

# **Content**

Apple pie .....	1
Chocolate tart .....	2
Blueberry Cupcake.. .....	3
Pavlova.. .....	4
The compass.....	5
Chocolate Cylinder.....	6
Lemon pie.....	7
Tea Tart .....	8
Writter.....	9
Lemon tart .....	10
Fiona.....	11
Raspberry Intense.....	12
Montblanc.....	13

## Apple Pie

Ingredient	Quantity	Unit	Process
<b>Sweet Dough</b>	<b>1,381.00</b>	<b>g</b>	
Butter	300.00	g	In a mixing bowl with the paddle, mix the butter and
Powdered Sugar	240.00	g	the sugar, then add the eggs, then all the dried sifted
Pastry Flour	600.00	g	together. Bake the dough at 165°C/329°F for 20
Baking Powder	1.00	g	minutes.
Almond Flour	90.00	g	
Eggs	150.00	g	
<b>Vanilla Bean Financier</b>	<b>1,005.00</b>	<b>g</b>	
Almond Flour	125.00	g	Mix together dry ingredients with paddle. Add whites,
Powdered Sugar	295.00	g	honey and vanilla beans and mix to combine. With
Flour	75.00	g	mixer on medium slowly add warm melted butter until
Egg Whites	245.00	g	incorporated. Place into frame and bake at
Honey	20.00	g	177°C/350°F for 10-12min.
Vanilla Beans	2.50	u	
Butter, Melted	245.00	g	
<b>Mascarpone Whip</b>	<b>994.00</b>	<b>g</b>	
Powdered Gelatin (Knox)	6.00	g	Hydrate gelatin with water. Heat 1st cream, sugar and
Water	28.00	g	infuse with vanilla beans. Add gelatin to infused cream
sugar	96.00	g	and pour over mascarpone and burr mix. Combine
Cream	96.00	g	with last cream and burr mix again, strain and chill
Mascarpone	288.00	g	overnight.
Cream	480.00	g	
Vanilla Beans	2.00	u	
<b>Caramelized Apple</b>	<b>1,361.00</b>	<b>g</b>	
Apple (Golden Delicious)	1,000.00	g	Peel and core apples, cut in half and slice each half
Sugar	250.00	g	into 6 pieces.
Apple Cider	30.00	g	Caramelize sugar with apple cider; deglaze with butter
Butter	45.00	g	and pour sugar onto silpat to harden. Once dry, grind
Sugar	18.00	g	sugar to a powder.
Pectin	18.00	g	Place apples in a hotel pan in an even layer, sprinkle
<b>Gold Mirror Glaze</b>	<b>50.00</b>	<b>g</b>	
Apple Cider	Qs	g	1. Place apple cider, cooking juice (fatless) and gold
Cooking Juice from Apples	50.00	g	sheets into a sauce pot and whisk over heat until you
Gold Sheets	QS	u	achieve a nice pouring consistency; pour over apple
<b>Assembly</b>			

Chocolate Tart

Ingredient	Quantity	Unit	Process
Chocolate Sable	875.00	g	
Brown Sugar	127.00	g	Cream butter, sugars and trimoline. Add yolks and mix to combine. Sift dry ingredients and mix just until combined. Chill.
Sugar	34.00	g	
Trimoline	40.00	g	
Butter	283.00	g	
Yolks	46.00	g	
Flour	307.00	g	
Cocoa Powder	34.00	g	
Baking Soda	3.00	g	
Salt	1.00	g	
Cremeux Chocolate	999.00	g	
Milk	323.00	g	Make an anglaise with the milk, cream, yolks and sugar. Pour over chocolate and burr mix.
Cream	323.00	g	
Yolks	80.00	g	
Sugar	60.00	g	
Dark Chocolate 66%	213.00	g	
Chocolate Ganache Piping	818.00	g	
Cream	387.00	g	Boil the cream then pour over chocolates and trimoline then burr mix then add the butter at the end let it set out side
Trimoline	25.00	g	
Butter	75.00	g	
66% Chocolate	331.00	g	
Chocolate Pastry Cream	1,166.00	g	
Milk	630.00	g	Make a pastry cream with Milk, Sugar, Pastry cream powder, Eggs Yolk, and the Vanillas. Pour it on the chocolateand whisk it, then the gelatin. When cold add the whipped cream to it.
Sugar	100.00	g	
Pastry cream Powder	27.00	g	
Egg Yolk	56.00	g	
Vanilla Bean	1.00	u	
Vanilla extract	2.00	g	
Gelatin Sheet (gold)	16.00	g	
Chocolate 66%	90.00	g	
Chocolate Pure Paste	45.00	g	
Whipped Cream	200.00	g	
Cacao Nibs Tuile	380.00	g	
Cacao Powder	20.00	g	Warm the milk the glucose and the butter to 45°C/113°F then add the sugar and pectine mix together, boil it for 2 min. add the cacao powder to the mix and give it an other boil. Out of the stove add the cocoa nibs then sheet it in between 2 silpat. Cook at 190°C/374°F for 8 min. cut it while it's still hot.
Milk	80.00	g	
Butter	200.00	g	
Glucose	80.00	g	
Sugar	240.00	g	
Pectine	4.00	g	
Cocoa Nibs	240.00	g	
Assembly			

Blueberry Cupcake

Ingredient	Quantity	Unit	Process
Vanilla Mousse	1,285.00	g	
Anglaise:			In a pot, warm the water. At 40°C/104°F, add the milk powder, vanilla bean and glucose. In a separate bowl, mix the
Water	130.00	g	trimoline and the yolks. Then, make the anglaise. Add the gelatin bloomed to the anglaise then make a ganache
Vanilla Bean	3.00	u	with the white chocolate, use the cold cream to cool down the ganache. ad the whipped cream to the mix to
Glucose	20.00	g	finalize the mousse.
Milk Powder	40.00	g	
Trimoline	20.00	g	
Yolks	130.00	g	
35% White Chocolate	200.00	g	
Cream	150.00	g	
Sheet Gelatin (Gold)	7.50	g	
water	37.50	g	
Cream, Soft Whip	550.00	g	
Blueberry Compote	633.00	g	
Strawberry, Fresh	255.00	g	In a pot, pour the raspberry puree and the sugar. Then, add the strawberries, blueberries and vanilla. Cook the
Blueberry, Fresh	153.00	g	whole until a satisfactory texture is achieved. Then, mix the water and cornstarch, stir into the compote. Let the
Vanilla Bean	1.50	u	compote cool down.
Raspberry Puree	180.00	g	
Sugar	24.00	g	
Cornstarch	9.00	g	
Water	12.00	g	
Blueberry Cremeux	599.00	g	
Blueberry Puree	250.00	g	In a pot, add the blueberry puree and paste. In a bowl, mix the yolk, eggs and sugar. Then, make the crèmeux, add
Blueberry Paste	21.00	g	the gelatin at the end and mix it. Pour the cremeux in a flexipan, leaving some space, and freeze it.
Yolks	75.00	g	
Eggs	93.00	g	
Sugar	62.00	g	
Sheet Gelatin (Gold)	4.00	g	
Butter	94.00	g	
Blueberry Gelee	767.00	g	
Blueberry Puree	225.00	g	In a pot, mix together the blueberry puree, blueberry paste, orange juice and glucose. In a separate bowl, mix the
Blueberry Paste (Fabbri)	57.00	g	pectin with the sugar, and add it to the puree at 80°C/176°F. Let the whole boil for two minutes. Pour atop the
Orange Juice	165.00	g	blueberry crèmeux, and put back the whole in the freezer.
Glucose	165.00	g	
NH Pectin	10.00	g	
Sugar	145.00	g	
Vanilla Sponge	752.00	g	
Sugar	225.00	g	In a bowl, mix together cake flower, baking soda, salt, sugar, vanilla bean and butter and make a crumble. In
Vanilla Bean	1.00	u	another bowl, whisk together the eggs, sour cream, oil and vanilla extract. Add the egg mixture to the crumble.
Cake Flour	175.00	g	Then add the milk progressively. Pour the mix in a flexipan and bake it for 15 mins at 175°C/347°F.
Baking Powder	1.50	tsp	
Baking Soda	0.50	tsp	
Salt	0.50	tsp	
Butter, Room Temp	57.00	g	
Each Eggs	2.00	u	
Sour Cream	75.00	g	
Vegetable Oil	60.00	g	
Vanilla Extract	1.00	tsp	
Whole Milk	160.00	g	
Marshmallow	1,000.00	g	
Sugar	490.00	g	Cook the water, the sugar and the glucose to 120°C, pour it on the egg white whipped then add the melted
Glucose	60.00	g	gelatine. Keep whipping until the mix cool down to 60°C
Egg White	156.00	g	
Gelatine Powder	25.00	g	
Water	148.00	g	
Water	121.00	g	
Coconuts powder	QS	g	
Purple Glaze	1,501.00	g	
Water	207.00	g	Mix the water and gelatin, add on top the condensed milk. Cook together sugar, water and glucose to 106°C/223°F,
Sugar	414.00	g	then mix it into the gelatin mix. Add the colorant at the end and mix well.
Glucose	414.00	g	
Sweetened Condensed Milk	276.00	g	
Water	165.00	g	
Powdered Gelatin (Knox)	25.00	g	
Purple Colorant	QS	u	
Purple Dust	QS	u	
Silver Mirror Glaze	333.00	g	
Mirror Glaze	333.00	g	Warm the mirror glaze to 50°C/122°F, add the silver leaf sheets and whisk hard until right appearance.
Sheets Silver Leaf	2.50	u	
Coconut flake with pearl dust	QS	u	

Assembly

Pavlova

Ingredient	Quantity	Unit	Process
Meringue	208.00	g	
Egg Whites	75.00	g	Make a Swiss meringue, with the powdered sugar sifted at the end.
Sugar	75.00	g	
Powdered Sugar (Sifted)	56.00	g	
Vanilla Extract	2.00	g	
Lime Joconde	997.00	g	
Almond Flour	177.00	g	In a RoboCoupe blend together almond flour, sugar, invert sugar, eggs, lime zest and 1 knife point for green colorant. Make a meringue with the 3rd sugar and whites; fold into joconde base and then fold in the melted butter.
Powdered Sugar	59.00	g	
Inverted Sugar	19.00	g	Bake at 204°C/400°F for 5-6 min.
Lime Zest	5.00	g	
Eggs	295.00	g	
Flour	59.00	g	
Egg Whites	177.00	g	
Sugar	118.00	g	
Butter, Melted	88.00	g	
Green Colorant	QS	u	
Blueberry Compote	633.00	g	
Strawberry, Fresh	255.00	g	In a pot, pour the raspberry puree and the sugar. Then, add the strawberries, blueberries and vanilla. Cook the whole until a satisfactory texture is achieved. Then, mix the water, cornstarch and gelatine; stir into the compote.
Blueberry, Fresh	153.00	g	
Vanilla Bean	1.50	u	Let the compote cool down.
Raspberry Puree	180.00	g	
Sugar	24.00	g	
Cornstarch	9.00	g	
Water	12.00	g	
Sheet Gelatin (Gold)	0.50	u	
Chambord Punch	135.00	g	
Simple Syrup	75.00	g	Mix all the ingredients together and warm up to 40°C/104°F.
Water	50.00	g	
Chambord	10.00	g	
Raspberry Cremeux	417.50	g	
Raspberry Puree (Boiron)	141.00	g	In a pot, cook raspberry purée and raspberry paste with egg yolk and sugar, like an anglaise. Mix in the butter and gelatin, and finish by adding the colorant.
Raspberry Paste (Fabbri)	6.00	g	
Eggs	52.00	g	
Yolks	42.00	g	
Sugar	42.00	g	
Sheet Gelatin (Gold)	2.50	g	
Butter	132.00	g	
Kopykake Red Colorant	Qs	drops	
Mascarpone Whip	994.00	g	
Powdered Gelatin (Knox)	6.00	g	Hydrate gelatin with water. Heat 1st cream, sugar and infuse with vanilla beans. Add gelatin to infused cream and pour over mascarpone and burr mix. Combine with last cream and burr mix again, strain and chill overnight.
Water	28.00	g	
Sugar	96.00	g	
Cream	96.00	g	
Mascarpone	288.00	g	
Cream	480.00	g	
Vanilla Beans	2.00	u	
Pistolet for Chablon	180.00	g	
White Chocolate	100.00	g	Mix all the ingredients together and warm up to 40°C/104°F.
Cocoa Butter	70.00	g	
Oil	10.00	g	
Decor	0.00	g	
White Ring of the Size of the Meringue	QS	u	Place the raspberry cremeux on the small disc and pipe the rose.
Small Disc with Small Hole Velvet	QS	u	
Cocoa Butter	QS	u	
Assembly			

TBD

The Compass/Caramel Clock

Ingredient				Quantity	Unit	Process
Double Chocolate Chip Cookie				544.85	g	
Butter, Cold				90.00	g	In a bowl with paddle, mix together the butter, sugar, brown sugar, trimoline and salt. Mix in the eggs, then all the drieds sifted together, and finally the chocolate chips. Bake at 170°C/338°F for 16 minutes.
Sugar				45.00	g	
Brown Sugar				62.50	g	
Trimoline				10.00	g	
Eggs				48.00	g	
All Purpose Flour				139.00	g	
Baking Soda				2.50	g	
Salt				0.35	g	
Mini Chocolate Chips				135.00	g	
Cocoa Powder				12.50	g	
Hazelnut Financier				994.00	g	
Almond Powder				107.00	g	Mix together almond powder, Hazelnut powder , powdered sugar and flour in a robot coupe. Add scraped vanilla beans and egg white and mix to combine. Slowly pour in melted butter. Bake at 190°C/374°F. for 9 minutes
Powdered Sugar				267.00	g	
Flour				88.00	g	
Vanilla Bean				2.00	u	
Roasted Hazelnut Powder				36.00	g	
Egg Whites				248.00	g	
Hazelnut butter				248.00	g	
Caramel Cremeux				1,106.00	g	
Sugar				150.00	g	Caramelize the sugar and glucose. Deglaze with the hot cream, then make the crèmeux with the yolks and gelatin.
Glucose				90.00	g	
Cream				710.00	g	Let it cool down in the cooler.
Yolks				150.00	g	
Sheet Gelatin (Gold)				6.00	g	
Caramel Mousse				866.00	g	
Sugar				125.00	g	Caramelize the sugar and water. Deglaze with the hot cream. Make an anglaise with the yolk, then add the whipped cream. Pour the mousse inside a donut flexipan, then add the crèmeux into it.
Water				50.00	g	
Cream				250.00	g	
Yolks				60.00	g	
Sheet Gelatin (Gold)				6.00	g	
Whipped Cream				375.00	g	
Vanilla Bean Caramel				567.00	g	
Glucose				140.00	g	Caramelize the glucose and the sugar.
Sugar				140.00	g	Deglaze with cream infused with vanilla bean and salt.
Butter				70.00	g	Bring caramel back to a boil and cook to 108c.
Salt				2.00	g	Take off heat add butter and burr mix until emulsified; shortly after burr mix the gelatin in.
Cream				215.00	g	
Vanilla Bean				0.50	u	
Sheet Gelatin (Gold)				0.50	u	
Caramel Glaze				1,390.00	g	
Sugar				300.00	g	Boil the sugar, glucose and water. Off the stove, add gelatine and condensed milk. Pour over the chocolate and colorants, and burr mix.
Glucose				300.00	g	
Water				150.00	g	
Condensed Milk				200.00	g	
Gelatin knox - 200 Bloom				20.00	g	
Water				120.00	g	
Dark Chocolate 66%				150.00	g	
Carmelia Milk Chocolate				150.00	g	
Brown Liquid Colorant				QS	u	
Mayan Gold Mixed With Caramel Glaze				QS	u	
Assembly						

Chocolate cylinder

Ingredient	Quantity	Unit	Process
Chocolate Sable	874.00	g	
Brown Sugar	127.00	g	Cream butter, sugars and trimoline. Add yolks and mix to combine. Sift dry ingredients and mix just until combined. Chill.
Sugar	34.00	g	
Trimoline	40.00	g	
Butter	283.00	g	
Yolks	46.00	g	
Flour	307.00	g	
Cocoa Powder	34.00	g	
Baking Soda	2.00	g	
Salt	1.00	g	
Chocolate Streusel	353.00	g	
Sugar In The Raw	87.00	g	Mix everything in a bowl with paddle until a homogenous dough forms. Make crumbles with the dough and bake at 165°C/329°F for 13 minutes.
Roasted Almond Flour	87.00	g	
All Purpose Flour	77.00	g	
Cocoa Powder	12.00	g	
Baking Soda	1.50	g	
Salt	1.50	g	
Butter (Cold And Cubed)	87.00	g	
66% Chocolate Crunch	606.50	g	
Streusel	345.00	g	Melt butter and chocolate together. In a bowl with paddle, mix, then add the streusel , praliné, feuilletine and the salt.
66% Chocolate, Melted	75.00	g	
Butter, Melted	40.00	g	
Old School Praline	110.00	g	
Feuilletine	35.00	g	
Salt	1.50	g	
Caramel Cremeux	1,106.00	g	
Sugar	150.00	g	Caramelize the sugar and glucose. Deglaze with the hot cream, then make the crèmeux with the yolks and gelatin. Let it cool down in the cooler.
Glucose	90.00	g	
Cream	710.00	g	
Yolks	150.00	g	
Sheet Gelatin (Gold)	6.00	g	
Chocolate Pastry Cream	317.00	g	
Milk	210.00	g	Make a pastry cream with Milk, Sugar, Pastry cream powder, Eggs Yolk, and the Vanillas. Pour it on the chocolate and whisk it.
Sugar	33.00	g	
Pastry cream Powder	9.00	g	
Egg Yolk	19.00	g	
Vanilla Bean	0.50	u	
Vanilla extract	1.00	g	
Chocolate 66%	30.00	g	
Chocolate Pure Paste	15.00	g	
Almond Chocolate Cream	868.00	g	
TPT Almond	300.00	g	Make almond cream then fold the chocolate pastry cream into it. Bake at 165°C/329F for 22 min
Cocoa Powder	15.00	g	
Butter	120.00	g	
Pastry cream powder	18.00	g	
eggs	100.00	g	
Chocolate Pastry cream	300.00	g	
Rhum	15.00	g	
Chocolate mousse	626.00	g	
Cream	80.00	g	Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the chocolate to make a ganache, crystalize it then fold into the whipped cream at 28°C/82F
Milk	80.00	g	
Sugar	18.00	g	
Yolk	18.00	g	
Chocolate 65%	170.00	g	
Cream	260.00	g	
Shiny Chocolate Glaze	996.00	g	
Water	125.00	g	Cook sugar and water to 120°C/248°F, deglaze with the hot cream and glucose; add cocoa powder and give a boil. Add trimoline and hydrated gelatin.
Sugar	300.00	g	
Cream	222.00	g	
Glucose	112.00	g	
Cocoa Powder	83.00	g	
Trimoline	32.00	g	
Water	111.00	g	
Powdered Gelatin (Knox)	11.00	g	
Assembly			

Lemon Pie

Ingredient			Quantity	Unit	Process
Sweet Dough			1,381.00	g	
Butter			300.00	g	In a mixing bowl with the paddle, mix the butter and the sugar, then add the eggs, then all the dried sifted together.
Powdered Sugar			240.00	g	
Pastry Flour			600.00	g	Bake the dough at 165°C/329°F for 20 minutes.
Baking Powder			1.00	g	
Almond Flour			90.00	g	
Eggs			150.00	g	
Lemon Cremeux			1,858.00	g	
Egg			400.00	g	In a pot, boil the lemon juice and lemon zest. In a separate bowl, mix the eggs and sugar, then pour the mix on the
Sugar			450.00	g	
Lemon Zest			50.00	g	lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.
Lemon Juice			350.00	g	
Water			24.00	g	
Powdered Gelatin (Knox)			4.00	g	
Butter, Cubed			580.00	g	
Lemon Gelification			401.00	g	
Water			85.00	g	Boil everything for one minute. Cool it down, then paddle it.
Lemon Juice			244.00	g	
Sugar			66.00	g	
Agar			6.00	g	
Almond Nougatine			1,017.50	g	
Almond Sliced			360.00	g	In a bowl with the battle, mix the almonds slices, powdered sugar. Then, add warm butter and glucose on it, then the
Powder Sugar			300.00	g	
NH Pectin			7.50	g	pectin. Cook the nougatine at 165°C/329°F for 30 minutes.
Butter			250.00	g	
Glucose			100.00	g	
Lemon-Lime Meringue			845.00	g	
Egg Whites			250.00	g	Cook the sugar, water and glucose to 121°C/250°F. Pour it onto the egg whites whipped, then add the zest.
Sugar			475.00	g	
Water			100.00	g	
Glucose			20.00	g	
Lemon, Zested			0.50	u	
Lime, Zested			0.50	u	
Chocolate Feather Deco			QS	u	
Lime Zest			QS	u	

Assembly

Cut the crèmeux to the right dimension. Add the marmalade on it. Make a sandwich by applying dough on both sides, then pipe the lemon meringue on top.



Tea Tart

Ingredient	Quantity	Unit	Process
<b>Hazelnuts Streusel</b>	<b>709.00</b>	<b>g</b>	
Sugar In The Raw	175.00	g	Mix everything in a bowl with paddle until a homogenous dough forms. Make crumbles with the dough and bake at 175°C/347°F for 15 minutes.
Roasted Hazelnut Flour	175.00	g	
All Purpose Flour	178.00	g	
Baking Soda	3.00	g	
Salt	3.00	g	
Butter (Cold And Cubed)	175.00	g	
<b>Hazelnuts sponge</b>	<b>901.00</b>	<b>g</b>	
Egg	130.00	g	Whip egg white with sugar, and in a other bowl the egg and yolk with the other sugar. Add the flours to the egg and yolk mix then fold the egg white whipped in. add the melted butter with the vanilla. Cook at 160°C/320°F for 20 min
Yolks	50.00	g	
Sugar	180.00	g	
Hazelnut flour	220.00	g	
Flour	50.00	g	
Vanilla	1.00	g	
Butter	110.00	g	
Egg White	80.00	g	
Sugar	80.00	g	
<b>Tea Cremeux</b>	<b>500.00</b>	<b>g</b>	
Cream	340.00	g	Make infusion with the tea and the cream for 4 min replace the missing cream. Make an anglaise with the infusion, sugar and yolks, then burr mix and add the gelatin.
Yolk	68.00	g	
Glucose	20.00	g	
Sugar	48.00	g	
Gelatin Sheet Gold	4.00	g	
Earl Gray Tea	20.00	g	
<b>Whipped Tea Ganache</b>	<b>1,019.00</b>	<b>g</b>	
White Chocolate	150.00	g	Boil half of the cream and infuse the tea for 4 min, then make a ganache with the chocolates. Mix in the gelatin, then the other half of the cream. Cool down
Milk Chocolate	50.00	g	
Cream	400.00	g	
Cream	400.00	g	
Gelatin Sheet Gold	4.00	g	
Earl Gray Tea	15.00	g	

## Writer

Ingredient	Quantity	Unit	Process
<b>Chocolate Sable</b>	<b>874.00</b>	<b>g</b>	
Brown Sugar	127.00	g	Cream butter, sugars and trimoline, add yolks and mix to combine. Sift dry ingredients and mix just until combined. Chill
Sugar	34.00	g	
Trimoline	40.00	g	
Butter	283.00	g	
Yolks	46.00	g	
All-Purpose Flour	307.00	g	
Cocoa Powder	34.00	g	
Baking Soda	2.00	g	
Salt	1.00	g	
<b>Old school Praline Paste</b>	<b>933.00</b>	<b>g</b>	
Whole Almonds With Skin	250.00	g	Cook the water and sugar to 116°C/241°F, then add the warm nuts the coffee bean and caramelize the whole thing until the right color is obtained. Cool everything down, then robot-coupe it.
Whole Hazelnuts With Skin	250.00	g	
Sugar	333.00	g	
Water	80.00	g	
Coffee Beans	20.00	g	
<b>Coffee Cremeux</b>	<b>950.00</b>	<b>g</b>	
Coffee Bean	75.00	g	Make infusion with beans, milk and cream. Make an anglaise with the infusion, sugar and yolks, then pour over chocolate and gelatin.
Cream	250.00	g	
Milk	250.00	g	
Sugar	75.00	g	
Yolks	100.00	g	
64% Chocolate	200.00	g	
<b>Hazelnut-Coffee Financier</b>	<b>1,004.00</b>	<b>g</b>	
Roasted Almond Powder	107.00	g	Mix together the nuts powder, powdered sugar and flour. Add scraped vanilla beans and egg white and mix to combine. Slowly pour in melted butter with instant espresso. Bake at 175°C/400°F. for 17 minutes
Powdered Sugar	267.00	g	
Flour	88.00	g	
Vanilla Bean	2.00	u	
Roasted Hazelnut Powder	36.00	g	
Egg Whites	248.00	g	
Hazelnut oil	50.00	g	
Hazelnut butter	200.00	g	
Coffee Paste	8.00	g	
<b>Coffee Mousse</b>	<b>1,025.00</b>	<b>g</b>	
40% Milk Chocolate	112.00	g	Make the infusion with the grounded coffee bean and the cold milk leave it in the cooler for 24 hours then sift it and rescale the missing cream. Make a ganache with the 40% chocolate, 60% chocolate and the infused cream. Make a pâte-à-bombe with the yolks, eggs, sugar and water. Add the pâte-à-bombe to the ganache, then add the whipped cream.
66% Chocolate	120.00	g	
Cream	210.00	g	
Coffee Beans	60.00	g	
Sheet Gelatin (Gold)	5.00	g	
Yolks	99.00	g	
Eggs	80.00	g	
Sugar	99.00	g	
Water	30.00	g	
Cream	210.00	g	
<b>Shiny Chocolate Glaze</b>	<b>996.00</b>	<b>g</b>	
Water	125.00	g	Cook sugar and water to 120°C/248°F, deglaze with the hot cream and glucose; add cocoa powder and give a boil.
Sugar	300.00	g	
Cream	222.00	g	Add trimoline and hydrated gelatin.
Glucose	112.00	g	
Cocoa Powder	83.00	g	
Trimoline	32.00	g	
Water	111.00	g	
Powdered Gelatin (Knox)	11.00	g	
<b>Chocolate dip</b>	<b>680.00</b>	<b>g</b>	
Dark chocolate	350.00	g	Warm everything to 45°C/113°F and mix together well.
black Cocoa Butter	Qs	g	
Cocoa Butter	300.00	g	
Coconuts oil	30.00	g	

## Lemon Tart 4pcs

Ingredient	Quantity	Unit	Process
<b>Sweet Dough</b>	<b>690.50</b>	<b>g</b>	
Butter	150.00	g	In a mixing bowl with the paddle, mix the butter and the sugar, then add the eggs, then all the dried sifted together.
Powdered Sugar	120.00	g	Bake the dough at 165°C/329°F for 20 minutes.
Pastry Flour	300.00	g	
Baking Powder	0.50	g	
Almond Flour	45.00	g	
Eggs	75.00	g	
<b>Lemon Cremeux</b>	<b>929.00</b>	<b>g</b>	
Egg	200.00	g	In a pot, boil the lemon juice and lemon zest. In a separate bowl, mix the eggs and sugar, then pour the mix on the
Sugar	225.00	g	lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.
Lemon Zest	25.00	g	
Lemon Juice	175.00	g	
Water	12.00	g	
Powdered Gelatin (Knox)	2.00	g	
Butter, Cubed	290.00	g	
<b>Lemon Gelification</b>	<b>401.00</b>	<b>g</b>	
Water	85.00	g	Boil everything for one minute. Cool it down, then burr mix it.
Lemon Juice	244.00	g	
Sugar	66.00	g	
Agar	6.00	g	
<b>Lemon-Lime Meringue</b>	<b>549.00</b>	<b>g</b>	
Egg Whites	162.00	g	Cook the sugar, water and glucose to 121°C/250°F. Pour it onto the egg whites whipped, then add the zest.
Sugar	309.00	g	
Water	65.00	g	
Glucose	13.00	g	
Lemon, Zested	0.50	u	
Lime, Zested	0.50	u	
<b>Lemon Almond Cream</b>	<b>553.00</b>	<b>g</b>	
Powder sugar	150.00	g	Mix the butter and the Powder sugar with the paddle then add the almond powder. Add the eggs then the pastry cream
Almond powder	150.00	g	powder and at the end the rhum and the zeste.
Butter	120.00	g	
Pastry cream Powder	18.00	g	
Eggs	100.00	g	
Rhum	15.00	g	
Lemon zest	1.00	u	
<b>Assembly</b>			

Fiona

Ingredient	Quantity	Unit	Process
<b>Sweet Dough</b>	<b>460.35</b>	<b>g</b>	
Butter	100.00	g	In a mixing bowl with the paddle, mix the butter and the sugar, then add the eggs, then all the dried sifted together. Bake the dough at 165°C/329°F for 20 minutes.
Powdered Sugar	80.00	g	
Pastry Flour	200.00	g	
Baking Powder	0.35	g	
Almond Flour	30.00	g	
Eggs	50.00	g	
<b>Almond sponge</b>	<b>901.00</b>	<b>g</b>	
Egg	130.00	g	Whip egg white with sugar, and in a other bowl the egg and yolk with the other sugar.
Yolks	50.00	g	
Sugar	180.00	g	Add the flours to the egg and yolk mix then fold the egg white whipped in. add the melted butter with the vanilla. Cook at 160°C/320°F for 20 min
Almond flour	220.00	g	
Flour	50.00	g	
Vanilla	1.00	g	
Butter	110.00	g	
Egg White	80.00	g	
Sugar	80.00	g	
<b>Almond paste mousse</b>	<b>1,315.00</b>	<b>g</b>	
<b>Anglaise:</b>			Anglaise:
Milk	130.00	g	In a pot boil milk, vanilla bean and glucose. In a separate bowl, mix the trimoline and the yolks. Then, make the anglaise and burr mix it with almond paste and the gelatine
Almond paste 60%	70.00	g	
Vanilla Bean	4.00	u	
Glucose	20.00	g	bloomed.
Trimoline	20.00	g	Mousse:
Yolks	130.00	g	Make a ganache with the anglaise and the white chocolate then cool it down with the cold cream and add the whipped cream.
35% White Chocolate	200.00	g	
Cream	150.00	g	
Sheet Gelatin (Gold)	7.50	g	
Water	37.50	g	
Cream, Soft Whip	550.00	g	
<b>Recomposed Vanilla Streusel</b>	<b>391.00</b>	<b>g</b>	
All-Purpose Flour	90.00	g	Mix everything in a bowl with paddle until a homogenous dough forms. Make crumbles with the dough and bake at 175°C/347°F for 15 minutes. Melt down the butter and the white chocolate, with a padle mix the streusel and the feuilletine with the chocolate and butter, spread it fine then freeze.
Roasted Almond powder	120.00	g	
Brown Sugar	90.00	g	
Butter, Cold	90.00	g	
Salt	1.00	g	
Feuilletine	100.00	g	
Clarifed butter	120.00	g	
White Chocolate	120.00	g	
<b>Old school Praline Paste</b>	<b>456.00</b>	<b>g</b>	
Whole Almonds With Skin	250.00	g	Cook the water, sugar and vanilla to 116°C/241°F, then add the warm nuts and caramelize the whole thing until the right color is obtained. Cool everything down, then robot-coupe it.
Sugar	166.00	g	
Water	40.00	g	
Vanilla Beans	3.00	u	
<b>Vanilla Cremeux</b>	<b>2,926.00</b>	<b>g</b>	
Cream	630.00		In a pot boil the cream, vanillas and glucose. In a separate bowl, mix the sugar and the yolks. Then, make the anglaise and add the gelatin to it, burr mix and cool down.
Sugar	92.00	g	
Glucose	40.00	g	
Egg Yolk	122.00	g	
Water	35.00	g	
Gelatin 200BL	7.00	g	
Vanilla Bean	6.00	u	
	<b>1,000.00</b>	<b>g</b>	
<b>Marshmallow</b>			
Sugar	490.00	g	
Glucose	60.00	g	
Egg White	156.00	g	
Gelatine Powder	25.00	g	
Water	148.00	g	
Water	121.00	g	
Coconuts powder	QS	g	
<b>White Glaze</b>	<b>1,501.00</b>	<b>g</b>	
Water	207.00	g	Mix the water and gelatin, add on top the condensed milk. Cook together sugar, water and glucose to 106°C/223°F, then mix it into the gelatin mix. Add the colorant at the end and mix well.
Sugar	414.00	g	
Glucose	414.00	g	
Sweetened Condensed Milk	276.00	g	
Water	165.00	g	
Powdered Gelatin (Knox)	25.00	g	
White Gel	QS	u	
Pearl Dust	QS	u	
<b>Assembly</b>			

## Raspberry Intense

Ingredient	Quantity	Unit	Process
<b>Double Chocolate Chip Cookie</b>	<b>544.85</b>	<b>g</b>	
Butter, Cold	90.00	g	In a bowl with paddle, mix together the butter, sugar, brown sugar, trimoline and salt. Mix in the eggs, then all the drieds sifted together, and
Sugar	45.00	g	finally the chocolate chips. Bake at 170°C for 16 minutes.
Brown Sugar	62.50	g	
Trimoline	10.00	g	
Eggs	48.00	g	
All Purpose Flour	139.00	g	
Baking Soda	2.50	g	
Salt	0.35	g	
Mini Chocolate Chips	135.00	g	
Cocoa Powder	12.50	g	
<b>Raspberry Hazelnut Crunch</b>	<b>1'261.00</b>	<b>g</b>	
60% Hazelnut Praline (Valrhona)	755.00	g	In a bain-marie, mix all the ingredients, finishing by the feuilletine and the frozen raspberries. Paddle the whole thing.
Cocoa Butter	74.00	g	
40% Milk Chocolate	149.00	g	
Feuilletine	224.00	g	
Freeze Dried Whole Raspberries	59.00	g	
<b>Raspberry Crémeux</b>	<b>1'697.00</b>	<b>g</b>	
Raspberry Puree (Boiron)	705.00	g	In a pot, cook raspberry purée and raspberry paste with egg yolk and sugar, like an anglaise. Mix in the butter and gelatin, and finish by adding the
Raspberry Paste (Fabbri)	28.00	g	colorant.
Eggs	264.00	g	
Yolks	212.00	g	
Sugar	212.00	g	
Sheet Gelatin (Gold)	12.00	g	
Butter	264.00	g	
Kopykake Red Colorant	2.00	drops	
<b>Flourless chocolate sponge</b>	<b>1'510.00</b>	<b>g</b>	
Butter	120.00	g	Melt the butter and the chocolate together. In the robot-coupe, mix the yolk and the marzipan together, and mix in the butter and chocolate. Add
66% Chocolate	420.00	g	in gently the whipped egg-whites and sugar. Cook at 182°C for 8 minutes.
Yolks	100.00	g	
Lubeca Almond Paste Marzipan	200.00	g	
Fresh Whites	500.00	g	
Sugar	170.00	g	
<b>Fresh Raspberry-Lemon Compote</b>	<b>879.00</b>	<b>g</b>	
Sugar	90.00	g	Cook the sugar and water to 125°C. Add the strawberry puree and cook the whole to 106°C. Deglaze the whole with the lemon juice, vanilla
Water	25.00	g	extract, vanilla bean and the gelatin. Pour the mix onto the whole raspberries.
Strawberry Puree	80.00	g	
Lemon Juice	50.00	g	
Vanilla Extract	4.00	g	
Vanilla Bean	1.00	u	
Powdered Gelatin (Knox)	6.00	g	
Water	24.00	g	
Whole Raspberries	600.00	g	
<b>Dark Chocolate Raspberry Cremeux</b>	<b>1'123.00</b>	<b>g</b>	
Milk	225.00	g	Make an anglaise with milk, cream, raspberry purée and yolk, then add the chocolate and gelatin.
Cream	225.00	g	
Raspberry Puree	127.00	g	
Sugar	67.00	g	
Yolks	116.00	g	
66% Chocolate	354.00	g	
Sheet Gelatin (Gold)	9.00	g	
<b>Duo Chocolate Mousse</b>	<b>965.00</b>	<b>g</b>	
40% Milk Chocolate	112.00	g	Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâte-
66% Chocolate	120.00	g	à-bombe to the ganache, then add the whipped crОбщий вес: бееам.
Cream	210.00	g	
Sheet Gelatin (Gold)	5.00	g	
Yolks	99.00	g	
Eggs	80.00	g	
Sugar	99.00	g	
Water	30.00	g	
Cream	210.00	g	
<b>Meringue</b>	<b>208.00</b>	<b>g</b>	
Egg Whites	75.00	g	Make a Swiss meringue, with the powdered sugar sifted at the end.
Sugar	75.00	g	
Powdered Sugar (Sifted)	56.00	g	
Vanilla Extract	2.00	g	
<b>Red Glaze</b>	<b>1'501.00</b>	<b>g</b>	
Water	207.00	g	Mix the water and gelatin, add on top the condensed milk. Cook together sugar, water and glucose to 106°C, then mix it into the gelatin mix. Add
Sugar	414.00	g	the colorant at the end and mix well.
Glucose	414.00	g	
Sweetened Condensed Milk	276.00	g	
Water	165.00	g	
Powdered Gelatin (Knox)	25.00	g	
Red Colorant	QS	u	
Red Dust	QS	u	

Amaury Guichon

### Assembly

Build the cake in a round circle, starting with the raspberry crunch, then the raspberry crémeux, a thin layer of mousse, then the flourless sponge, the raspberry compote and the dark raspberry-chocolate crémeux. Glaze with the red glaze, then put it atop the cookie. Chocolate-coat the meringue and place it on top.

## Mont Blanc

Ingredient	Quantity	Unit	Process
<b>Chesnut pipping</b>	<b>1,546.50</b>	<b>g</b>	
Milk	200.00	g	Make a Pastry cream with the milk the chesnut cream, chestnut puree, pastry cream powder and the yolk. Add the butter to it while hot then burr mix the gelatin bloomed inside. Cool down for 24 hours before use.
Chestnut Cream	500.00	g	
Chestnut Puree unsweeted	175.00	g	
Pastry cream powder	13.50	g	
Yolk	135.00	g	
Butter	475.00	g	
Gelatine powder 200Bl	8.00	g	
Water	40.00	g	
Vanilla Bean	2.00	u	
<b>Swiss Meringue</b>	<b>412.00</b>	<b>g</b>	
Egg Whites	150.00	g	Make a Swiss meringue, with the powdered sugar sifted at the end. Cook it at 100°C/212°F. then water proof it with pistolet mix
Sugar	150.00	g	
Powdered Sugar (Sifted)	112.00	g	
<b>Mascarpone Whip</b>	<b>994.00</b>	<b>g</b>	
Powdered Gelatin (Knox)	6.00	g	Hydrate gelatin with water. Heat 1st cream, sugar and infuse with vanilla beans for 30 min. Add gelatin to infused cream and pour over mascarpone and burr mix. Combine with last cream and burr mix again, strain and chill overnight.
Water	28.00	g	
sugar	96.00	g	
Cream	96.00	g	
Mascarpone	288.00	g	
Cream	480.00	g	
Vanilla Beans	2.00	u	
<b>Black currant compote</b>	<b>373.00</b>	<b>g</b>	
Black currant puree	300.00	g	mix every ingredient together at 40°C/104°F, bring it to a boil then cool it down.
Orange Juice	50.00	g	
Agar Agar	3.00	g	
Sugar	20.00	g	
<b>Chesnut Almond Cream</b>	<b>563.00</b>	<b>g</b>	
Powder sugar	130.00	g	Mix the butter, chesnut cream and the Powder sugar with the paddle then add the almond powder. Add the eggs then the pastry cream powder and at the end add the whiskey. Bake it with the tart shell at 165°C/329°F for 20 minutes.
Almond powder	150.00	g	
Butter	120.00	g	
Pastry cream Powder	18.00	g	
Eggs	100.00	g	
Fresh Cassis	Qs	g	
Chestnut cream	30.00	g	
Whiskey	15.00	g	
<b>Sweet Dough</b>	<b>429.00</b>	<b>g</b>	
Butter	140.00	g	In a mixing bowl with the paddle, mix the butter and the sugar, then add the eggs, then all the dried sifted together. Bake the dough at 165°C/329°F for 20 minutes.
Powdered Sugar	54.00	g	
Pastry Flour	200.00	g	
sel	1.00	g	
Eggs	34.00	g	
<b>Pistolet for Chablon</b>	<b>220.00</b>	<b>g</b>	
Milk Chocolate	120.00	g	
Cocoa Butter	100.00	g	