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## Apple 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 ar     | d     |
| Powdered Sugar            | 240.00 g the sugar, then add the eggs, then all the dried sift   | ed    |
| 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   |       |
| Vanilla Bean Financier    | 1,005.00 g   |       |
| Almond Flour              | 125.00 g Mix together dry ingredients with paddle. Add whi       | es,   |
| 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 of         | ıntil |
| 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   |       |
| Mascarpone Whip           | 994.00 g   |       |
| 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 cre    | eam   |
| 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   |       |
| Caramelized Apple         | 1,361.00 g   |       |
| 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 bu       | tter  |
| Butter                    | 45.00 g and pour sugar onto silpat to harden. Once dry, gri      | nd    |
| Sugar                     | 18.00 g sugar to a powder.                                       |       |
| Pectin                    | 18.00 g Place apples in a hotel pan in an even layer, sprinkl    | е     |
| Gold Mirror Glaze         | 50.00 g  |       |
| 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 y      | эu    |
| Gold Sheets               | QS u achieve a nice pouring consistency; pour over appl          | 5     |
| Assembly                  |  |       |

#### **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    |
| Sugar                    |          | g until combined. Chill.   |
| 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   |  |
| Milk                     |          | g Make an anglaise with the milk, cream, yolks and sugar. Pour over chocolate and burr mix.              |
| Cream                    | 323.00   | g  |
| Yolks                    | 80.00    |  |
| Sugar                    | 60.00    | g  |
| Dark Chocolate 66%       | 213.00   | g  |
| Chocolate Ganache Piping | 818.00   | <u> </u>   |
| Cream                    |          | g Boil the cream then pour over chocolates and trimoline then burr mix then add the butter at the end    |
| Trimoline                |          | g let it set out side  |
| Butter                   | 75.00    |  |
| 66% Chocolate            | 331.00   | g  |
| Chocolate Pastry Cream   | 1,166.00 | <u> </u>   |
| Milk                     |          | g Make a pastry cream with Milk, Sugar, Pastry cream powder, Eggs Yolk, and the Vanillas. Pour it on     |
| Sugar                    |          | g the chocolateand whisk it, then the gelatin. When cold add the whipped cream to it.                    |
| Pastry cream Powder      | 27.00    |  |
| Egg Yolk                 | 56.00    |  |
| 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   | <del>U</del>   |
| Cacao Powder             |          | g Warm the milk the glucose and the butter to 45°C/113°F then add the sugar and pectine mix              |
| Milk                     | 80.00    |  |
| Butter                   |          | g 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 |
| Glucose                  |          | g still hot.   |
| Sugar                    | 240.00   | g  |
| Pectine                  | 4.00     | g  |
| Cocoa Nibs               | 240.00   | g  |
| Assembly                 |          |  |
|                          |          |  |

#### Blueberry Cupcake

| Ingredient                                     | Quantity L      | Init Process   |
|--|-----------------|--|
| Vanilla Mousse                                 | 1,285.00        | g  |
| Anglaise:                                      |                 | In a pot, warm the water. At $40^{\circ}$ C/ $104^{\circ}$ 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                                   |                 | 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           |  |
| Milk Powder                                    | 40.00           |  |
| Trimoline                                      | 20.00           | g  |
| Yolks  | 130.00          |  |
| 35% White Chocolate                            | 200.00          |  |
| Cream  | 150.00          |  |
| Sheet Gelatin (Gold)                           | 7.50            |  |
| water  | 37.50           |  |
| Cream, Soft Whip                               | 550.00          | g  |
| Blueberry Compote                              | 633.00          | g  |
| Strawberry, Fresh                              |                 | 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           |  |
| Plushorny Cromercy                             |                 |  |
| Blueberry Cremeux                              |                 | g in a pot ladd the blueborn, purse and parte in a boul mix the valle eggs and sugar. Then, make the crémeux add   |
| Blueberry Puree                                |                 | g In a pot, add the blueberry puree and paste. In a bowl, mix the yolk, eggs and sugar. Then, make the crémeux, add  |
| Blueberry Paste                                |                 | g the gelatin at the end and mix it. Pour the cremeux in a flexipan, leaving some space, and freeze it.  |
| Yolks  | 75.00           | <u> </u>   |
| Eggs   | 93.00           |  |
| Sugar  | 62.00           |  |
| Sheet Gelatin (Gold)<br>Butter                 | 4.00            |  |
| Butter   | 94.00           | g g  |
| Blueberry Gelee                                | 767.00          | g  |
| Blueberry Puree                                |                 | g In a pot, mix together the blueberry puree, blueberry paste, orange juice and glucose. In a separate bowl, mix the   |
| Blueberry Paste (Fabbri)                       |                 | 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                                   |                 | g blueberry crémeux, and put back the whole in the freezer.  |
| Glucose  | 165.00          |  |
| NH Pectin                                      | 10.00           |  |
| Sugar  | 145.00          | g  |
| Vanilla Sponge                                 | 752.00          | g  |
| Sugar  |                 | g In a bowl, mix together cake flower, baking soda, salt, sugar, vanilla bean and butter and make a crumble. In  |
| Vanilla Bean                                   |                 | u another bowl, whisk together the eggs, sour cream, oil and vanilla extract. Add the egg mixture to the crumble.  |
| Cake Flour                                     |                 | 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            |  |
| Baking Soda                                    | 0.50            |  |
| Salt   | 0.50            | tsp  |
| Butter, Room Temp                              | 57.00           |  |
| Each Eggs                                      | 2.00            | u  |
| Sour Cream                                     | 75.00           |  |
| Vegetable Oil                                  | 60.00           |  |
| Vanilla Extract                                | 1.00            |  |
| Whole Milk                                     | 160.00          |  |
|  |                 |  |
| Marshmallow                                    | •               | g. Cook the water, the curan and the glucose to 120°C, neur it on the egg white whipped then add the malted  |
| Sugar<br>Glucose                               |                 | g Cook the water, the sugar and the glucose to 120°C, pour it on the egg white whipped then add the melted g gelatine. Keep whipping until the mix cool down to 60°C |
|  |                 |  |
| Egg White<br>Gelatine Powder                   | 156.00<br>25.00 |  |
| Water  | 148.00          |  |
| Water  | 121.00          |  |
| Coconuts powder                                | 121.00<br>QS    |  |
| •  |                 |  |
| Purple Glaze                                   | 1,501.00        | •  |
| Water  |                 | g Mix the water and gelatin, add on top the condensed milk. Cook together sugar, water and glucose to 106°C/223°F,   |
| Sugar  |                 | g then mix it into the gelatin mix. Add the colorant at the end and mix well.  |
| Glucose  | 414.00          |  |
| Sweetened Condensed Milk                       | 276.00          |  |
| Water  | 165.00          |  |
| Powdered Gelatin (Knox)                        | 25.00           |  |
| Purple Colorant                                | QS              |  |
| Describe Describ                               | QS              | u  |
| Purple Dust                                    |                 |  |
| •  | 333.00          | <u>g</u>   |
| Purple Dust  Silver Mirror Glaze  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.   |
| Silver Mirror Glaze                            |                 | g Warm the mirror glaze to 50°C/122°F, add the silver leaf sheets and whisk hard until right appearance.   |
| Silver Mirror Glaze 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.<br>u  |

#### Pavlova

|   | Quantity | UIII |  |
|---|----------|------|--|
| Meringue  | 208.00   | g    |  |
| Egg Whites  | 75.00    |      | Make a Swiss meringue, with the powdered sugar sifted at the end.  |
| Sugar   | 75.00    | g    |  |
| Powdered Sugar (Sifted)   | 56.00    | g    |  |
| /anilla Extract   | 2.00     | g    |  |
|   |          |      |  |
| Lime Joconde  | 997.00   | g    |  |
| Almond Flour  | 177.00   |      | In a RoboCoupe blend together almond flour, sugar, invert sugar, eggs, lime zest and 1 knife point for green   |
| Powdered Sugar  | 59.00    | _    | colorant. Make a meringue with the 3rd sugar and whites; fold into joconde base and then fold in the melted butte  |
| nverted Sugar   | 19.00    | _    | Bake at 204°C/400°F for 5-6 min.   |
| ime Zest  | 5.00     | g    |  |
| ggs   | 295.00   | g    |  |
| lour  | 59.00    | g    |  |
| gg Whites   | 177.00   | g    |  |
| ugar  | 118.00   | g    |  |
| Butter, Melted  | 88.00    | g    |  |
| Green Colorant  | QS       | u    |  |
| Blueberry Compote   | 633.00   | g    |  |
| trawberry, Fresh  | 255.00   | _    | In a pot, pour the raspberry puree and the sugar. Then, add the strawberries, blueberries and vanilla. Cook the  |
| Blueberry, Fresh  | 153.00   | g    |  |
| /anilla Bean  | 1.50     | _    | Let the compote cool down.   |
| Raspberry Puree   | 180.00   | g    | Ect the compote cool down.   |
| iugar   | 24.00    | g    |  |
| Cornstarch  | 9.00     | _    |  |
| Vater   | 12.00    | g    |  |
|   |          | 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  |
| Raspberry Paste (Fabbri)  | 6.00     | g    | gelatin, and finish by adding the colorant.  |
| eggs  | 52.00    | g    |  |
| /olks   | 42.00    | g    |  |
| Sugar   | 42.00    | g    |  |
| Sheet Gelatin (Gold)  | 2.50     | g    |  |
| Butter  | 132.00   | _    |  |
| Kopykake Red Colorant   | Qs dı    | _    | S  |
|   |          | -1-  |  |
| Mascarpone Whip   | 994.00   | g    | Holes - class with many transfer or consider the first transfer of |
| 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  |
| Vater   |          |      | pour over mascarpone and burr mix. Combine with last cream and burr mix again, strain and chill overnight.   |
| ugar  | 96.00    | _    |  |
| Cream   | 96.00    | g    |  |
| Mascarpone  | 288.00   | g    |  |
| Cream   | 480.00   | g    |  |
| /anilla Beans   | 2.00     | u    |  |
| Pistolet for Chablon  | 180.00   | g    |  |
| White Chocolate   | 100.00   | _    | Mix all the ingredients together and warm up to 40°C/104°F.  |
| Cocoa Butter  | 70.00    | g    |  |
| Dil   | 10.00    | _    |  |
|   |          |      |  |
|   | 0.00     | g    |  |
| Decor   |          |      |  |
| White Ring of the Size of the Meringue                                      | QS       | u    | Place the raspberry cremeux on the small disc and pipe the rose.   |
| White Ring of the Size of the Meringue<br>Small Disc with Small Hole Velvet | QS<br>QS | u    | Place the raspberry cremeux on the small disc and pipe the rose.   |
| White Ring of the Size of the Meringue                                      | QS<br>QS |      | Place the raspberry cremeux on the small disc and pipe the rose.   |

TBD

#### The Compass/Caramel Clock

| Ingredient                          | Quantity l       | Jnit Process   |
|-------------------------------------|------------------|--|
| Double Chocolate Chip Cookie        | 544.85           | ę.   |
| 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  |
| Sugar                               | 45.00            | g drieds sifted together, and finally the chocolate chips. Bake at 170°C/338°F 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<br>-   |
| Salt Mini Chocolate Chips           |                  | g  |
| Cocoa Powder                        | 135.00<br>12.50  | g  |
|                                     |                  | g  |
| Hazelnut Financier                  | 994.00           | g Mix together almond powder, Hazelnut powder , powdered sugar and flour in a robot coupe. Add scraped vanilla   |
| Almond Powder<br>Powdered Sugar     | 107.00<br>267.00 |  |
| Flour                               | 88.00            | g beans and egg white and mix to combine. Slowly pour in melted butter. Bake at 190°C/374°F. for 9 minutes   |
| Vanilla Bean                        | 2.00             |  |
| Roasted Hazelnut Powder             | 36.00            | g  |
| Egg Whites                          | 248.00           |  |
| 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 crémeux with the yolks and gelatin.  |
| Glucose                             | 90.00            | g Let it cool down in the cooler.  |
| Cream                               | 710.00           | g  |
| Yolks                               | 150.00           | g  |
| Sheet Gelatin (Gold)                | 6.00             | g  |
| Caramel Mousse                      | 866.00           | g  |
| Sugar                               |                  | g Caramelize the sugar and water. Deglaze with the hot cream. Make an anglaise with the yolk, then add the whipped   |
| Water                               |                  | g cream. Pour the mousse inside a donut flexipan, then add the crémeux into it.  |
| Cream                               | 250.00           | e de la companya de l |
| Yolks                               | 60.00            | e<br>g   |
| Sheet Gelatin (Gold)                | 6.00             | ·  |
| Whipped Cream                       | 375.00           |  |
| Vanilla Bean Caramel                | 567.00           | g.   |
| Glucose                             |                  | g Caramelize the glucose and the sugar.  |
| Sugar                               | 140.00           | g Deglaze with cream infused with vanilla bean and salt.   |
| Butter                              |                  | g Bring caramel back to a boil and cook to 108c.   |
| Salt                                |                  | g Take off heat add butter and burr mix until emulsified; shortly after burr mix the gelatin in.   |
| Cream                               | 215.00           |  |
| Vanilla Bean                        | 0.50             | ·  |
| Sheet Gelatin (Gold)                | 0.50             |  |
| , ,                                 | 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   |
| Glucose                             |                  | g colorants, and burr mix.   |
| Water                               | 150.00           |  |
| Condensed Milk                      | 200.00           |  |
| Gelatin knox - 200 Bloom            | 20.00            |  |
| Water                               | 120.00           | g  |
| Dark Chocolate 66%                  | 150.00           | g  |
| Caramelia Milk Chocolate            | 150.00           | g  |
| Brown Liquid Colorant               | QS               | u  |
| Mayan Gold Mixed With Caramel Glaze | QS               |  |
| Assembly                            |                  |  |
| Assembly                            |                  |  |

#### Chocolate cylinder

|   | 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 ingredien  | ts and mix just      |
| iugar   | 34.00 g until combined. Chill.   |                      |
| rimoline  | 40.00 g  |                      |
| Butter  | 283.00 g   |                      |
| 'olks   | 46.00 g  |                      |
| lour  | 307.00 g   |                      |
| ocoa Powder   | 34.00 g  |                      |
| aking Soda  | 2.00 g   |                      |
| alt   | 1.00 g   |                      |
| Sharadaka Churrad   |  |                      |
| hocolate Streusel   | 353.00 g   | Landala alian        |
| ugar In The Raw   | 87.00 g Mix everything in a bowl with paddle until a homogenous dough forms. Make crumb  | ies with the         |
| oasted Almond Flour   | 87.00 g dough and bake at 165°C/329°F for 13 minutes.  |                      |
| ll Purpose Flour  | 77.00 g  |                      |
| ocoa Powder   | 12.00 g  |                      |
| aking Soda  | 1.50 g   |                      |
| alt   | 1.50 g   |                      |
| utter (Cold And Cubed)  | 87.00 g  |                      |
| 5% Chocolate Crunch   | 606.50 g   |                      |
| reusel  | 345.00 g Melt butter and chocolate together. In a bowl with paddle, mix, then add the streuse  | el , praliné,        |
| % Chocolate, Melted   | 75.00 g feuilletine and the salt.  |                      |
| utter, Melted   | 40.00 g  |                      |
| ld School Praline   | 110.00 g   |                      |
| euilletine  | 35.00 g  |                      |
| alt   | 1.50 g   |                      |
|   |  |                      |
| aramel Cremeux  | 1,106.00 g   | 21. 11. 11           |
| ugar  | 150.00 g Caramelize the sugar and glucose. Deglaze with the hot cream, then make the creme   | eux with the yolks   |
| lucose  | 90.00 g and gelatin. Let it cool down in the cooler.   |                      |
| ream  | 710.00 g   |                      |
| olks  | 150.00 g   |                      |
| neet Gelatin (Gold)   | 6.00 g   |                      |
| hocolate Pastry Cream   | 317.00 g   |                      |
| 1ilk  | 210.00 g Make a pastry cream with Milk, Sugar, Pastry cream powder, Eggs Yolk, and the Vani  | llas. Pour it on the |
| ugar  | 33.00 g chocolate and whisk it.  |                      |
| astry cream Powder  | 9.00 g   |                      |
| gg Yolk   | 19.00 g  |                      |
| anilla Bean   | 0.50 u   |                      |
| anilla extract  | 1.00 g   |                      |
| hocolate 66%  | 30.00 g  |                      |
| hocolate Pure Paste   | 15.00 g  |                      |
|   |  |                      |
| Imond Chocolate Cream   | 868.00 g   | F ( 22 :             |
| PT Almond   | 300.00 g Make almond cream then fold the chocolate pastry cream into it. Bake at 165°C/329   | F for 22 min         |
| ocoa Powder   | 15.00 g  |                      |
|   | 15.00 g  |                      |
| utter   | 120.00 g   |                      |
| utter<br>astry cream powder   | 120.00 g<br>18.00 g  |                      |
| utter<br>astry cream powder<br>zgs  | 120.00 g<br>18.00 g<br>100.00 g  |                      |
| utter<br>astry cream powder<br>ags<br>hocolate Pastry cream   | 120.00 g 18.00 g 100.00 g 300.00 g   |                      |
| utter<br>astry cream powder<br>ags<br>hocolate Pastry cream   | 120.00 g<br>18.00 g<br>100.00 g  |                      |
| utter<br>astry cream powder<br>ggs<br>hocolate Pastry cream<br>hum  | 120.00 g 18.00 g 100.00 g 300.00 g   |                      |
| utter<br>astry cream powder<br>ggs<br>hocolate Pastry cream<br>hum<br><b>hocolate mousse</b>  | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g   |                      |
| utter astry cream powder ggs hocolate Pastry cream hum hocolate mousse ream   | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g   |                      |
| utter astry cream powder ggs hocolate Pastry cream hum hocolate mousse ream   | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the ch  |                      |
| utter astry cream powder ggs hocolate Pastry cream hum hocolate mousse ream filk ugar   | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the change of the sugar at 82°C/189F then pour it on the sugar a |                      |
| utter astry cream powder ggs hocolate Pastry cream hum hocolate mousse ream filk ugar   | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the change of the sugar at 82°C/179F then pour it on the sugar at 82°C/179F th |                      |
| utter astry cream powder ags hocolate Pastry cream hum hocolate mousse ream hilk ugar blk hocolate 65%  | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the change of the second of the |                      |
| astry cream powder ags nocolate Pastry cream num nocolate mousse ream nilk ugar olk nocolate 65%  | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the cheese some second of the s |                      |
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| utter astry cream powder ggs hocolate Pastry cream hum hocolate mousse ream fillk ugar blk hocolate 65% ream hiny Chocolate Glaze //ater ugar ream  | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/82F 18.00 g 18.00 g 170.00 g 260.00 g  996.00 g  125.00 g Cook sugar and water to 120°C/248°F, deglaze with the hot cream and glucose; add 300.00 g give a boil. Add trimoline and hydrated gelatin.   | nocolate to make a   |
| utter astry cream powder ggs hocolate Pastry cream hum hocolate mousse ream fillk ugar polk hocolate 65% ream hiny Chocolate Glaze //ater ugar ream lucose  | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/82F 18.00 g 18.00 g 170.00 g 260.00 g  996.00 g  125.00 g Cook sugar and water to 120°C/248°F, deglaze with the hot cream and glucose; add a 300.00 g give a boil. Add trimoline and hydrated gelatin.   | nocolate to make a   |
| utter astry cream powder ggs hocolate Pastry cream hum hocolate mousse ream filik ugar olk hocolate 65% ream hiny Chocolate Glaze Vater ugar ream lucose ocoa Powder  | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/82F 18.00 g 18.00 g 170.00 g 260.00 g  996.00 g  125.00 g Cook sugar and water to 120°C/248°F, deglaze with the hot cream and glucose; add 300.00 g give a boil. Add trimoline and hydrated gelatin.   | nocolate to make a   |
| utter astry cream powder ggs hocolate Pastry cream hum hocolate mousse ream filik ugar polk hocolate 65% ream hiny Chocolate Glaze //ater ugar ream lucose pocoa Powder   | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar and sugar at 82°C/179F then pour it on the cheese sugar at 82°C/179F then pour it on the cheese sugar at 82°C/179F then pour it on the cheese sugar at 82°C/179F then pour it on the cheese sugar at 82°C/179F then pour it on the cheese sugar at 82°C/179F then pour it on the cheese sugar at 82°C/179F then pour it on the cheese sugar at 82°C/179F then pour it on the cheese sugar at 82°C/179F then pour it on the cheese sugar at 82°C/179F then pour it on the cheese  | nocolate to make a   |
| utter astry cream powder ggs hocolate Pastry cream hum  hocolate mousse ream filik ugar olk hocolate 65% ream hiny Chocolate Glaze Vater ugar ream slucose ocoa Powder rimoline   | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar and sugar at 82°C/82F 18.00 g 18.00 g 170.00 g 260.00 g  996.00 g  125.00 g Cook sugar and water to 120°C/248°F, deglaze with the hot cream and glucose; add 300.00 g give a boil. Add trimoline and hydrated gelatin. 222.00 g 112.00 g 83.00 g   | nocolate to make a   |
| ocoa Powder utter astry cream powder ggs hocolate Pastry cream hum hocolate mousse ream dilk ugar olk hocolate 65% ream hiny Chocolate Glaze Vater ugar ream dilucose ocoa Powder rimoline Vater owdered Gelatin (Knox) | 120.00 g 18.00 g 100.00 g 300.00 g 15.00 g  626.00 g  80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar and sugar at 82°C/82F 18.00 g 18.00 g 170.00 g 260.00 g  996.00 g  125.00 g Cook sugar and water to 120°C/248°F, deglaze with the hot cream and glucose; add sugar at 80°C/179F then pour it on the cheese sugar at 80°C/179F then pour it on the cheese sugar and sugar at 82°C/179F then pour it on the cheese sugar and sugar at 82°C/179F then pour it on the cheese sugar and sugar at 82°C/179F then pour it on the cheese sugar and sugar at 82°C/179F then pour it on the cheese sugar and sugar at 82°C/179F then pour it on the cheese sugar at 82°C/179F then pou | nocolate to make a   |

#### 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 Bake the dough at 165°C/329°F for 20 minutes.   |                         |
| Pastry Flour            | 600.00 g   |                         |
| 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 | oour the mix on the     |
| Sugar                   | 450.00 g lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.                 |                         |
| Lemon Zest              | 50.00 g  |                         |
| 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 pectin. Cook the nougatine at 165°C/329°F for 30 minutes.                                       |                         |
| NH Pectin               | 7.50 g   |                         |
| 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 crémeux 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   |
|-------------------------|----------|------|---|
| Hazelnuts Streusel      | 709.00   | g    |   |
| Sugar In The Raw        | 175.00   | g    | Mix everything in a bowl with paddle until a              |
| Roasted Hazelnut Flour  | 175.00   | g    | homogenous dough forms. Make crumbles with the            |
| All Purpose Flour       | 178.00   | g    | dough and bake at 175°C/347°F for 15 minutes.             |
| Baking Soda             | 3.00     | g    |   |
| Salt                    | 3.00     | g    |   |
| Butter (Cold And Cubed) | 175.00   | g    |   |
| Hazelnuts sponge        | 901.00   | g    |   |
| Egg                     | 130.00   | g    | Whip egg white with sugar, and in a other bowl the egg    |
| Yolks                   | 50.00    | g    | and yolk with the other sugar. Add the flours to the egg  |
| Sugar                   | 180.00   | g    | and yolk mix then fold the egg white whipped in. add      |
| Hazelnut flour          | 220.00   | g    | the melted butter with the vanilla. Cook at 160°C/320°F   |
| Flour                   | 50.00    | g    | for 20 min  |
| Vanilla                 | 1.00     | g    |   |
| Butter                  | 110.00   | g    |   |
| Egg White               | 80.00    | g    |   |
| Sugar                   | 80.00    | g    |   |
| Tea Cremeux             | 500.00   | g    |   |
| Cream                   | 340.00   | g    | Make infusion with the tea and the cream for 4 min        |
| Yolk                    | 68.00    | g    | replace the missing cream. Make an anglaise with the      |
| Glucose                 | 20.00    | g    | infusion, sugar and yolks, then burr mix and add the      |
| Sugar                   | 48.00    | g    | gelatin.  |
| Gelatin Sheet Gold      | 4.00     | g    |   |
| Earl Gray Tea           | 20.00    | g    |   |
| Whipped Tea Ganache     | 1,019.00 | g    |   |
| White Chocolate         | 150.00   | g    | Boil half of the cream and infuse the tea for 4 min, then |
| Milk Chocolate          | 50.00    | g    | make a ganache with the chocolates. Mix in the gelatin,   |
| Cream                   | 400.00   | g    | then the other half of the cream. Cool down               |
| Cream                   | 400.00   | g    |   |
| Gelatin Sheet Gold      | 4.00     | g    |   |
|                         | 15.00    |      |   |

#### Writter

| Chocolate Sable Brown Sugar Sugar Frimoline Butter Yolks All-Purpose Flour Cocoa Powder Baking Soda Salt Old school Praline Paste Whole Almonds With Skin Whole Hazelnuts With Skin Sugar Water Coffee Beans Coffee Cremeux | 874.00 127.00 34.00 40.00 283.00 46.00 307.00 34.00 2.00 1.00 933.00 250.00 333.00 80.00                     | 20 20 20 20 20 20 20 20 20 <b>20</b> | Cream butter, sugars and trimoline, add yolks and mix to combine. Sift dry ingredients and mix just until combined. Chill  |
|---|--|--------------------------------------|--|
| Brown Sugar Grimoline Butter Yolks All-Purpose Flour Cocoa Powder Baking Soda Galt  Did school Praline Paste Whole Almonds With Skin Whole Hazelnuts With Skin Gugar Water Coffee Beans                                     | 127.00<br>34.00<br>40.00<br>283.00<br>46.00<br>307.00<br>34.00<br>2.00<br>1.00<br>933.00<br>250.00<br>333.00 | 20 20 20 20 20 20 20 20 20 <b>20</b> |  |
| Sugar Frimoline Butter Folks All-Purpose Flour Cocoa Powder Baking Soda Salt  Old school Praline Paste Whole Almonds With Skin Whole Hazelnuts With Skin Water Coffee Beans   | 40.00<br>283.00<br>46.00<br>307.00<br>34.00<br>2.00<br>1.00<br><b>933.00</b><br>250.00<br>250.00<br>333.00   | 00 00 00 00 00 00 00 00 00 00        |  |
| Butter Yolks All-Purpose Flour Cocoa Powder Baking Soda Salt Old school Praline Paste Whole Almonds With Skin Whole Hazelnuts With Skin Sugar Water Coffee Beans  | 283.00<br>46.00<br>307.00<br>34.00<br>2.00<br>1.00<br><b>933.00</b><br>250.00<br>250.00<br>333.00            | 00 00 00 00 00 00 00                 |  |
| Yolks All-Purpose Flour Cocoa Powder Baking Soda Salt  Old school Praline Paste Whole Almonds With Skin Whole Hazelnuts With Skin Sugar Water Coffee Beans  | 46.00<br>307.00<br>34.00<br>2.00<br>1.00<br><b>933.00</b><br>250.00<br>250.00<br>333.00                      | 90 90 90 90 90 90                    |  |
| All-Purpose Flour Cocoa Powder Baking Soda Salt  Old school Praline Paste Whole Almonds With Skin Whole Hazelnuts With Skin Sugar Water Coffee Beans  | 307.00<br>34.00<br>2.00<br>1.00<br><b>933.00</b><br>250.00<br>250.00<br>333.00                               | 90 90 90 90<br>90 90 90 90           |  |
| Cocoa Powder Baking Soda Balt  Old school Praline Paste  Whole Almonds With Skin  Whole Hazelnuts With Skin  Sugar  Water  Coffee Beans   | 34.00<br>2.00<br>1.00<br><b>933.00</b><br>250.00<br>250.00<br>333.00   | g g g                                |  |
| Baking Soda Salt  Old school Praline Paste  Whole Almonds With Skin  Whole Hazelnuts With Skin  Sugar  Water  Coffee Beans  | 2.00<br>1.00<br><b>933.00</b><br>250.00<br>250.00<br>333.00  | g<br>g                               |  |
| Salt  Old school Praline Paste  Whole Almonds With Skin  Whole Hazelnuts With Skin  Sugar  Water  Coffee Beans  | 1.00<br>933.00<br>250.00<br>250.00<br>333.00   | g<br>g                               |  |
| Old school Praline Paste Whole Almonds With Skin Whole Hazelnuts With Skin Sugar Water Coffee Beans   | <b>933.00</b> 250.00 250.00 333.00   | g                                    |  |
| Whole Almonds With Skin<br>Whole Hazelnuts With Skin<br>Sugar<br>Water<br>Coffee Beans  | 250.00<br>250.00<br>333.00   |                                      |  |
| Whole Almonds With Skin<br>Whole Hazelnuts With Skin<br>Sugar<br>Water<br>Coffee Beans  | 250.00<br>250.00<br>333.00   |                                      |  |
| Whole Hazelnuts With Skin<br>Sugar<br>Water<br>Coffee Beans   | 250.00<br>333.00   | g                                    | Cook the water and sugar to 116°C/241°F, then add the warm nuts the coffee bean and caramelize the whole thing   |
| Sugar<br>Water<br>Coffee Beans  | 333.00   | _                                    | until the right color is obtained. Cool everything down, then robot-coupe it.  |
| Nater<br>Coffee Beans   |  | g                                    |  |
| Coffee Beans  | ٥٥.٥٥  | g                                    |  |
| Coffee Cremeux  | 20.00  | g                                    |  |
| Corree Cremeux  |  |                                      |  |
| Coffee Bean   | <b>950.00</b>  | g                                    | Make infusion with beans, milk and cream. Make an anglaise with the infusion, sugar and yolks, then pour over  |
| соттее веап<br>Cream  | 75.00<br>250.00  |                                      | chocolate and gelatin.   |
| vilk  | 250.00   | g                                    | chocolate and geldtill.  |
| vilik<br>Sugar  | 75.00  | g<br>g                               |  |
| olks  | 100.00   | _                                    |  |
| 54% Chocolate   | 200.00   | g                                    |  |
| 14/0 CHOCOlate  | 200.00   | g                                    |  |
| Hazelnut-Coffee Financier   | 1,004.00   | g                                    |  |
| Roasted Almond Powder   | 107.00   | _                                    | Mix together the nuts powder, powdered sugar and flour. Add scraped vanilla beans and egg white and mix to   |
| Powdered Sugar  | 267.00   | _                                    | combine. Slowly pour in melted butter with instant espresso. Bake at 175°C/400°F. for 17 minutes   |
| 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                                    |  |
| Coffee Mousse   | 1,025.00   | g                                    |  |
| 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 a sign of the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours then sift it and the cold milk leave it in the cooler for 24 hours the cold milk leave it in the cooler for 24 hours the cold milk leave it in the cooler for 24 hours the cold milk leave it in the cooler for 24 hours the cold milk leave it in the cooler for 24 hours the cold milk leave it in the cooler for 24 hours the cold milk leave it in the cooler for 24 hours the cold milk leave it in the cooler for 24 hours the cold milk leave it in the cold milk leave it i |
| 66% Chocolate   | 120.00   | g                                    | rescale the missing cream. Make a ganache with the 40% chocolate, 60% chocolate and the infuised cream. Make a   |
| Cream   | 210.00   | g                                    | pâte-à-bombe with the yolks, eggs, sugar and water. Add the pâte-à-bombe to the ganache, then add the whipped  |
| Coffee Beans  | 60.00  | g                                    | cream.   |
| Sheet Gelatin (Gold)  | 5.00   | g                                    |  |
| /olks   | 99.00  | g                                    |  |
| ggs   | 80.00  | g                                    |  |
| Sugar   | 99.00  | g                                    |  |
| Water   | 30.00  | _                                    |  |
| Cream   | 210.00   | 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.   |
| Sugar   | 300.00   | g                                    | Add trimoline and hydrated gelatin.  |
| Cream   | 222.00   | g                                    |  |
| Glucose   | 112.00   | g                                    |  |
| Cocoa Powder  | 83.00  | g                                    |  |
| Trimoline   | 32.00  | g                                    |  |
| -   | 111.00   | g                                    |  |
| Water   | 11.00  | g                                    |  |
|   |  |                                      |  |
| Water<br>Powdered Gelatin (Knox)  | 600 00   | ~                                    |  |
| Water<br>Powdered Gelatin (Knox)<br><b>Chocolate dip</b>  | <b>680.00</b>  | <b>g</b>                             | Warm everything to 45°C/113°F and mix together well.   |
| Water<br>Powdered Gelatin (Knox)<br><b>Chocolate dip</b><br>Dark chocolate  | 350.00   | g                                    | Warm everything to 45°C/113°F and mix together well.   |
| Water<br>Powdered Gelatin (Knox)<br><b>Chocolate dip</b>  |  | _                                    | Warm everything to 45°C/113°F and mix together well.   |

#### Lemon Tart 4pcs

| Sweet Dough         69.50 b         g         In a mixing bowl with the paddle, mix the butter and the sugar, then add the eggs, then all the dried sifted to Powdered Sugar         1500.00         g         Bake the dough at 165°C/329°F for 20 minutes.           Pastry Flour         300.00         g         Bake the dough at 165°C/329°F for 20 minutes.         Bake the dough at 165°C/329°F fo  | Ingredient              | Quantity l | Unit Process   |
|--|-------------------------|------------|--|
| Powdered Sugar   12.00   | Sweet Dough             | 690.50     | g  |
| Pastry Flour         300.00 g         g           Baking Powder         0.50 g         g           Almond Flour         45.00 g         g           Eggs         75.00 g         g           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 country and power in a tray.           Lemon Foest         25.00 g         g           Lemon Juice         175.00 g         g           Water         12.00 g         g           Butter, Cubed         290.00 g         g           Lemon Juice         41.00 g         g           Water         85.00 g         g Boil everything for one minute. Cool it down, then burr mix it.           Lemon Juice         244.00 g         g           Sugar         66.00 g         g           Agar         6.00 g         g           Lemon Lime Meringue         59.00 g         g           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         g           Lemon, Zested         0.50 u         u           Lemon, Zested         0.50 u         u           Lemon, Zested<   | 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. |
| Baking Pewder         0.50         g           Almond Flour         45.00         g           Eggs         75.00         g           Lemon Cremeux         929.00         g           Egg         200.00         g lemon juice and lemon zest. In a separate bowl, mix the eggs and sugar, then pour the mix of lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.           Lemon Date         25.00         g lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.           Lemon Juice         175.00         g           Powdered Gelatin (Knox)         2.00         g           Butter, Cubed         290.00         g           Veteron Gelification         401.00         g           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         60.00         g           Lemon Hume Meringue         549.00         g           Egg Whites         162.00         g           Sugar         309.00         g           Water         65.00         g           Water         65.00         g           Water </td <td>Powdered Sugar</td> <td>120.00</td> <td>g Bake the dough at 165°C/329°F for 20 minutes.</td>  | Powdered Sugar          | 120.00     | g Bake the dough at 165°C/329°F for 20 minutes.  |
| Almond Flour   | Pastry Flour            | 300.00     | g  |
| Eggs         75.00         g           Lemon Cremeux         929.00         g           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 of general sugar. Then pour the mix of general sugar.           Lemon Juice         175.00         g           Lemon Juice         175.00         g           Water         12.00         g           Powdered Gelatin (Knox)         2.00         g           Butter, Cubed         290.00         g           Lemon Belification         401.00         g           Water         85.00         g Boil everything for one minute. Cool it down, then burr mix it.           Lemon Line Meringue         244.00         g           Legg Whites         160.00         g           Legg Whites         160.00         g           Legg Whites         160.00         g           Legg Whites         160.00         g           Legg Legg Whites         160.00         g           Legg Legg Whites         160.00         g           Legg Legg Whites         160.00         g           Silucose         13.00         g           Silucose         13.00         g   | Baking Powder           | 0.50       | g  |
| Lemon Cremeux 929.00 g 10 a pot, boil the lemon juice and lemon zest. In a separate bowl, mix the eggs and sugar, then pour the mix of sugar 225.00 g 125.00 | Almond Flour            | 45.00      | g  |
| 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 of lemon juice and separate bowl, mix the eggs and sugar, then pour the mix of lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.  Lemon Juice 175.00 g Powder defeatin (Knox) 2.00 g Powder defeatin (Knox) 2.00 g Powder sugar and sugar, then pour the mix of lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.  Lemon Gelification 401.00 g Powder sugar and sugar, then pour the mix of lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.  Lemon Gelification 401.00 g Powder sugar and sugar, then pour the mix of lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.  Lemon Gelification 401.00 g Powder sugar and sugar, water and gelatin. Cool it down in a tray.  Lemon Juice 201.00 g Powder sugar and sugar, water and gelatin. Cool it down in a tray.  Lemon Juice 201.00 g Powder sugar and sugar, water and gelatin. Cool it down in a tray.  Lemon Juice 201.00 g Powder sugar and sugar, water and gelatin. Cool it down in a tray.  Lemon Juice 201.00 g Powder sugar and sugar, water and gelatin. Cool it down in a tray.  Lemon Juice 201.00 g Powder sugar and sugar, water and gelatin. Cool it down in a tray.  Lemon Juice 201.00 g Powder sugar water and gelatin. Cool it down in a tray.  Lemon Juice 201.00 g Powder sugar water and gelatin. Cool it down in a tray.  Lemon Juice 201.00 g Powder sugar water and gelatin. Cool it down in a tray.  Lemon Juice 201.00 g Powder sugar water and gelatin. Cool it down, then burt mix it.  Lemon Juice 201.00 g Powder sugar water and glucose to 121°C/250°F. Pour it onto the egg whites whipped, then add the zest.  Lemon Juice 201.00 g Powder sugar water and glucose to 121°C/250°F. Pour it onto the egg whites whipped, then add the zest.  Lemon Juice 201.00 g Powder sugar water and glucose to 121°C/250°F. Pour it onto the egg whites whipped, then add the zest.  Lemon Juice 2 | Eggs                    | 75.00      | g  |
| Sugar         225.00         g lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.           Lemon Juice         175.00         g           Water         12.00         g           Powdered Gelatin (Knox)         2.00         g           Butter, Cubed         290.00         g           Lemon Belification         401.00         g           Water         85.00         g           Lemon Juice         244.00         g           Sugar         66.00         g           Agar         60.00         g           Lemon-Lime Meringue         549.00         g           Eag Whites         162.00         g           Sugar         65.00         g           Water         65.00         g           Sugar         65.00         g           Users         15.00         g           Water         <   | Lemon Cremeux           |            | ·  |
| 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           Lemon Gelification         401.00         g           Water         85.00         g           Lemon Juice         244.00         g           Sugar         66.00         g           Agar         6.00         g           Lemon-Lime Meringue         549.00         g           Egg Whites         162.00         g           Water         65.00         g           Water         65.00         g           Glucose         13.00         g           Lemon, Zested         0.50         u           Lemon, Zested         0.50         u           Lemon Almond Cream         553.00         g           Powder sugar         150.00         g           Almond powder         150.00         g           Butter         150.00         g           Pastry ream Powder         18.00         g           Rhum         150.00  | <u> </u>                |            |  |
| Lemon Juice 175.00 g Water 12.00 g Powdered Gelatin (Knox) 2.00 g Butter, Cubed 290.00 g Butter, Cubed 290.00 g Butter, Cubed 290.00 g Butter, Cubed 290.00 g Butter 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 60.00 g Lemon-Lime Meringue 549.00 g Lemon-Lime Meringue 162.00 g Sugar 309.00 g Sugar 309.00 g Water 65.00 g Sucose 133.00 g Lemon, Zested 305.00 u Lemon Almond Cream 553.00 g  Lemon Almond Cream 553.00 g Sum Mix the butter and the Powder sugar with the paddle then add the almond powder. Add the eggs then the pastry cream Powder sugar sugar with the paddle then add the almond powder. Add the eggs then the pastry cream Powder sugar | Sugar                   | 225.00     | g lemon juice and cook it. Mix in the butter and gelatin. Cool it down in a tray.  |
| Nater 12.00 g Powdered Gelatin (Knox) 2.00 g Butter, Cubed 290.00 g  Lemon Gelification 401.00 g  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  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Sugar 309.00 g  Lemon-Lime Meringue 162.00 g Sugar 309.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 165.00 g Sugar 309.00 g  Lemon-Lime Meringue 549.00 g  Nater 65.00 g  Sugar 309.00 g  Water 65.00 g  Sugar 309.00 g  Water 65.00 g  Lemon Almond Cream 553.00 g  Powder sugar  Ison 8 mix the butter and the Powder sugar with the paddle then add the almond powder. Add the eggs then the pastry created and the sugar with the paddle then add the almond powder. Add the eggs then the pastry created and the sugar with the paddle then add the sum of powder and at the end the rhum and the zeste.  Powder sugar 150.00 g  Powder sugar with the paddle then add the almond powder. Add the eggs then the pastry created and the sum of the powder and at the end the rhum and the zeste.  Powder sugar with the paddle then add the sum of powder. Add the eggs then the pastry created and the sum of the powder and at the end the rhum and the zeste.  Powder sugar with the paddle then add the sum of the powder. Add the eggs then the pastry created and the end the rhum and the zeste.  Powder sugar with the paddle then add the sum of the powder. Add the eggs then the pastry created and the end the rhum and the zeste.  Powder sugar with the paddle then add the sum of the powder and at the end the rhum and the zeste.   | _emon Zest              | 25.00      | g  |
| Powdered Gelatin (Knox) Butter, Cubed 290.00 g  Lemon Gelification 401.00 g  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 66.00 g Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 559.00 g  Lemon-Lime Meringue 549.00 g  Lemon-Lime Meringue 559.00 g  Lemon-Lime Meringue 559.00 g  Lemon-Lime Meringue 559.00 g  Lemon-Lime Meringue 559.00 g  Mix the butter and the Powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the powder sugar with the paddle then add the almond powder. Add the eggs then the pastry creater of the pastry creater of  | ∟emon Juice             | 175.00     | g  |
| Sutter, Cubed 290.00 g  Lemon Gelification 401.00 g  Water 85.00 g  Agar 66.00 g  Lemon-Lime Meringue 549.00 g  Sugar 309.00 g  Lemon-Lime Meringue 549.00 g  Water 65.00 g | Water                   | 12.00      | g  |
| Lemon Gelification  ### Aparr   ### Aparr  | Powdered Gelatin (Knox) | 2.00       | g  |
| 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  Lemon-Lime Meringue 549.00 g  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  Lemon Almond Cream 553.00 g  Powder sugar 150.00 g Bowleter 150.00 g Powder sugar 150.00 g Powder sugar 150.00 g Powder sugar 150.00 g Powder sugar 150.00 g Pastry cream Powder 18.00 g Pastry cream Powder 18.00 g Pastry cream Powder 18.00 g Rhum 15.00 g   | Butter, Cubed           | 290.00     | g  |
| Lemon Juice 244.00 g 66.00 g 6 66.00 | Lemon Gelification      | 401.00     | g  |
| Sugar 66.00 g Agar 66.00 g  Lemon-Lime Meringue 549.00 g  Egg Whites 162.00 g Water 65.00 g Glucose 13.00 g Lemon, Zested 0.50 u Lime, Zested 0.50 u Lime, Zested 553.00 g  Powder sugar 150.00 g Powder sugar 150.00 g Almond Oream 553.00 g  Powder sugar 150.00 g Almond powder Butter 120.00 g Pastry cream Powder 18.00 g Rhum 15.00 g Rhum 15.00 g Rhum 15.00 g Rhum 15.00 g   | Water                   | 85.00      | g Boil everything for one minute. Cool it down, then burr mix it.  |
| Agar 6.00 g  Lemon-Lime Meringue 549.00 g  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  Lemon Almond Cream 553.00 g  Powder sugar 150.00 g  Almond powder Butter 150.00 g  Pastry cream Powder 150.00 g  Pastry cream Powder 150.00 g  Rhum 160.00 g  Rhum 16 | Lemon Juice             | 244.00     | g  |
| Lemon-Lime Meringue  Egg Whites  Sugar  309.00 g  Water  65.00 g  Slucose  Lemon, Zested  Lime, Zested  Doson  Lemon Almond Cream  Powder sugar  Almond powder  Butter  Pastry cream Powder  Pastry cr | Sugar                   | 66.00      | g  |
| 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.  309.00 g Water  65.00 g Glucose  13.00 g Lemon, Zested  0.50 u  Lime, Zested  0.50 u  Lemon Almond Cream  553.00 g  Powder sugar  Almond powder  Butter  150.00 g Pastry cream Powder  18.00 g Rhum  15.00 g  Rhum  15.00 g  Rhum  15.00 g  Rhum  15.00 g  Rhum  15.00 g  Rhum  15.00 g  Rhum  15.00 g  Rhum  15.00 g  Row the sugar, water and glucose to 121°C/250°F. Pour it onto the egg whites whipped, then add the zest.  Row the sugar, water and glucose to 121°C/250°F. Pour it onto the egg whites whipped, then add the zest.  Row the sugar, water and glucose to 121°C/250°F. Pour it onto the egg whites whipped, then add the zest.  Row the sugar, water and glucose to 121°C/250°F. Pour it onto the egg whites whipped, then add the zest.  | Agar                    | 6.00       | g  |
| Sugar 309.00 g Water 65.00 g Glucose 13.00 g Lemon, Zested 0.50 u Lime, Zested 0.50 u Lemon Almond Cream 553.00 g Powder sugar Almond powder 150.00 g Pastry cream Powder 120.00 g Pastry cream Powder 18.00 g Rhum 15.00 g Rhum 1 | Lemon-Lime Meringue     | 549.00     | g  |
| Water 65.00 g Solucose 13.00 g Solucose 15.00 g Solucose  | 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.              |
| Solucose 13.00 g Lemon, Zested 0.50 u Lime, Zested 0.50 u Lemon Almond Cream 553.00 g  Dowder sugar 150.00 g Almond powder 150.00 g Sutter 120.00 g Pastry cream Powder 18.00 g Rhum 15.00 g Structure 15.00 g Str | Sugar                   | 309.00     | g  |
| Lemon, Zested 0.50 u  Lemon Almond Cream 553.00 g  Powder sugar 150.00 g  Almond powder 150.00 g  Butter 120.00 g  Pastry cream Powder 18.00 g  Pastry cream Powder 15.00 g  Rhum 15.00 g  | Water                   | 65.00      | g  |
| Lime, Zested 0.50 u  Lemon Almond Cream 553.00 g  Powder sugar Almond powder 150.00 g Butter 120.00 g Pastry cream Powder 18.00 g Pastry cream Powder 18.00 g Rhum 15.00 g Rhum 15.00 g  | Glucose                 | 13.00      | g  |
| Lemon Almond Cream  S53.00 g  Powder sugar Almond powder Butter Pastry cream Powder 150.00 g Pastry cream Powder 180.00 g Postry cream Powder 180.00 g Powder and at the end the rhum and the zeste.   | Lemon, Zested           | 0.50       | u  |
| 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 Powder  150.00 g powder and at the end the rhum and the zeste.  Pastry cream Powder  18.00 g g  Rhum  15.00 g g  | Lime, Zested            | 0.50       | u  |
| 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   |                         | 553.00     | g  |
| Butter 120.00 g Pastry cream Powder 18.00 g Eggs 100.00 g Rhum 15.00 g   | 9                       | 150.00     |  |
| Pastry cream Powder 18.00 g  Eggs 100.00 g  Rhum 15.00 g   | ·                       |            |  |
| Eggs 100.00 g<br>Rhum 15.00 g  |                         |            |  |
| 15.00 g  | •                       |            |  |
| 25.00 6  |                         |            |  |
| Lemon zest 1.00 u  |                         |            |  |
|  | Lemon zest              | 1.00       | u  |
| Assembly   | Assembly                |            |  |

Fiona

|                               |                 |          | Fiona   |
|-------------------------------|-----------------|----------|---|
| Ingredient                    | Quantity        | Unit     | Process   |
| Sweet Dough                   | 460.35          | g        |   |
| Butter                        | 100.00          | g        | In a mixing bowl with the paddle, mix the butter and the sugar, then add the eggs, then               |
| Powdered Sugar                | 80.00           | g<br>g   | all the dried sifted together. Bake the dough at 165°C/329°F for 20 minutes.                          |
| Pastry Flour<br>Baking Powder | 200.00<br>0.35  |          |   |
| Almond Flour                  | 30.00           | g<br>g   |   |
| Eggs                          | 50.00           | g        |   |
| Almond sponge                 | 901.00          | g        |   |
| Egg                           | 130.00          | <b>5</b> | Whip egg white with sugar, and in a other bowl the egg and yolk with the other sugar.                 |
| Yolks                         | 50.00           | g        | Add the flours to the egg and yolk mix then fold the egg white whipped in. add the                    |
| Sugar                         | 180.00          | g        | melted butter with the vanilla. Cook at 160°C/320°F for 20 min  |
| Almond flour                  | 220.00          | g        | merced butter with the variand. Cook at 100 G/320 F for 20 min  |
| Flour                         | 50.00           | g        |   |
| Vanilla                       | 1.00            | g        |   |
| Butter                        | 110.00          | g        |   |
| Egg White<br>Sugar            | 80.00<br>80.00  | g        |   |
| _                             |                 | g        |   |
| Angleier                      | 1,315.00        | g        | Anglaica  |
| Anglaise:<br>Milk             | 130.00          | g.       | Anglaise: In a pot boil milk, vanilla bean and glucose. In a separate bowl, mix the trimoline and the |
| Almond paste 60%              | 70.00           | g<br>g   |   |
| Vanilla Bean                  | 4.00            | ü        | yolks. Then, make the anglaise and burr mix it with almond paste and the gelatine                     |
| 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                   |
| 35% White Chocolate           | 200.00          | g        | cold cream and add the whipped cream.   |
| Cream<br>Sheet Gelatin (Gold) | 150.00<br>7.50  | g<br>g   |   |
| Water                         | 7.50<br>37.50   | g        |   |
| Cream, Soft Whip              | 550.00          | g        |   |
| Recomposed Vanilla Streusel   | 391.00          |          |   |
| ·                             |                 | g        |   |
| All-Purpose Flour             | 90.00           | g        | Mix everything in a bowl with paddle until a homogenous dough forms. Make crumbles                    |
| Roasted Almond powder         | 120.00          | g        | with the dough and bake at 175°C/347°F for 15 minutes. Melt down the butter and the                   |
| Brown Sugar                   | 90.00           | g        | white chocolate, with a padle mix the streusel and the feuilletine with the chocolate and             |
| Butter, Cold                  | 90.00           | g        | butter, spread it fine then freeze.   |
| Salt                          | 1.00            | g        |   |
| Feuilletine                   | 100.00          | g        |   |
| Clarifed butter               | 120.00          | g        |   |
| White Chocolate               | 120.00          | g        |   |
|                               |                 | Б        |   |
| Old school Praline Paste      | 456.00          | g        |   |
| Whole Almonds With Skin       | 250.00          | g        | Cook the water, sugar and vanilla to 116°C/241°F, then add the warm nuts and                          |
| Sugar                         | 166.00          | g        | caramelize the whole thing until the right color is obtained. Cool everything down, then              |
| Water                         | 40.00           | g        | robot-coupe it.   |
| Vanilla Beans                 | 3.00            | u        |   |
| Vanilla Cremeux               | 2,926.00        | g        |   |
| Cream                         | 630.00          | σ        | In a pot boil the cream, vanillas and glucose. In a separate bowl, mix the sugar and the              |
| Sugar<br>Glucose              | 92.00<br>40.00  | g<br>g   | yolks. Then, make the anglaise and add the gelatin to it, burr mix and cool down.                     |
| Egg Yolk                      | 122.00          | g        |   |
| Water                         | 35.00           | g        |   |
| Gelatin 200BL                 | 7.00            | g        |   |
| Vanilla Bean                  | 6.00            | u        |   |
|                               | 1,000.00        | g        |   |
| Marshmallow                   |                 |          | <del>_</del>  |
| Sugar                         | 490.00          | g        |   |
| Glucose                       | 60.00           | g        |   |
| Egg White<br>Gelatine Powder  | 156.00<br>25.00 | g<br>g   |   |
| Water                         | 148.00          | g        |   |
| Water                         | 121.00          | g        |   |
| Coconuts powder               | QS              | g        |   |
| White Glaze                   | 1,501.00        | g        |   |
| Water                         | 207.00          | g        | Mix the water and gelatin, add on top the condensed milk. Cook together sugar, water                  |
| Sugar                         | 414.00          | g        | and glucose to 106°C/223°F, then mix it into the gelatin mix. Add the colorant at the end             |
| Glucose                       | 414.00          | g        | and mix well.   |
| Sweetened Condensed Milk      | 276.00          | g        |   |
| Water                         | 165.00          | g        |   |
| Powdered Gelatin (Knox)       | 25.00           | g        |   |
| White Gel<br>Pearl Dust       | QS              | u        |   |
|                               | QS              | u        |   |
| Assembly                      |                 |          |   |

| Ingredient                                 | Quantity l                | Jnit Process   |
|--|---------------------------|--|
| Double Chocolate Chip Cookie               | 544.85                    | g  |
| Butter, Cold                               |                           | 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                     |  |
| Trimoline<br>Eggs                          | 10.00<br>48.00            |  |
| All Purpose Flour                          | 139.00                    |  |
| Baking Soda                                | 2.50                      | g  |
| Salt                                       | 0.35                      | g  |
| Mini Chocolate Chips                       | 135.00                    | g  |
| Cocoa Powder                               | 12.50                     | g  |
| Raspberry Hazelnut Crunch                  | 1'261.00                  | 8  |
| 60% Hazelnut Praline (Valrhona)            |                           | g In a bain-marie, mix all the ingredients, finishing by the feuilletine and the frozen raspberries. Paddle the whole thing.   |
| Cocoa Butter                               |                           | g  |
| 40% Milk Chocolate<br>Feuilletine          | 149.00<br>224.00          | g<br>g   |
| Freeze Dried Whole Raspberries             |                           | g g  |
| •  |                           |  |
| Raspberry Crémeux Raspberry Puree (Boiron) | <b>1'697.00</b><br>705.00 | <b>g</b> 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 Paree (Bolloll)                  |                           | g colorant.  |
| Eggs                                       | 264.00                    |  |
| Yolks                                      | 212.00                    |  |
| Sugar                                      | 212.00                    | g  |
| Sheet Gelatin (Gold)                       | 12.00                     |  |
| Butter                                     | 264.00                    | g  |
| Kopykake Red Colorant                      | 2.00d                     | rops   |
| Flourless chocolate sponge                 | 1'510.00                  | g  |
| 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                              |                           | g in gently the whipped egg-whites and sugar. Cook at 182°C for 8 minutes.   |
| Yolks                                      | 100.00                    |  |
| Lubeca Almond Paste Marzipan               | 200.00                    |  |
| Fresh Whites<br>Sugar                      | 500.00<br>170.00          | g<br>g   |
|  |                           | 5  |
| Fresh Raspberry-Lemon Compote              | 879.00                    | g  |
| Sugar<br>Water                             | 90.00<br>25.00            | 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 g extract, vanilla bean and the gelatin. Pour the mix onto the whole raspberries. |
| Strawberry Puree                           | 80.00                     |  |
| Lemon Juice                                |                           | e<br>g   |
| Vanilla Extract                            |                           | g  |
| Vanilla Bean                               |                           | u  |
| Powdered Gelatin (Knox)                    | 6.00                      | g  |
| Water<br>Whole Raspberries                 | 24.00<br>600.00           | g  |
|  |                           | 5  |
| Dark Chocolate Raspberry Cremeux           |                           | 8  |
| Milk<br>Cream                              | 225.00<br>225.00          | g Make an anglaise with milk, cream, raspberry purée and yolk, then add the chocolate and gelatin.   |
| Raspberry Puree                            | 127.00                    |  |
| Sugar                                      | 67.00                     | g  |
| Yolks                                      | 116.00                    |  |
| 66% Chocolate                              | 354.00                    |  |
| Sheet Gelatin (Gold)                       | 9.00                      | g  |
| Duo Chocolate Mousse                       | 965.00                    | g  |
| 40% Milk Chocolate                         |                           | 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: бееат.   |
| Cream                                      | 210.00                    |  |
| Sheet Gelatin (Gold)<br>Yolks              | 5.00<br>99.00             |  |
| Eggs                                       | 80.00                     |  |
| Sugar                                      | 99.00                     |  |
| Water                                      | 30.00                     |  |
| Cream                                      | 210.00                    |  |
| Meringue                                   | 208.00                    | g  |
| Egg Whites                                 |                           | g Make a Swiss meringue, with the powdered sugar sifted at the end.  |
| Sugar                                      | 75.00                     |  |
| Powdered Sugar (Sifted)                    | 56.00                     |  |
| Vanilla Extract                            | 2.00                      | g  |
| Red Glaze                                  | 1'501.00                  | 8  |
| Water                                      |                           | 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                                      |                           | g the colorant at the end and mix well.  |
| Glucose                                    |                           | g  |
| Sweetened Condensed Milk<br>Water          | 276.00<br>165.00          |  |
| Powdered Gelatin (Knox)                    | 25.00                     |  |
| Red Colorant                               | QS                        |  |
| Red Dust                                   | QS                        |  |
|  |                           |  |

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