Master class
Collection of desserts
from Las Vegas
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Pastry Chef
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## Apple Pie

Ingredient	Quantity l	Jn	it Process
Sweet Dough	1,381.00	g	
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	
Vanilla Bean Financier	1,005.00	g	
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	
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 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	
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 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
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 you
Gold Sheets	QS	u	achieve a nice pouring consistency; pour over apple
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	34.00	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	
Yolks	80.00	
Sugar	60.00	
Dark Chocolate 66%	213.00	g
Chocolate Ganache Piping	818.00	•
Cream		${\sf g}$ 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	<u> </u>
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	
Vanilla extract	2.00	
Gelatin Sheet (gold)	16.00	
Chocolate 66%	90.00	
Chocolate Pure Paste	45.00	
Whipped Cream	200.00	g
Cacao Nibs Tuile	380.00	<u> </u>
Cacao Powder		g Warm the milk the glucose and the butter to 45°C/113°F then add the sugar and pectine mix
Milk		g together, boil it for 2 min. add the cacao powder to the mix and give it an other boil. Out of the stove
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	
Pectine	4.00	
Cocoa Nibs	240.00	g
Assembly		

#### Blueberry Cupcake

Ingredient	Quantity	Init Process
Vanilla Mousse	1,285.00	g .
Anglaise:	2,200.00	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		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	
Лilk Powder	40.00	g
rimoline	20.00	g
'olks	130.00	- g
35% White Chocolate	200.00	
Cream	150.00	
heet Gelatin (Gold)	7.50	
vater	37.50	g
Cream, Soft Whip	550.00	g
Blueberry Compote	633.00	g
trawberry, Fresh		g In a pot, pour the raspberry puree and the sugar. Then, add the strawberries, blueberries and vanilla. Cook the
llueberry, Fresh	153.00	g whole until a satisfactory texture is achieved. Then, mix the water and cornstarch, stir into the compote. Let the
'anilla Bean	1.50	u compote cool down.
aspberry Puree	180.00	g
ugar	24.00	g
Cornstarch	9.00	
Vater	12.00	5
lueberry Cremeux	599.00	g
lueberry 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
llueberry Paste		g the gelatin at the end and mix it. Pour the cremeux in a flexipan, leaving some space, and freeze it.
olks	75.00	
ggs	93.00	
ugar	62.00	g
heet Gelatin (Gold)	4.00	g
lutter	94.00	g
lueberry Gelee	767.00	g
lueberry Puree	225.00	g In a pot, mix together the blueberry puree, blueberry paste, orange juice and glucose. In a separate bowl, mix the
lueberry 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
Prange Juice		g blueberry crémeux, and put back the whole in the freezer.
Slucose	165.00	
NH Pectin	10.00	
ugar	145.00	g
/anilla Sponge	752.00	g
ugar		g In a bowl, mix together cake flower, baking soda, salt, sugar, vanilla bean and butter and make a crumble. In
/anilla 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	tsp
alt	0.50	tsp
lutter, Room Temp	57.00	g
ach Eggs	2.00	
our Cream	75.00	
egetable Oil	60.00	
/anilla Extract	1.00	tsp
		P
Vhole Milk	160.00	
		g
/arshmallow	1,000.00	g g
<b>Marshmallow</b> Jugar	<b>1,000.00</b> 490.00	g g Cook the water, the sugar and the glucose to 120°C, pour it on the egg white whipped then add the melted
<b>flarshmallow</b> ugar	<b>1,000.00</b> 490.00	g g
<b>Aarshmallow</b> ugar Ilucose	<b>1,000.00</b> 490.00	g 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
<b>Aarshmallow</b> ugar Ilucose gg White	<b>1,000.00</b> 490.00 60.00 156.00	g  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 g
Marshmallow iugar ilucose igg White Gelatine Powder	<b>1,000.00</b> 490.00 60.00 156.00 25.00	g  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 g g
Marshmallow iugar Islucose igg White Gelatine Powder Vater	1,000.00 490.00 60.00 156.00 25.00 148.00	g  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 g g g
Marshmallow jugar	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00	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 g g g
Whole Milk  Aarshmallow  Jugar  Jucose  Jug White  Jugar  Jucose  Juco	1,000.00 490.00 60.00 156.00 25.00 148.00	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 g g g
Marshmallow ugar slucose gg White selatine Powder Vater Vater soconuts powder	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS	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 g g g g g g g g g g g g g g g g g g g
Marshmallow ugar ilucose gg White ielatine Powder Vater Vater oconuts powder urple Glaze	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  ugar  ilucose gg White  lelatine Powder  Vater  Vater  oconuts powder  urple Glaze  Vater	1,000.00 490.00 60.00 156.00 25.00 148.00 025.00 1,501.00 025.00	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 g g glatine. So g g g g g g g g g g g g g g g g g g
Marshmallow  Ugar  Ulucose  gg White elatine Powder  Vater  Vater  oconuts powder  urple Glaze  Vater	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS 1,501.00 207.00 414.00	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 g g g g g g g g g g g g g g g g g g g
Marshmallow ugar ilucose gg White elatine Powder Vater voconuts powder urple Glaze Vater ugar	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS 1,501.00 207.00 414.00 414.00	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 g g g g g g g g g g g g g g g g g g g
Marshmallow ugar ilucose gg White elatine Powder Vater voconuts powder urple Glaze Vater ugar	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS 1,501.00 207.00 414.00	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  ugar  ilucose  gg White  ielatine Powder  Vater  Voconuts powder  turple Glaze  Vater  ugar  ilucose  weetened Condensed Milk	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS 1,501.00 207.00 414.00 414.00	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  Jugar	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS 1,501.00 207.00 414.00 276.00 165.00	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  Jugar  Jug	1,000.00 490.00 60.00 156.00 25.00 148.00 QS 1,501.00 207.00 414.00 414.00 276.00 165.00 25.00	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  ugar  Silucose gg White Sielatine Powder Vater Vater Vater Soconuts powder  Vurple Glaze  Vater  Ugar Silucose weetened Condensed Milk Vater Owdered Gelatin (Knox)  Turple Colorant	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS 1,501.00 207.00 414.00 414.00 276.00 165.00 QS	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  ugar  Silucose gg White Sielatine Powder Vater Vater Vater Soconuts powder  Vurple Glaze  Vater  Ugar Silucose weetened Condensed Milk Vater Owdered Gelatin (Knox)  Turple Colorant	1,000.00 490.00 60.00 156.00 25.00 148.00 QS 1,501.00 207.00 414.00 414.00 276.00 165.00 25.00	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  ugar  iducose gg White lelatine Powder  Vater Vater  voconuts powder  urple Glaze  Vater  ugar  iducose weetened Condensed Milk  Vater owdered Gelatin (Knox) urple Colorant urple Dust	1,000.00 490.00 60.00 156.00 25.00 148.00 QS 1,501.00 207.00 414.00 414.00 276.00 165.00 QS QS	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  Jugar  Jug	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS 1,501.00 207.00 414.00 414.00 276.00 165.00 QS QS 333.00	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  Jugar  Jug	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS 1,501.00 207.00 414.00 276.00 165.00 25.00 QS 333.00	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  ugar  ilucose gg White elatine Powder  Vater Vater  voconuts powder  vurple Glaze  Vater  ugar  ilucose weetened Condensed Milk  Vater owdered Gelatin (Knox)  turple Colorant  turple Dust  ilver Mirror Glaze	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS 1,501.00 207.00 414.00 414.00 276.00 165.00 QS QS 333.00	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 g g g g g g g g g g g g g g g g g g g
Marshmallow  ugar  silucose gg White  uelatine Powder  Vater  Vater  voconuts powder  urple Glaze  Vater  ugar  silucose weetened Condensed Milk  Vater  vowdered Gelatin (Knox)  urple Colorant  urple Dust  silver Mirror Glaze  Mirror Glaze	1,000.00 490.00 60.00 156.00 25.00 148.00 121.00 QS 1,501.00 207.00 414.00 276.00 165.00 25.00 QS 333.00	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 g g g g g g g g g g g g g g g g g g g

#### Pavlova

Ingredient	Quantity	Uni	t Process
Meringue	208.00	g	
igg Whites	75.00		Make a Swiss meringue, with the powdered sugar sifted at the end.
Sugar	75.00	g	
Powdered Sugar (Sifted)	56.00	В	
/anilla Extract		_	
Allilla 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
Powdered Sugar	59.00	g	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	g	
ime Zest	5.00	g	
iggs	295.00	g	
lour	59.00	g	
gg Whites	177.00	Б g	
		_	
ugar Natar Malad	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	whole until a satisfactory texture is achieved. Then, mix the water, cornstarch and gelatine; stir into the compote.
/anilla Bean	1.50	_	Let the compote cool down.
Raspberry Puree	180.00	g	
	24.00	_	
iugar		g	
Cornstarch	9.00	g	
Vater	12.00	g	
heet Gelatin (Gold)	0.50	u	
Chambord Punch	135.00	g	
imple Syrup	75.00	g	Mix all the ingredients together and warm up to 40°C/104°F.
Vater	50.00	g	
Chambord	10.00	_	
0	447.50		
Raspberry Cremeux	417.50	g	In a not cook reenhorry purso and reenhorry pacta with aggivally and curar, like an anglaica. Miv in the butter and
Raspberry Puree (Boiron)	141.00	_	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	_	gelatin, and finish by adding the colorant.
ggs	52.00	g	
'olks	42.00	g	
ugar	42.00	g	
heet Gelatin (Gold)	2.50	g	
Butter	132.00	g	
Copykake Red Colorant	Qs d	rop	S
Mascarpone Whip	994.00	σ	
Powdered Gelatin (Knox)	6.00	<b>5</b>	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	_	
ream	96.00	_	
Mascarpone Mascarpone	288.00	_	
ream	480.00	_	
anilla Beans	2.00	u	
Pistolet for Chablon	180.00	g	
Vhite Chocolate	100.00		Mix all the ingredients together and warm up to 40°C/104°F.
ocoa Butter	70.00	Б	2 2 2 2 2 2 2
ocoa Butter Dil	10.00		
×11	10.00	б	
Decor	0.00	g	
Vhite 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			
OCOA BULLEI	QS	u	

#### The Compass/Caramel Clock

Ingredient	Quantity l	Init 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
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
Salt Mini Chasalata Chins	0.35	
Mini Chocolate Chips Cocoa Powder	135.00 12.50	
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
Powdered Sugar	267.00	g beans and egg white and mix to combine. Slowly pour in melted butter. Bake at 190°C/374°F. for 9 minutes
Flour	88.00	g
Vanilla Bean	2.00	
Roasted Hazelnut Powder Egg Whites	36.00 248.00	g g
Hazelnut butter	248.00	
Caramel Cremeux	1,106.00	g
Sugar		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	125.00	g Caramelize the sugar and water. Deglaze with the hot cream. Make an anglaise with the yolk, then add the whipped
Water	50.00	g cream. Pour the mousse inside a donut flexipan, then add the crémeux into it.
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		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	u
Caramel Glaze	1,390.00	g
Sugar		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	u
Assembly		

#### Chocolate cylinder

Chocolate Sable         874.00         g           Brown Sugar         127.00         g         Cream butter, sugars and trimoline. Add yolks and mix to combine. Sift dry ingredients a Sugar         34.00         g         until combined. Chill.         Trimoline         40.00         g         Butter         283.00         g         Particle Chill.         Particle	with the praliné,
sugar         34,00 g         g until combined. Chill.           frimoline         40,00 g         g           folks         46,00 g         g           clour         307,00 g         g           cocoa Powder         34,00 g         g           saking Soda         2,00 g         g           chocolate Streusel         353,00 g         g           chocolate Streusel         350,00 g         g Mix everything in a bowl with paddle until a homogenous dough forms. Make crumbles to a state Almond Flour         87,00 g         g dough and bake at 165*C/329*F for 13 minutes.           NIL Purpose Flour         77,00 g         g         Good and bake at 165*C/329*F for 13 minutes.           NIL Purpose Flour         77,00 g         g         Sector of 13 minutes.           NIL Purpose Flour         77,00 g         g         Sector of 13 minutes.           NIL Purpose Flour         77,00 g         g         Sector of 13 minutes.           NIL Purpose Flour         77,00 g         g         Sector of 13 minutes.           Niter Cold And Cubed)         87,00 g         g         Sector of 13 minutes.           Stote Chocolate Crunch         606.50 g         g         Feuilletine and the salt.           Stote Chocolate, Melted         75,00 g         g	with the praliné,
March   Marc	praliné,
utter         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           hocolate Streusel         353.00 g           ugar in The Raw         87.00 g         g Mix everything in a bowl with paddle until a homogenous dough forms. Make crumbles oasted Almond Flour           il Purpose Flour         77.00 g         g dough and bake at 165°C/329°F for 13 minutes.           il Purpose Flour         77.00 g         g dough and bake at 165°C/329°F for 13 minutes.           ocoa Powder         12.00 g         a sking Soda         1.50 g           alt         1.50 g         g           alt ter (Clold And Cubed)         87.00 g         g           6% Chocolate Crunch         605.00 g         g           6% Chocolate, Melted         75.00 g         g feuilletine and the salt.           olf School Praline         110.00 g         g           uilletine         35.00 g         g           ugar         15.00 g         g           ugar         15.00 g         g           ugar         15.00 g         g           ugar         15.00 g         g </td <td>praliné,</td>	praliné,
Section	praliné,
Second Powder   34,00   8   1,0	praliné,
aking Soda 2.00 g aking Soda 2.00 g alt 1.00 g brocolate Streusel 353.00 g lagar in The Raw 87.00 g lave set four 77.00 g lacar powder 12.00 g laking Soda 1.50 g latit 1.	praliné,
aking Soda alt alt alt alt alt alt alt alt alt al	praliné,
1.00   Recolate Streuse    353.00   Recolate Streuse    353.00   Recolate Streuse    353.00   Recolate Streuse    353.00   Recolate Almond Flour   87.00   Recolate Almond Flour   77.00   Recolate Crunch   77.00   Recolate Crunch   77.00   Recolate Crunch   77.00   Recolate Crunch   77.00   Recolate Almond Flour   7	praliné,
hocolate Streusel353.00gugar In The Raw87.00g Mix everything in a bowl with paddle until a homogenous dough forms. Make crumbles of a dough and bake at 165°C/329°F for 13 minutes.ugar In The Raw87.00g dough and bake at 165°C/329°F for 13 minutes.ugar Goap Powder12.00gaking Soda1.50galt1.50gtreusel345.00g6% Chocolate Crunch606.50gtreusel345.00g feuilletine and the salt.treusel345.00g feuilletine and the salt.titter, Melted40.00gdid School Praline110.00guilletine35.00gatamel Cremeux1,106.00gugar150.00g Caramelize the sugar and glucose. Deglaze with the hot cream, then make the crémeux of gelatin. Let it cool down in the cooler.eream710.00goliks150.00ghecel Gelatin (Gold)6.00ghocolate Pastry Cream31.00ggg Yolk19.00ggg Yolk19.00gamilla Bean0.50uanilla Bean0.50uhocolate 66%30.00g	praliné,
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aking Soda a 1.50 g a shing Soda a 1.50 g shing	
aking Soda alt 1.50 g atter (Cold And Cubed) 87.00 g  SSK Chocolate Crunch 606.50 g  reusel 345.00 g Melt butter and chocolate together. In a bowl with paddle, mix, then add the streusel, p SSK Chocolate, Melted 75.00 g feuilletine and the salt.  atter, Melted 40.00 g  did School Praline 110.00 g  suilletine 35.00 g  aramel Cremeux 1,106.00 g  and gelatin. Let it cool down in the cooler.  aramel Cremeux 1,106.00 g  aramel	
atter (Cold And Cubed) 87.00 g  SK Chocolate Crunch 606.50 g  Treusel 345.00 g Melt butter and chocolate together. In a bowl with paddle, mix, then add the streusel, paddle, paddle, mix, then add the streusel, paddle, padd	
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6% Chocolate Crunch 606.50 g  Irreusel 345.00 g Melt butter and chocolate together. In a bowl with paddle, mix, then add the streusel, p feuilletine and the salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt should be salt.  If the salt should be salt.	
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great section (Sold)  The section of	
utter, Melted 40.00 g Id School Praline 110.00 g Builletine 35.00 g Bu	with the yolks
d School Praline  110.00 g  It	with the yolks
equilletine 35.00 g shift 1.50	with the yolks
aramel Cremeux  1,106.00 g  Lucose Lu	with the yolks
ramel Cremeux  1,106.00 g  Ingar  Ing	with the yolks
sign seed Gelatin (Gold) 6.00 g sign sign sign seed Gelatin (Gold) 6.00 g sign sign sign sign sign sign sign si	with the yolks
ucose 90.00 g and gelatin. Let it cool down in the cooler.  eam 710.00 g  liks 150.00 g  cocolate Gelatin (Gold) 6.00 g  lik 210.00 g Make a pastry cream with Milk, Sugar, Pastry cream powder, Eggs Yolk, and the Vanillas.  eatry cream Powder 9.00 g  gy Yolk 19.00 g  milla Bean 0.55 u  milla extract 1.00 g  mocolate 66% 30.00 g	a. the yorks
ream 710.00 g blks 150.00 g heet Gelatin (Gold) 6.00 g  hocolate Pastry Cream 317.00 g  lilik 210.00 g Make a pastry cream with Milk, Sugar, Pastry cream powder, Eggs Yolk, and the Vanillas. astry cream Powder 9.00 g ag Yolk 19.00 g anilla Bean 0.50 u anilla extract 1.00 g hocolate 66% 30.00 g	
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neet Gelatin (Gold)  1317.00 g  1	
mocolate Pastry Cream  317.00 g  Make a pastry cream with Milk, Sugar, Pastry cream powder, Eggs Yolk, and the Vanillas.  33.00 g chocolate and whisk it.  33.00 g  45.00 g  47.00 g  48.00 g  49.00 g  4	
lilik 210.00 g Make a pastry cream with Milk, Sugar, Pastry cream powder, Eggs Yolk, and the Vanillas. 33.00 g chocolate and whisk it. 95.00 g g 19.00	
gastry 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	. Pour it on the
gg Yolk 19.00 g anilla Bean 0.50 u anilla extract 1.00 g hocolate 66% 30.00 g	
anilla Bean 0.50 u anilla extract 1.00 g hocolate 66% 30.00 g	
anilla extract 1.00 g hocolate 66% 30.00 g	
hocolate 66% 30.00 g	
<u> </u>	
hocolate Pure Paste 15.00 g	
Imond Chocolate Cream 868.00 g	
PT Almond 300.00 g Make almond cream then fold the chocolate pastry cream into it. Bake at 165°C/329F fo	or 22 min
poca Powder 15.00 g utter 120.00 g	
astry cream powder 18.00 g	
aggs 100.00 g	
nocolate Pastry cream 300.00 g	
num 15.00 g	
nocolate mousse 626.00 g	
ream 80.00 g Make an anglaise with cream milk yolk and sugar at 82°C/179F then pour it on the choco	
ilk 80.00 g ganache, crystalize it then fold into the whipped cream at 28°C/82F	olate to make a
ıgar 18.00 g	olate to make a
olk 18.00 g	olate to make a
nocolate 65% 170.00 g	olate to make :
eam 260.00 g	olate to make i
iny Chocolate Glaze 996.00 g	olate to make i
ater 125.00 g Cook sugar and water to 120°C/248°F, deglaze with the hot cream and glucose; add cocc	
ugar 300.00 g give a boil. Add trimoline and hydrated gelatin.	
222.00 -	
lucose 112.00 g	
lucose 112.00 g pocoa Powder 83.00 g	
Iucose     112.00 g       ocoa Powder     83.00 g       rimoline     32.00 g	
Ilucose     112.00 g       ocoa Powder     83.00 g       rimoline     32.00 g       Vater     111.00 g	
lucose 112.00 g ocoa Powder 83.00 g rimoline 32.00 g	

#### Lemon Pie

Ingredient	Quantity Ur	nit Process
Sweet Dough	1,381.00 g	3
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	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	,
gg	-	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	-	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	
Vater		g Boil everything for one minute. Cool it down, then paddle it.
Lemon Juice	244.00 g	
Sugar	66.00 g	3
Agar	6.00 g	
Almond Nougatine	1,017.50 g	
Almond Sliced	360.00 g	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	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	3
Lemon-Lime Meringue	845.00 g	
Egg Whites		g Cook the sugar, water and glucose to 121°C/250°F. Pour it onto the egg whites whipped, then add the zest.
Gugar	475.00 g	
Water	100.00 g	
Glucose	20.00 g	
emon, Zested	0.50 ι	J
Lime, Zested	0.50 ι	J
Chocolate Feather Deco	QS u	и
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	
Earl Gray Tea	15.00	g	
Assembly			

#### Writter

Ingredient	Quantity l	Jnit	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.
Sugar	34.00	g	Chill
Trimoline	40.00	g	
Butter	283.00	g	
Yolks	46.00	g	
All-Purpose Flour	307.00	g	
Cocoa Powder	34.00	g	
BakingSoda	2.00	g	
Salt	1.00	g	
Old school Praline Paste	933.00	g	
Whole AlmondsWith 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
Whole Hazelnuts With Skin	250.00	g	until the right color is obtained. Cool everything down, then robot-coupe it.
Sugar	333.00	g	
Water	80.00	g	
Coffee Beans	20.00	g	
Coffee Cremeux	950.00	g	
Coffee Bean	75.00	g	Make infusion with beans, milk and cream. Make an anglaise with the infusion, sugar and yolks, then pour over
Cream	250.00	g	chocolate and gelatin.
Milk	250.00	g	
Sugar	75.00	g	
Yolks	100.00	g	
64% Chocolate	200.00	g	
Hazelnut-Coffee Financier	1,004.00	g	
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
Powdered Sugar	267.00	g	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	
Hazelnutoil	50.00	g	
Hazelnut butter Coffee Paste	200.00 8.00	g g	
Coffee Mousse 40% Milk Chocolate	1,025.00 112.00	g 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
66% Chocolate	120.00	g 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	ordani.
Yolks	99.00	g	
Eggs	80.00	g	
Sugar	99.00	g	
Water	30.00	g	
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	
Water	111.00	g	
Powdered Gelatin (Knox)	11.00	g	
Chocolate dip	680.00	g	
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	
Coconutsoil	30.00	g	
Assembly			

#### Lemon Tart 4pcs

Ingredient	Quantity U	Init Process
Sweet Dough	690.50	g
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
Lemon Cremeux	929.00	•
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		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
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
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	8
Powder sugar		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		g powder and at the end the rhum and the zeste.
Butter Pastry cream Powder	120.00 18.00	
Eggs	100.00	
Rhum	15.00	
Lemon zest	1.00	
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	all the dried sifted together. Bake the dough at 165°C/329°F for 20 minutes.
Pastry Flour	200.00	g	
Baking Powder	0.35	g g	
Almond Flour Eggs	30.00 50.00	g	
Almond sponge	901.00		
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	Add the flours to the egg and yolk mix then fold the egg white whipped in. add the
Sugar	180.00	g g	
Almond flour	220.00	g	melted butter with the vanilla. Cook at 160°C/320°F for 20 min
Flour	50.00	g	
Vanilla	1.00	g	
Butter	110.00	g	
Egg White	80.00	g	
Sugar	80.00	g	
Almond paste mousse	1,315.00	g	A 1:
Anglaise:	120.00	_	Anglaise:
Milk Almond paste 60%	130.00 70.00	g g	In a pot boil milk, vanilla bean and glucose. In a separate bowl, mix the trimoline and the
Vanilla Bean	4.00	u	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 Sheet Gelatin (Gold)	150.00 7.50	g g	
Water	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	
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	1000 Coupe III
Vanilla Cremeux	2,926.00	g	
Cream	630.00		In a pot boil the cream, vanillas and glucose. In a separate bowl, mix the sugar and the
Sugar	92.00	g	yolks. Then, make the anglaise and add the gelatin to it, burr mix and cool down.
Glucose	40.00	g ø	, and and the golden to by suff fills and con down
Egg Yolk Water	122.00 35.00	g g	
Gelatin 200BL	7.00	g	
Vanilla Bean	6.00	ü	
Marshmallow	1,000.00	g	
Sugar	490.00	g	-
Glucose	60.00	g	
Egg White	156.00	g	
Gelatine Powder	25.00	g	
Water Water	148.00 121.00	g g	
Coconuts powder	QS	g	
White Glaze	1,501.00		
Water	207.00	<b>g</b>	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 glucose to 100 C/223 F, then mix it into the gelatin mix. Add the colorant at the end
Sweetened Condensed Milk	276.00	g	and this well.
Water	165.00	g	
Powdered Gelatin (Knox)	25.00	g	
White Gel	QS	u	
Pearl Dust	QS	u	
Assembly			

#### Raspberry Intense

	Quantity Unit 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		g finally the chocolate chips. Bake at 170°C for 16 minutes.			
Brown Sugar	62.50				
Trimoline	10.00	g			
ggs	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			
Boonhorm, Hazalaut Crunch	1!261.00				
Raspberry Hazelnut Crunch	1'261.00	g In a bain-marie, mix all the ingredients, finishing by the feuilletine and the frozen raspberries. Paddle the whole thing.			
50% Hazelnut Praline (Valrhona) Cocoa Butter	755.00 74.00				
10% Milk Chocolate	149.00				
euilletine	224.00				
reeze Dried Whole Raspberries	59.00				
reeze bried whole haspbernes	33.00	6			
Raspberry Crémeux		g			
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 th			
Raspberry Paste (Fabbri)		g colorant.			
ggs	264.00				
/olks	212.00				
Sugar	212.00				
Sheet Gelatin (Gold)	12.00				
Butter	264.00				
Kopykake Red Colorant	2.00d	ops			
Flourless chocolate sponge	1'510.00	g			
Butter		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. Ad			
66% Chocolate		g in gently the whipped egg-whites and sugar. Cook at 182°C for 8 minutes.			
Yolks	100.00				
ubeca Almond Paste Marzipan	200.00				
resh Whites	500.00				
iugar	170.00				
resh Raspberry-Lemon Compote	879.00				
Sugar		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		g extract, vanilla bean and the gelatin. Pour the mix onto the whole raspberries.			
Strawberry Puree	80.00				
emon Juice	50.00	g			
Vanilla Extract		g			
Vanilla Bean	1.00				
Powdered Gelatin (Knox)	6.00				
Water	24.00				
Whole Raspberries	600.00	g			
Dark Chocolate Raspberry Cremeux	1'123.00	g.			
Milk		g Make an anglaise with milk, cream, raspberry purée and yolk, then add the chocolate and gelatin.			
Cream	225.00				
	127.00				
Raspberry Puree		•			
' '	67.00	g			
Sugar		g g			
Raspberry Puree Sugar Yolks 66% Chocolate	116.00	g			
Sugar Yolks 56% Chocolate	116.00 354.00	g g			
Sugar Yolks 66% Chocolate Sheet Gelatin (Gold)	116.00 354.00 9.00	g g			
Sugar Yolks 66% Chocolate Sheet Gelatin (Gold) <b>Duo Chocolate Mousse</b>	116.00 354.00 9.00 <b>965.00</b>	g g g			
Sugar Yolks 56% Chocolate Sheet Gelatin (Gold) <b>Duo Chocolate Mousse</b> 40% Milk Chocolate	116.00 354.00 9.00 <b>965.00</b> 112.00	g g g g 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-			
Sugar Yolks 56% Chocolate Sheet Gelatin (Gold) <b>Duo Chocolate Mousse</b> 40% Milk Chocolate 56% Chocolate	116.00 354.00 9.00 <b>965.00</b> 112.00 120.00	g g g g g g g g g g g g g g g g g g g			
Sugar Yolks 566% Chocolate 5heet Gelatin (Gold) <b>Duo Chocolate Mousse</b> 40% Milk Chocolate 56% Chocolate Cream	116.00 354.00 9.00 <b>965.00</b> 112.00 120.00 210.00	g g 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- g à-bombe to the ganache, then add the whipped crОбщий вес: бееат. g			
Sugar Yolks 56% Chocolate Sheet Gelatin (Gold)  Duo Chocolate Mousse 40% Milk Chocolate 56% Chocolate Cream Sheet Gelatin (Gold)	116.00 354.00 9.00 <b>965.00</b> 112.00 120.00 210.00 5.00	g g Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâteg à-bombe to the ganache, then add the whipped сгОбщий sec: бееат.			
Sugar  folks  56% Chocolate  Sheet Gelatin (Gold)  Duo Chocolate Mousse  10% Milk Chocolate  56% Chocolate  Cream  Sheet Gelatin (Gold)  folks	116.00 354.00 9.00 <b>965.00</b> 112.00 120.00 210.00 5.00 99.00	g g g g g g g g g g g g g g g g g g g			
Sugar Yolks 36% Chocolate Sheet Gelatin (Gold) Duo Chocolate Mousse 40% Milk Chocolate 56% Chocolate Cream Sheet Gelatin (Gold) Yolks	116.00 354.00 9.00 <b>965.00</b> 112.00 120.00 210.00 5.00 99.00 80.00	g g g g g g g g g g g g g g g g g g g			
Gugar Yorks Sheet Gelatin (Gold) Duo Chocolate Mousse 40% Milk Chocolate 56% Chocolate Cream Sheet Gelatin (Gold) Yolks Eggs	116.00 354.00 9.00 <b>965.00</b> 112.00 120.00 210.00 5.00 99.00 80.00	g g Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâteg à-bombe to the ganache, then add the whipped crОбщий вес: бееат.			
Sugar Yolks Solomon (Solomon) Sheet Gelatin (Gold) Duo Chocolate Mousse Duo Milk Chocolate Solomon (Solomon) Sheet Gelatin (Gold) Yolks Segs Sugar Water	116.00 354.00 9.00 <b>965.00</b> 112.00 210.00 5.00 99.00 80.00 99.00 30.00	g g g Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâteg à-bombe to the ganache, then add the whipped crОбщий вес: бееат. g g g g g g g g g g			
Sugar Yolks 66% Chocolate Sheet Gelatin (Gold) Duo Chocolate Mousse 40% Milk Chocolate 66% Chocolate Cream Sheet Gelatin (Gold) Yolks Eggs Sugar Water	116.00 354.00 9.00 <b>965.00</b> 112.00 120.00 210.00 5.00 99.00 80.00	g g g Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâteg à-bombe to the ganache, then add the whipped crОбщий вес: бееат. g g g g g g g g g g			
Sugar Yolks Sheet Gelatin (Gold) Duo Chocolate Mousse 40% Milk Chocolate 56% Chocolate Cream Sheet Gelatin (Gold) Yolks Eggs Sugar Water Cream	116.00 354.00 9.00 <b>965.00</b> 112.00 120.00 5.00 99.00 80.00 99.00 30.00 210.00	g Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâteg à-bombe to the ganache, then add the whipped сгОбщий вес: бееат.			
Sugar Yolks Sheet Gelatin (Gold) Duo Chocolate Mousse Duo Milk Chocolate S6% Chocolate Cream Sheet Gelatin (Gold) Yolks Sugar Water Cream Meringue	116.00 354.00 9.00 965.00 112.00 120.00 210.00 5.00 99.00 80.00 99.00 30.00 210.00	g Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâteg à-bombe to the ganache, then add the whipped сгОбщий вес: бееат.			
Sugar Yolks 56% Chocolate 56heet Gelatin (Gold) Duo Chocolate Mousse 40% Milk Chocolate 56% Chocolate Cream Sheet Gelatin (Gold) Yolks 5eggs 5ugar Water Cream Weringue	116.00 354.00 9.00 <b>965.00</b> 112.00 210.00 5.00 99.00 80.00 99.00 30.00 210.00 <b>208.00</b>	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-g à-bombe to the ganache, then add the whipped сrОбщий sec: бееат.  g Hall Section 1			
Sugar Yolks 56% Chocolate Sheet Gelatin (Gold) Duo Chocolate Mousse 40% Milk Chocolate 56% Chocolate Cream Sheet Gelatin (Gold) Yolks Eggs Sugar Water Cream Weringue Egg Whites Sugar	116.00 354.00 9.00 <b>965.00</b> 112.00 210.00 5.00 99.00 80.00 99.00 30.00 210.00 <b>208.00</b> 75.00	g  g  g  Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâteg à-bombe to the ganache, then add the whipped сгОбщий вес: бееат.  g  g  g  g  g  g  g  g  g  Make a Swiss meringue, with the powdered sugar sifted at the end.			
Sugar  Folks  Sheet Gelatin (Gold)  Duo Chocolate Mousse  10% Milk Chocolate  56% Chocolate  Foream  Sheet Gelatin (Gold)  Folks  Figs  Fi	116.00 354.00 9.00 965.00 112.00 120.00 5.00 99.00 80.00 99.00 210.00 208.00 75.00 75.00	g Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâteg à-bombe to the ganache, then add the whipped сгОбший вес: бееат.  g Неговичения и предоставления в неговичения в неговичени			
Sugar Folks Signar Folks Signar Folks Signar Folks Fol	116.00 354.00 9.00 965.00 112.00 210.00 5.00 99.00 80.00 99.00 30.00 210.00 75.00 75.00 56.00 2.00	g Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâteg à-bombe to the ganache, then add the whipped сгОбщий вес: бееат.  g Hall Bernard Be			
Sugar  Yolks  Sheet Gelatin (Gold)  Duo Chocolate Mousse  40% Milk Chocolate  56% Chocolate  Cream  Sheet Gelatin (Gold)  Yolks  Sigas  Sugar  Water  Cream  Meringue  Egg Whites  Sugar  Powdered Sugar (Sifted)  Vanilla Extract  Red Glaze	116.00 354.00 9.00 965.00 112.00 210.00 5.00 99.00 80.00 99.00 210.00 208.00 75.00 75.00 56.00 2.00	g Make a ganache with the 40% chocolate, 60% chocolate and the cream. Make a with the yolks, eggs, sugar and water. Add the pâtegà-bombe to the ganache, then add the whipped crОбщий вес: бееат.  g B Make a Swiss meringue, with the powdered sugar sifted at the end.  g B Make a Swiss meringue, with the powdered sugar sifted at the end.  g B Make a Swiss meringue, with the powdered sugar sifted at the end.			
Sugar  Folks  Sheet Gelatin (Gold)  Duc Chocolate Mousse  100 Milk Chocolate  56% Chocolate  Cream  Sheet Gelatin (Gold)  Folks	116.00 354.00 9.00 965.00 112.00 210.00 5.00 99.00 99.00 30.00 210.00 75.00 75.00 56.00 2.00 1'501.00	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-g à-bombe to the ganache, then add the whipped crОбщий sec: бееат.  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-g à-bombe to the ganache, then add the whipped crОбщий sec: бееат.  g Make a Swiss meringue, with the powdered sugar sifted at the end.  g Make a Swiss meringue, with the powdered sugar sifted at the end.  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 Folks Some Chocolate Sheet Gelatin (Gold) Duo Chocolate Mousse John Milk Chocolate Some Chocolate Cream Sheet Gelatin (Gold) Folks Seggs Sugar Water Cream Meringue Seg Whites Sugar Powdered Sugar (Sifted) Panilla Extract Red Glaze Water Sugar	116.00 354.00 9.00 965.00 112.00 210.00 5.00 99.00 30.00 210.00 208.00 75.00 75.00 75.00 20.00 1'501.00 207.00 414.00	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-g à-bombe to the ganache, then add the whipped crОбщий вес: бееат.  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-g à-bombe to the ganache, then add the whipped crОбщий вес: бееат.  g Make a Swiss meringue, with the powdered sugar sifted at the end.  g Make a Swiss meringue, with the powdered sugar sifted at the end.  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 the colorant at the end and mix well.			
Sugar Folks Solomore Sheet Gelatin (Gold) Duo Chocolate Mousse Solomore Sol	116.00 354.00 9.00 <b>965.00</b> 112.00 210.00 5.00 99.00 30.00 210.00 <b>208.00</b> 75.00 75.00 75.00 207.00 414.00	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-g à-bombe to the ganache, then add the whipped crОбщий вес: бееат.  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-g à-bombe to the ganache, then add the whipped crОбщий вес: бееат.  g Make a Swiss meringue, with the powdered sugar sifted at the end.  g Make a Swiss meringue, with the powdered sugar sifted at the end.  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 g the colorant at the end and mix well.			
Sugar Folks Siewar	116.00 354.00 9.00  965.00 112.00 210.00 210.00 99.00 80.00 99.00 30.00 210.00 75.00 75.00 75.00 2.00 210.00 214.00 207.00 414.00 414.00 276.00	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-g à-bombe to the ganache, then add the whipped сгОбщий вес: бееат.  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-ganache, then add the whipped сгОбщий вес: бееат.  g Make a Swiss meringue, with the powdered sugar sifted at the end.  g Make a Swiss meringue, with the powdered sugar sifted at the end.  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 g the colorant at the end and mix well.			
Sugar Yolks 66% Chocolate Sheet Gelatin (Gold) Duo Chocolate Mousse 40% Milk Chocolate 66% Chocolate Cream Sheet Gelatin (Gold) Yolks Eggs Sugar Water Cream Meringue Egg Whites Sugar Powdered Sugar (Sifted) Vanilla Extract Red Glaze Water Sugar Glucose Sweetened Condensed Milk Water	116.00 354.00 9.00 965.00 112.00 120.00 210.00 99.00 80.00 99.00 30.00 210.00 75.00 75.00 56.00 2.00 1'501.00 207.00 414.00 414.00 414.00 165.00	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-gà-bombe to the ganache, then add the whipped crОбщий вес: бееат.  g Make a ganache, then add the whipped crОбщий вес: бееат.  g B Make a Swiss meringue, with the powdered sugar sifted at the end.  g B Make a Swiss meringue, with the powdered sugar sifted at the end.  g B Make a Swiss meringue, with the powdered sugar sifted at the end.  g B 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 the colorant at the end and mix well.			
Sugar Yolks 66% Chocolate Sheet Gelatin (Gold)  Duo Chocolate Mousse 40% Milk Chocolate 66% Chocolate Cream Sheet Gelatin (Gold) Yolks Eggs Sugar Water Cream Meringue Egg Whites Sugar Powdered Sugar (Sifted) Vanilla Extract Red Glaze Water Sugar Glucose Sweetened Condensed Milk Water Powdered Gelatin (Knox)	116.00 354.00 9.00 965.00 112.00 120.00 210.00 99.00 80.00 99.00 30.00 210.00 75.00 75.00 56.00 2.00 1'501.00 207.00 414.00 414.00 276.00 165.00 25.00	g 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- g à-bombe to the ganache, then add the whipped crОбщий вес: бееат.  g g g g g Make a Swiss meringue, with the powdered sugar sifted at the end.  g g g Make a Swiss meringue, with the powdered sugar sifted at the end.  g g 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 g the colorant at the end and mix well.  g g g g g g g g g g g g g g g g g g			
Sugar Yolks 66% Chocolate Sheet Gelatin (Gold) Duo Chocolate Mousse 40% Milk Chocolate 66% Chocolate Cream Sheet Gelatin (Gold) Yolks Eggs Sugar Water Cream Meringue Egg Whites Sugar Powdered Sugar (Sifted) Vanilla Extract Red Glaze Water Sugar Glucose Sweetened Condensed Milk Water	116.00 354.00 9.00 965.00 112.00 120.00 210.00 99.00 80.00 99.00 30.00 210.00 75.00 75.00 56.00 2.00 1'501.00 207.00 414.00 414.00 414.00 165.00	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-g à-bombe to the ganache, then add the whipped crOбщий вес: бееат.  g B Make a Swiss meringue, with the powdered sugar sifted at the end. g B Make a Swiss meringue, with the powdered sugar sifted at the end. g B Make a Swiss meringue, with the powdered sugar sifted at the end. g B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sifted at the end. g C B Make a Swiss meringue, with the powdered sugar sif			

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		
Chesnut pipping	1,546.50	g	.,		
Milk	200.00	g	Make a Pastry cream with the milk the chesnut cream,		
Chestnut Cream	500.00	g	chestnut puree, pastry cream powder and the yolk. Add		
Chestnut Puree unsweeted Pastry cream powder	175.00 13.50	g 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	475.00	g	bloomed inside. Cool down for 24 flours before use.		
Gelatine powder 200Bl	8.00	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)	6.00	g	Hydrate gelatin with water. Heat 1st cream, sugar		
Water	28.00	g	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	g	mix every ingredient together at 40°C/104°F, bring it		
Orange Juice	50.00	g	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	150.00	g	the paddle then add the almond powder. Add the eggs		
Butter	120.00	g	then the pastry cream powder and at the end add the		
Pastry cream Powder	18.00	g	whiskey. Bake it with the tart shell at 165°C/329°F for 20		
Eggs	100.00	g	minutes.		
Fresh Cassis	Qs	g			
Chesnut cream	30.00	g			
Whiskey	15.00	g			
Sweet Dough	429.00	g			
Butter	140.00 54.00	g	In a mixing bowl with the paddle, mix the butter and		
Powdered Sugar Pastry Flour	200.00	g g	the sugar, then add the eggs, then all the dried sifted		
sel	1.00	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			
Assembly					