh	
14 oz	400 gr	Powder Sugar	
3 oz	85 gr	Cake Flour	
5 oz	140 gr	Butter	
1/4 tsp		Orange Rappe	008020

Preparation

- Sieve flour and powder sugar together.
- Add orange juice and zest from 1 orange.
- Melt the butter and add.
- Cover and refrigerate.
- Spread thinly on a Silpat Mat.
- Bake at 380° F until golden brown.
- Allow to cool and break into pieces.



CARAMEL ORANGES

12		Oranges	
4 oz	110 gr	Sugar	
8 oz	225 gr	Orange Juice	
2 oz	60 gr	Grand Marnier	
		Concentrate	066001

- Cut the oranges in segments.
- Caramelize the sugar, add orange juice and allow to reduce a little.
- Add the orange segments and continue to cook on a low heat until the oranges are also golden brown. Add the Grand Marnier.
- Cool before plating.

CHOCOLATE TUBES

3		Transfer Sheets	001024
16 oz	450 gr	Hard Dark Chocolate Glaze	500019

- Cut the transfer sheets into 9 even pieces by cutting into 3 vertically and then each strip into 3 sections.
- Spread with a thin layer of melted chocolate and wrap to form a tube. The end can overlap this will come away easily when unwrapping the tube.

ASSEMBLY

- Place a disc of orange chocolate crunch in the base of each tube.
- Fill with orange chocolate mousse, refrigerate.
- Peel the transfer sheet away just before service.
- Decorate with orange tuile pieces and caramelized oranges.



Seasonal CONCEPTS

Chocolate Hazelnut Sponge Cake

Yield 2 cake frames 15" x 15"

SPONGE

53 oz	1500 gr	Hazelnut Danish Filling 505019
51 oz	1440 gr	Egg Yolks
42 oz	1200 gr	Egg Whites
26 oz	750 gr	Sugar
14 oz	400 gr	Cake Flour
7 oz	200 gr	Cocoa Powder 018013

Preparation

- Mix Hazelnut Danish Filling and eggs yolks together to ribbon stage.
- Prepare a meringue with the egg whites and sugar.
- Mix the two mixtures together, fold in flour and Cocoa Powder.
- Bake at 340° F or 170° C for approx. 75 minutes.





Seasonal CONCEPTS

Hazelnut Frangipan

Yield 1 sheet pan

FRANGIPAN

35 oz	1000 gr	Hazelnut Danish Filling 505019
17 oz	500 gr	Butter
17 oz	500 gr	Egg by weight
9 oz	250 gr	Cake Flour

Preparation

- Combine Hazelnut Danish Filling and butter in a mixing bowl.
- Mix until light and creamy.
- Slowly add eggs.
- Fold in cake flour.
- Pipe into desired tartlet shell or into a full size sheet pan lined with parchment paper.
- Bake at approx. 380° F depending on size.

ASSEMBLY

- Place your favorite fruits on top, such as apricots, cranberries, peaches, apples, pears, etc.





Seasonal CONCEPTS

Light Hazelnut Sponge

Yield 4 x 10" sponges

SPONGE

35 oz	1000 gr	Hazelnut Danish Filling 505019
22 oz	640 gr	Egg Yolks
2 oz	60 gr	Water
14 oz	400 gr	Egg Whites
7 oz	200 gr	Sugar
10 oz	300 gr	Cake Flour

Preparation

- Mix Hazelnut Danish Filling, egg yolks and water until smooth.
- Beat egg whites and sugar to a meringue.
- Combine the two mixtures and fold in the cake flour.
- Fill mixture in 10" diameter cake rings.
- Bake at 370° F for approx. 30 - 35 minutes.





Seasonal CONCEPTS

Hazelnut Jelly Roll

Yield 1 sheet pan

JELLY ROLL

5 oz	150 gr	Egg Yolks
7 oz	200 gr	Hazelnut Danish Filling 505019
5 oz	150 gr	Egg Whites
2 oz	75 gr	Sugar
2 oz	75 gr	Cake Flour

Preparation

- Mix egg yolks and Hazelnut Danish Filling until smooth.
- Beat egg whites and sugar to a meringue.
- Combine the two mixtures and fold in the cake flour.
- Spread mixture on a parchment lined sheet pan and bake at 420° F for 5 minutes.





Seasonal CONCEPTS

Hazelnut Pitta

SPONGE

35 oz	1000 gr	Water
3.5 oz	100 gr	Levit Instant 041007
5 oz	150 gr	Fresh Yeast
85 oz	2400 gr	White Wheat Flour (King Arthur)

Preparation

- Dissolve Levit and yeast in the water, add flour and mix to dough.
- Allow to rest for about 3/4 hour.

MIXTURE

14 oz	400 gr	Butter
7 oz	200 gr	Sugar
7 oz	200 gr	Hazelnut Danish Filling 505019
9 oz	250 gr	Egg by weight
1 oz	40 gr	Salt
0.5 oz	15 gr	Vanilla Bean with Seeds Compound 011001
0.5 oz	15 gr	Lemon with Peel Compound 011013
35 oz	1000 gr	Raisins

Preparation

- Cream all ingredients together, except raisins.
- Add mixture to sponge and knead to dough.
- At the end fold gently the raisins into the dough.
- Allow to rest for bulk fermentation for 1 hour.

Work off

- Scale dough into 1 lb (450 gr) pieces.
- Form round pieces and roll out, or press flat.
- Place in greased cake rings of 8" diameter and allow to proof.

Baking information

Baking temperature: approx. 370° F. , not lower then 350° F.

Baking time: approx. 30-40 minutes

Steam: no

TOPPING

16.0 oz	450 gr	Hazelnut, sliced
16.0 oz	450 gr	Nib Sugar
12.0 oz	350 gr	Powdered Sugar

ASSEMBLY

- Spray with Egg Wash and dock with a fork.
- Sprinkle sliced hazelnuts and nib sugar on top.
- Then dust with powdered sugar.

SUGGESTION

- Flavor dough with Fiori di Sicilia.





Seasonal CONCEPTS

Light Filbert Soufflé Cakes

Yield 60 small cakes

8 oz	200 gr	Cream
4 oz	100 gr	Egg Yolks
6 oz	150 gr	Hazelnut Danish Filling 505019
6 oz	150 gr	Egg Whites
3 oz	75 gr	Sugar

Preparation

- Cream, yolks and Hazelnut Danish Filling to a smooth paste.
- Whisk egg whites and sugar to soft peaks and fold into the hazelnut mixture.
- Bake in greased, sugar dusted molds at 360°F – 380°F until well risen and golden.
- Cake freezes well.
- Serve with warm poached fruit, such as cherries in kirsch.

SUGGESTION

- Fill into an unbaked pastry shell which has sultanas sprinkled on the base.
- Bake.





Seasonal CONCEPTS

Hazelnut Eclairs

CHOUX PASTRY

16 oz	460 gr	Water
7 oz	220 gr	Butter
1 tsp	12 gr	Salt
12 oz	340 gr	All Purpose Flour
10 pc		Whole Eggs

Preparation

- Bring water, butter and salt to a boil.
- Add sieved flour stirring constantly.
- Continue to roast the choux dough until it comes cleanly away from the sides of the pan.
- Cool down.
- Beat the eggs and add gradually to the mix. Continue beating until the paste is smooth and shiny.
- Pipe into desired shapes. Sprinkle with sliced hazelnuts.
- Bake at 370°F with steam until well risen, reduce the heat to 320°F once they have color.

HAZELNUT VANILLA CREAM FILLING

4 oz	110 gr	Vanilla Cream Powder 504011 (freeze stable)
16 oz	450 gr	Milk
2 oz	50 gr	Praline Paste Dark Hazelnut 501001
7 oz	200 gr	Whipped Cream

Preparation

- Combine Vanilla Cream powder and milk and mix at high speed for 3 – 4 minutes.
- Blend the Praline Paste into the vanilla cream.
- Fold in whipped cream.
- Pipe into the hazelnut éclairs.





Seasonal CONCEPTS

Pistachio White-Chocolate Mousse Charlotte

yields 2 x 10" cakes
2 layers of pistachio sponge cake

WHITE CHOCOLATE MOUSSE

21 oz	600 gr	Heavy Cream
7 oz	200 gr	Egg yolks
32 oz	900gr	White Couverture 500006
1 oz	30 gr	Gelatin (18 sheets) 018019
28 oz	800 gr	Heavy Whipped Cream

(Couverture can be used in either block, tablet or coin form with the same results)

Preparation

- Warm the heavy cream.
- Add to yolks and temper.
- Return to the pan and heat carefully to rose.
- Sieve and cool over ice water.
- Melt the White Couverture tablets, blocks or coins, add to cream base.
- Soak the Gelatin in cold water, warm until dissolved and add to mixture.
- Fold in the whipped cream.

ASSEMBLY AND DECORATION

- Place a disc of pistachio sponge on a sheet pan.
- Place a cake ring over the sponge.
- Place Lady Fingers **009001** around the inside edge of the ring.
- Pour a layer of mousse over the sponge base.
- Place a smaller disc of pistachio sponge in the center
- Fill to the top with mousse.
- Smooth with a palette knife.
- Refrigerate or freeze.
- Chop pistachios **018018** and mix with white chocolate shavings **506003**
- sprinkle over the surface.

PLATED DESSERT

- Fresh raspberries
- Raspberry Dessert Sauce **505036**





Seasonal CONCEPTS

Poached Pear served with Panne Cotta on a base of Hazelnut Dacquoise

Ingredients for 25 servings

PANNA COTTA

32 oz	900 gr	Half & Half
3 oz	85 gr	Panna Cotta Powder 504010

Preparation

- Combine Half & Half with Panna Cotta Powder, bring to a boil stirring constantly.
- Pour into small molds and refrigerate.

POACHED PEARS

15		Pears
2 qts	2 l	White Riesling Wine
16 oz	450 gr	Sugar
2		Vanilla Beans (split and scraped) 092001
1		Peel from 1 Orange
1		Peel from 1 lemon

Preparation

- Peel the pears.
- Combine all the other ingredients and bring to boil.
- Turn down the heat so the liquid is simmering gently.
- Add the pears and poach until tender.

DACQUOISE

3 oz	85 gr	Egg White
1 oz	28 gr	Sugar
3 oz	85 gr	Almond Flour 040001
3 oz	85 gr	Powder Sugar
4 oz	110 gr	White Couverture (melted) 500010

Preparation

- Whip egg white and sugar to soft peak
- Combine almond flour and powder sugar.
- Fold into the egg white.
- Pipe out onto parchment paper a little larger than the opening of the panna cotta mold.
- Bake at 350°F until golden brown.
- Allow to cool and brush with melted couverture.

PLATING

- Halve and core the pears, take 1/2 pear per portion plus 3 slices.
- Un mold the Panna Cotta.
- Place on a disc of dacquoise.
- Arrange in a bowl with the pear, add some fruit for color.
- Sieve the poaching liquid from the pears and add to the dessert.





Seasonal CONCEPTS

Praline Bavarian Cake

CHOCOLATE CAKE WITH UNSWEETENED COCOA PASTE

Yield - 1/2 sheet pan or 2 x 8" cakes

Makes a rich dense chocolate sponge cake

8 oz	225 gr	Yolks
6 oz	170 gr	Sugar
5 oz	140 gr	Cake Flour
12 oz	340 gr	Egg white
4 oz	110 gr	Sugar
4 oz	110 gr	Cocoa Paste Unsweetened 505004
2 oz	55 gr	Butter

Preparation

- Whip egg yolks and sugar until foamy.
- Sift the cake flour and fold into the yolk mixture.
- Whip the egg whites and second sugar quantity to soft peak.
- Fold half of the whites into the batter.
- Melt cocoa paste and butter together, add to sponge batter.
- Fold in the remaining whites.
- Bake at 350°F for 20 - 25 minutes.
- Wrap immediately in plastic wrap to keep moist.

PRALINE BAVARIAN

17 oz	500 gr	Milk
17 oz	500 gr	Heavy Cream
3 oz	100 gr	Sugar
7 oz	200 gr	Egg Yolks
1 pc		Vanilla Bean – split & scraped

092001

Preparation

- Bring the milk, cream and 1/2 the sugar quantity to a boil.
- Combine the remaining sugar with the yolks and temper with the boiled cream.
- Return to the pan and heat carefully to rose (180°F).
- Pass through a strainer and cool over a water bath.

BASIC CREAM ANGLAISE

22 oz	650 gr	Basic Cream Anglaise
10 pc		Sheet Gelatin 018019
12 oz	350 gr	Praline Paste Dark Hazelnut 501001
16 oz	450 gr	Heavy Whipped Cream

Preparation

- Soak the sheet gelatin in cold water until soft, add to the warm cream anglaise and still until melted.
- Add the praline paste to the anglaise.
- Allow to cool until it just reaches setting point and fold in the whipped cream.



PRALINE GLAZE

5 oz	150 gr	Heavy Cream
8 oz	225 gr	Clear Gel 505011
8 oz	225 gr	Water
10 oz	300 gr	Praline Paste Dark Hazelnut 501001

Preparation

- Bring clear gel and water to a boil.
- Add heavy cream and praline paste and stir until smooth.
- Allow to cool to a smooth flowing consistency before pouring over the cake.

ASSEMBLY AND DECORATION

- Cut the sponge cake into 2 layers.
- Prepare a rectangular frame on a piece of acetate on a flat surface.
- Pour half of the praline Bavarian into the frame and spread evenly.
- Place a layer of sponge over the Bavarian and repeat.
- Refrigerate.
- Finish with a layer of baked chocolate sweet dough which has been spread with orange marmalade **505016**.
- Freeze.
- Flip over and remove the layer of acetate.
- Glaze with a thin layer of Praline Glaze.
- Decorate with chocolate loops, petals and cigarettes.



Seasonal CONCEPTS

Raspberry Mousse Cake

yields 2 x 10" cakes

Jaconde sponge
1 sugar dough base
2 layers of almond sponge

ITALIAN MERINGUE

14 oz	400 gr	Sugar
7 oz	200 gr	Water
1 oz	30 gr	Glucose 031001
6 oz	180 gr	Egg whites

Preparation

- Place sugar, water and glucose in a pot and bring to a boil.
- Whip egg whites, add sugar syrup once it reaches 248°F.
- Continue whipping until cool.

RASPBERRY MOUSSE

13 oz	350 gr	Raspberry Puree 030008
1/2 oz	12 gr	Gelatin (7 sheets) 018019
16 oz	450 gr	Italian Meringue
19 oz	550 gr	Heavy Whipped Cream

Preparation

- Warm the raspberry puree.
- Soak the gelatin, add to the warm puree to dissolve.
- Cool until puree just reaches setting point.
- Fold in the Italian meringue.
- Fold in the whipped cream.

ASSEMBLY AND DECORATION

- Place a strip of jaconde on the inside of the ring.
- Spread raspberry marmalade **505010** over the sugar dough base.
- Place a disc of almond sponge over it.
- Sprinkle some fresh raspberries on top of the sponge.
- Pour a layer of raspberry mousse over the raspberries.
- Place a smaller disc of almond sponge in the center.
- Fill the ring with mousse and smooth with a palette knife.
- Refrigerate or freeze.
- Spread a thin layer of Raspberry/Strawberry Gel **505014** over the surface.
- Pipe bulbs of whipped cream to divide the cake and decorate with fresh raspberries.

PLATING

- Fresh raspberries
- Dusting Raspberry Freeze Dried Fruit Powder
- Raspberry Dessert Sauce **505036**





Seasonal CONCEPTS

Semolina Flan

Yields 25 portions

SEMOLINA FLAN

44 oz	1250 gr	Milk, Whole
11 oz	310 gr	Heavy Cream
5½ oz	155 gr	Flan Powder 504008
2 oz	80 gr	Semolina

Preparation

- Pour ½ amount of milk and heavy cream in sauce pan and add Flan Powder and semolina.
- Bring mixture to a boil while stirring constantly.
- Add second ½ of cold milk and heavy cream and pour into desired dishes.

DECORATION

14.1 oz	400 gr	Heavy Whipped Cream
17.6 oz	500 gr	Raspberry Dessert Sauce 505036

Preparation

- Pipe diagonally heavy whipped cream with plain pastry tip.
- Pour Raspberry Dessert Sauce into dish.





Seasonal CONCEPTS

Strawberry Mousse on a Bed of Wine Jelly Served with Baked Almond Frangipane and Strawberry sauce

Ingredients for 25 portions

STRAWBERRY WINE JELLY

26 oz	740 gr	Clear Gel 505011
13 oz	370 gr	Riesling or Dessert Wine
16 oz	450 gr	Strawberries

Preparation

- Heat Clear Gel with wine. Bring to a boil.
- Cut strawberries into small pieces and place in plexiglass rings.
- Pour a layer of wine jelly over the fruit, refrigerate.

MOUSSE

15 oz	425 gr	Strawberry Puree 510008
3 oz	85 gr	Sugar
8 sheets		Gelatin 018019
18 oz	510 gr	Italian Meringue
24 oz	680 gr	Whipped Cream
0.5 oz	14 gr	Freeze Dried Strawberry Powder 511006

Preparation

- Warm the puree with the first quantity of sugar.
- Soak the leaves of gelatin in cold water until soft, squeeze out and add to the warm puree.
- Stir until melted.
- Cool until setting point is just reached.
- Add half of the puree to the Italian meringue and fold in. Add back to the remaining meringue and gently combine.
- Fold in the whipped cream and freeze dried strawberry powder.
- Fill into molds and allow to set.

ITALIAN MERINGUE

14 oz	400 gr	Sugar
7 oz	200 gr	Water
1 oz	28 gr	Glucose 031001
6 pc		Egg white

Preparation

- Bring sugar, glucose and water to a boil.
- Clean the pan and boil to 248°F.
- Pour onto half beaten whites, continue beating until cool.



FRANGIPANE

8 oz	225 gr	Almond paste 502002
4 oz	110 gr	Unsalted Butter
1 oz	28 gr	Sugar
2		Eggs
1 oz	28 gr	All Purpose Flour

Preparation

- Cream almond paste, soft butter and sugar until smooth.
- Whisk the eggs and add gradually. Sieve the flour and fold in.
- Pipe into small round Flexi Molds.

HAZELNUT STREUSAL

4 oz	120 gr	All Purpose Flour
4 oz	120 gr	Hazelnut Flour 040002
4 oz	120 gr	Butter
4 oz	120 gr	Sugar

Preparation

- Cream the butter and sugar in a mixer with the paddle attachment.
- Sieve flour and add Hazelnut Flour.
- Add the flour to the butter mixture.
- Allow to stir until barely combined and the mixture looks like large coarse crumbs.
- Refrigerate before use.
- Sprinkle on top of the frangipane and bake at 350°F until golden brown.

PLATING

- Serve with Arte Piatto Strawberry Sauce **505037**



Seasonal CONCEPTS

Strawberry Trifle with White Chocolate Mousse

Ingredients for 25 portions

JELLY LAYER

14 oz	400 gr	Clear Gel 505011
7 oz	200 gr	Riesling or Water
8 oz	230 gr	Strawberries

Preparation

- Cut strawberries into small pieces and place in the bottom of each glass.
- Heat the Clear Gel together with either water or wine, bring to a boil.
- Pour a layer into the base of each glass.
- Refrigerate. The Clear Gel will set within 30 minutes.

CUSTARD LAYER

2 oz	55 gr	Flan Powder 504008
20 oz	550 gr	Whole Milk

Preparation

- Combine the Flan powder and milk, bring to a boil stirring constantly.
- Pour into the glass directly over the Gel layer.
- Refrigerate.

WHITE CHOCOLATE MOUSSE WITH STRAWBERRY FREEZE DRIED FRUIT POWDER

20 oz	560 gr	White Chocolate Mousse 504004
1 oz	28 gr	Strawberry Freeze Dried Fruit Powder 511006
20 oz	560 gr	Cold Water
20 oz	560 gr	Whipped Cream

Preparation

- Combine the White Chocolate Mousse powder with the Strawberry Freeze Dried Fruit Powder. Rub together well.
- Add the cold water and beat on high speed until it has a meringue like consistency.
- Fold in the whipped cream.
- Pipe into the glass using a large round tube.
- Decorate with a ruffle made with the Choc O'Rolle **501014** – Ruffle maker (Girolle) **501019**
- Fan Gaufrette wafers **009004** can be served with the dessert to add the 'crunch' factor.





Seasonal CONCEPTS

Super Shiny Chocolate Glaze

Beautiful chocolate mirror for cakes and individual desserts

4 floz	113 gr	Water
5 oz	140 gr	Glucose 031001
6 oz	170 gr	Sugar
31 oz	890 gr	Clear Gel 505011
5 oz	140 gr	Cocoa powder 018013
8 floz	226 gr	Water

Preparation

- Combine water, sugar and glucose. Heat until all ingredients have dissolved but do not bring to a boil.
- Add Clear Gel, stir until dissolved and heat until simmering.
- Mix together the cocoa powder and second quantity of water.
- Add to gel mixture and bring to a quick boil.
- Remove from heat and strain.
- Allow to cool to 82 °F before use.
- Glaze frozen cakes immediately after removal from the freezer.





Seasonal CONCEPTS

Trés Leche Cake

Yield 4 x 9" cakes

WHITE CHOCOLATE SPONGE CAKE

12 oz	340 gr	Couverture White 500010
8 oz	225 gr	Vegetable Oil
4 oz	110 gr	Butter
1/4 oz	4 gr	Vanilla Compound 011001
1/4 oz	4 gr	Orange Compound 011004
16 oz	450 gr	Eggs
16 oz	450 gr	Egg Yolks
16 oz	450 gr	Sugar
8 oz	225 gr	Egg Whites
4 oz	110 gr	Sugar
17 oz	480 gr	Cake Flour

(Couverture can be used in either block, tablet or coin form with the same results)

Preparation

- Melt the couverture and butter, add the orange and vanilla compounds and vegetable oil.
- Whip the eggs, egg yolks and sugar until foamy.
- Whip the egg whites and sugar to soft peak.
- Sieve the flour.
- Fold the beaten egg whites into the egg yolk mixture.
- Fold in the flour.
- Fold into the couverture mixture.
- Bake at 325°F for 40 minutes.
- Allow to cool.

SOAKING MILK LIQUID

For 1 cake

4 oz	100 gr	Condensed Milk
4 oz	100 gr	Evaporated Milk
4 oz	100 gr	Whole Milk

ASSEMBLY AND DECORATION

- Trim the baked crust from the sponge cake.
- Brush the cake with the soaking milk, refrigerate.
- Coat sides white truffle vermicelli **505030**.
- Decorate with sliced strawberries, glaze with raspberry strawberry gel **505014**.
- Pipe a boarder of whipped cream around the edge of the cake and sprinkle with chopped pistachios.
- Garnish the center with a white marbled ruffle **501013**.





Seasonal CONCEPTS

Mirliton Plum tart

Yield 4 12" tarts

24 ea		Eggs
8 ea		Yolks
3 lb	1360 gr	Almond flour 040001
2 lb 12oz	1250 gr	Sugar
4 oz	110 gr	Cornstarch
5 oz	140 gr	Orange Rappe 008020
5 oz	140 gr	Lemon Rappe 008019
13 oz	375 gr	(1Bag) *Plum Filling with Balsamico 505022

Preparation

- Mix eggs and yolks
- Add sugar, combine well
- Sift together almond flour and cornstarch and add to eggs
- Add orange and lemon zest.
- Put plum filling in the bottom of 4, 12" tart shells
- Pour the Mirliton mix over the plum and smooth the top
- Bake 350 F for approx 20 30 minutes or until the tart is set and golden brown.

*Have plums reconstituted before starting this recipe.





Seasonal CONCEPTS

Warm Plum Streusel Cake

Yield 25 Portions

CAKE

8 oz	225 gr	Cream Cheese
16 oz	453 gr	Butter
8 oz	225 gr	Sugar
8 oz	225 gr	Corn Syrup
6 ea	6 ea	Eggs
26 oz	735 gr	All Purpose Flour
1/2 oz	15 gr	Baking Powder
1/2 oz	15 gr	Vanilla Extract
1/2 oz	15 gr	Orange Rappe 008020
1/2 oz	15 gr	Lemon Rappe 008019
26 oz	750 gr	(2 Bags) Plum With Balsamico 505022

Preparation

- Cream the cheese and the butter
- Add the sugar and the corn syrup
- Add the eggs one at a time
- Add the vanilla and zest, then the flour.

*Have Plum filling reconstituted before starting this recipe.

MUESLI STREUSEL

1 1/2 lb	680 gr	All Purpose Flour
1 lb	450 gr	Birchermuesli 037005
1 lb	450 gr	Brown Sugar
1 lb	450 gr	Butter
1/4 oz	15 gr	Lemon Rappe 008019

Preparation

- Mix all the dry together in a mixing bowl
- Add Cold butter, mix until all the butter is incorporated and the mix is crumbly.
(Do not over mix)

ASSEMBLY

- After the cake mix is complete fold in the reconstituted Plum Filling.
- Fill into 25 buttered ring molds, top with streusel and bake at 350°F
- for 15-20 minutes.

