

Master class  
Gateaux & Entremets  
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Pastry Chef  
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# **CONTENTS**

PINEAPPLE – COCO.....	1
BASIL .....	2
BANANA – CARAMEL.....	3
VERDE.....	4
COCO.....	5
LAVENDER.....	6
MANGIFERA.....	7
TOURNESOL.....	8
PIEMONT.....	9
PISTACHIO.....	10
BLUEBERRY.....	11
CHOCOLATE TART.....	12
POMME.....	13

# **PINEAPPLE-COCONUT**

18 gr choux puff  
10 gr choux puff dough 2 mm  
30 gr coconut whip ganache  
15 gr yuzu orange compote 1  
5 gr pineapple coriander cream  
5 gr old coconut/ dry whole coconut

## **PATE CHOUX (Total 1000 gr)**

25 gr milk powder  
146 gr butter  
5 gr salt  
6 gr sugar  
176 gr flour  
321 gr eggs  
321 gr water

### **Preparation:**

Boil, water, milk powder, salt, sugar and butter. Add the flour to the boiling mixture and mix very well on a low heat. Put the batter in the machine and add the eggs in 3 times. Put in oven of 180°C closed hood after 7 minutes put the oven at 180°C open hood, bake for another 7 minutes.

## **PINEAPPLE CORIANDER CREAMEUX (Total 700 gr)**

174 gr pineapple juice  
14 gr lime juice  
156 gr egg  
92 gr sugar  
18 gr gelatine mix  
46 gr cocoa butter  
201 gr butter  
46 gr fresh coriander

### **Preparation:**

Heat the Pineapple with the and lime juice and the fresh coriander. Combine together the egg, sugar. Cook the two mix together until it's boiling. Strain directly the mix on the cocoa butter. Leave to cool down until 35 degrees C. Add the butter at room temperature in one shot and use the hand blender to mix well until it's totally smooth.

## **COCONUT WHIP GANAGE (Total 800 gr)**

473 gr cream  
166 gr white chocolate (Zephyr)  
28 gr gelatine mix  
133 gr Malibu alcohol

### **Preparation:**

Boil 1/4 of the cream, glucose and dissolve the gelatin mix, make a ganache with the white chocolate. Add the rest of the cream by using a hand blender and add the Malibu. Leave overnight and whip till the right consistency.

## **YUZU ORANGE COMPOTE (Total 400 gr)**

151 gr orange juice  
78 gr Yuzu juice  
70 gr sugar  
5 gr pectin X58  
195 gr orange segments

### **Preparation:**

Mix the pectin with the sugar and mix this with the juice. Bring to boil and cool down to 50°C and mix this with the orange segments.

## **PATE CHOUS DOUGH (Total 700 gr)**

200 gr croissant butter  
250 gr brown sugar  
250 gr flour

### **Preparation:**

Mix all ingredients on room temperature. Roll The dough on 2 mm and ready to use.

## **ASSEMBLING**

- 1) Build the choux upside by making a hole in the top side.
- 2) Fill the choux first with cremeux, scoop the compote on top and close it with whip ganache.
- 3) Decorate with shaving of old coconut, and chocolate decoration.

# **BASIL**

16 gr pate sable  
15 gr joconde biscuit  
5 gr mandarin marmelade  
35 gr green apple cremeux  
5 gr basil chantilly  
10 gr neutral glacage  
2 gr mirror glaze

## **MANDARIN MARMELADE (Total 500 gr)**

311 gr mandarine fruit whole  
102 gr sugar  
45 gr mandarine juice  
38 gr lime juice  
4 gr pectine NH

### **Preparation**

Cook the mandarins for around 30 minutes. Cut half of them in brunoise and the other half you make into a puree with a handblender. Mix the sugar with the pectin and mix it with the lime juice and mandarin juice. Mix all ingredients into a pan and bring to a boil.

## **PATE SABLE (Total 1000 gr)**

55 gr almond powder  
104 gr potato starch  
361 gr flour  
2 gr salt  
181 gr powder sugar  
191 gr croissant butter  
105 gr whole eggs

### **Preparation:**

Bring the butter at room temperature. Sift the powdered sugar then add to the butter. Whisk the eggs and add to mixture. Sift almond powder, flour, potato starch and salt then add them gradually.

## **BISCUIT JOCONDE (Total 1000 gr)**

168 gr egg whites  
200 gr sugar (A)  
200 gr almond powder  
64 gr flour  
3 gr corn starch  
2 gr salt 288 eggs  
40 gr sugar (B)  
36 gr butter

### **Preparation:**

Whisk egg whites with sugar (A) till stiff peak. On a separate bowl, Whisk eggs with the sugar (B). Mix the two carefully. Add the sifted salt flour and starch. Add the melted butter (70°C).

## **GREEN APPLE CREMEUX (Total 1000 gr)**

261 gr green apple puree  
7 gr lemon juice  
222 gr egg  
131 gr sugar  
26 gr gelatine mix  
65 gr cocoa butter  
288 gr butter  
13 gr basil

### **Preparation:**

Heat the green apple and lemon juice. Combine together the egg, sugar. Cook the two mix together until it's boiling. Strain directly the mix on the cocoa butter and gelatin mix. Leave to cool down until 35 degrees C. Add the butter at room temperature in one shot and use the hand blender to mix well until it's totally smooth.

### **BASIL CHANTILLY (Total 500 gr)**

360 gr cream  
20 gr gelatin mix  
11 gr basil leaf  
36 gr sugar  
74 gr mascarpone

#### **Preparation:**

Chop the Fresh basil leafs, and add it to the cream and sugar, boil 1/3 of the cream and infuse for 5 minutes. Sieve the mixture on top of the gelatine mix. Mix all the rest of the ingredients, and leave overnight.

### **NEUTRAL GLASAGE (Total 1500 gr)**

148 gr water (A)  
443 gr water (B)  
148 gr sugar (A)  
443 gr sugar (B)  
295 gr glucose  
4 gr acid critique  
10 gr pectin x58  
10 gr pectin NH

#### **Preparation:**

In a bowl, combine sugar (A) with pectin and add water (A). let it stand for 20 minutes. In a pan, combine water(B) with sugar (B) then add glucose and heat to 70°C. Slowly add the pectin mixture and bring to boil. Add the acid citric.

### **ASSEMBLING**

1. Roll the pate sable at 2mm and cut 9 cm, bake on SilPain mat. Pour the cremeux into the molds/ring and place the joconde biscuit on top and place into the freezer.
2. Pipe the shiso Chantilly into the leave mold and freeze, after freezing demould and spray with green chocolate .
3. Glaze the cremeux and cover the sides with, place on top the sable by sticking it with shies chantilly,
4. Finish the pastry with putting the basil chantilly on top and some drops of mirror glaze.

# **CARAMEL-BANANA**

200 gr streusel caramel  
300 gr tonka caramel mousse  
100 gr banana confit  
100 gr marzipan  
100 gr caramel glacage  
160 gr dark chocolate sponge + half banana 13.5

## **CRUMBLE (Total 500 gr)**

146 gr flour  
109 gr butter  
122 gr whole unskinned almond made into powder  
122 gr sugar  
1 gr vanilla

### **Preparation**

Bring the butter at room temperature and cream with sugar and vanilla. Sift all the dry ingredients (flour, almond powder). Mix the sifted dry into the butter sugar mixture. Chill the dough till hard. Grade it with a cooling rack and freeze

## **BANANA CONFIT (Total 350 gr)**

308 gr fresh ripe bananas  
30 gr brown sugar  
4 gr pectine NH  
8 gr dark rum  
1 gr ascorbic acid  
30 gr lemon juice

### **Preparation:**

Blend the Fresh ripe bananas with the ascorbic acid and lemon juice. Mix the brown sugar with the pectin. Pour a bit off the banana puree on top off the pectin mixture and mix well. Heat the rest of the banana puree till 60°C and add the pectin mixture. Bring it to a boil and leave it boiling for 1 minute, add the dark rum and pour into the mould.

## **CARAMEL STRUSSEL (Total 500gr)**

250 gr crumble  
83 gr caramelia  
83 gr sugar  
83 gr butter  
0,4 gr salt

### **Preparation:**

Caramelize the sugar add the butter and add the salt. Mix it the Carmelia chocolate and add the baked crumble, flatten it right away in the mould.

## **CARAMEL GLIASCGE (Total 1000 gr)**

53 gr milk  
53 gr cream  
93 gr sugar  
155 gr glucose  
280 gr caramelia  
56 gr gelatin mix  
311 gr neutral glacage  
3 gr alt  
47 gr water

### **Preparation:**

Bring milk, cream and glucose to a boil. Melt the chocolate in it. Melt the gelatin mix with neutral glacage. Mix with a hand blender, avoid incorporating too much air.

### **TONKA CARAMEL MOUSSE (Total 700 gr)**

44 gr sugar  
86 gr cream  
61 gr egg yolks  
5 gr tonka beans  
156 gr Caramelia  
25 gr gelatin mass  
322 gr whipped cream

#### **Preparation:**

Boil the cream with the crushed tonka beans. Caramelize the sugar and add the cream with the tonka beans. Cool down to 70°C and add to egg yolks, cook till 82/84°C. Add the gelatin mass, and pour little by little on top of the chocolate to create a smooth emulsion. At a temperature of 35/40°C we fold in the whipped cream.

### **DARK CHOCOLATE SPONGE (Total 700 gr)**

182 gr marzipan lubeca  
55 gr sugar  
89 gr egg yolk  
64 gr eggs  
106 gr egg whites  
55 gr sugar  
42 gr flour  
21 gr cocoa powder gran cru  
42 gr cocoa mass 100%  
42 gr butter

#### **Preparation:**

Melt butter and cocoa mass over bain marie. Mix marzipan with sugar (A) with a paddle. Slowly add the eggs and egg yolks, scrape and make sure there is no lumps then change to a whip and whip it to light. Whip the egg whites and sugar (B) till stiff peak and gently fold into the egg yolks. Fold in the sifted flour and cocoa powder in three additions. Drizzle and fold in the melted butter and cocoa mass mixture. Portion 1kg each pan and bake at 180°C.

### **ASSEMBLING**

1. Flatten the Streusel caramel into 18 cm ring and place in the freezer. Pipe the dark chocolate sponge into a 13.5 cm ring and slice a half banana into 0.5 slices and place on top the sponge.
2. Make the banana confit and pour into a 12 cm mould and place into the freezer.
3. Take the same mousse and build up the cake upside down, first one layer of mousse followed by a layer of banana confit, then another layer of mousse followed by the sponge.
4. Place a 14 cm ring with plastic on the outside on top of the streusel caramel and fill the sides with mousse. When frozen, remove the ring and plastic and cover with marzipan and spray with yellow/gold spray.
5. Glaze the cake and place into streusel base by sticking it with left over banana confit and decorate like the .

# VERDE

20 gr Lemongrass sponge  
18 gr Lemongrass cream  
20 gr Exotic gel  
30 gr Mango mousse  
2 gr Chocolate decor  
5 gr Lime neutral glacage  
5 gr Pate sable

## LEMONGRASS SPONGE (Total: 1250 gr)

163 gr egg yolks  
82 gr sugar B  
82 gr oil  
109 gr Lemongrass juice  
217 gr cake flour  
435 gr egg white  
163 gr sugar A

### Preparation:

Whip egg yolks and sugar B airy. Whip egg whites and sugar B airy, and fold in gently in the egg yolks mixture. Sift the cake flour and fold it into the egg mixture. Add the oil and pandan juice 750 gr per tray 190°C.

## LEMONGRASS CREAM (Total: 700 gr)

468 gr cream  
119 gr lemon grass  
18 gr gelatin mix  
94 gr white chocolate 34%

### Preparation:

Boil 1/2 off the cream, lemongrass and dissolve the gelatin and make a ganache with chocolate. Add other 3/4 of the cream, strain it and mix with handblender. and leave overnight.

## EXOTIC GEL (Total: 700 gr)

334 gr mango puree  
223 gr banana puree  
111 gr sugar  
10 gr pectine NH  
22 gr passionfruit juice

### Preparation:

In a saucepan, heat the purees until 40' C. Combine together sugar and the pectin NH. Add the mix into the purees with a whisk. Bring to the boil during 30 seconds. Leave to cold down.

## MANGO MOUSSE (Total: 900 gr )

324 gr mango puree  
31 gr passion puree  
331 gr fresh cream  
61 gr gelatin mix  
61 gr pasteurised egg whites  
61 gr sugar  
31 gr water

### Preparation:

Whip the cream to soft peak, set aside till ready to use. Cook the sugar and water till 120°C. While the syrup is cooking, start whipping the egg white till frothy then slowly pour in the syrup while whipping, and whip on high speed till cool/hard peak. Mix the purees together and heat up 1/4 of it till 80°C and melt the gelatin mix in it. Add the mixture back to the purees and cool it to 30°C. Add the puree to the whipped egg whites. Gently fold the whipped cream to the puree mixture.

## NEUTRAL GLACAGE (Total: 1500 gr)

148 gr water  
443 gr Lime juice  
148 gr sugar (A)  
443 gr sugar (B)  
295 gr glucose  
4 gr acide citrique  
10 gr pectin x58  
10 gr pectin NH

### Preparation:

In a bowl, combine sugar (A) with pectin and add water let it stand for 20 minutes. In a pan, lime juice with sugar (B) then add glucose and heat to 70°C. Slowly add the pectin mixture and bring to boil. Add the acide citrique and boil for 10 seconds.



### **PATE SABLE (Total: 1000 gr)**

55 gr almond powder  
104 gr potato starch  
361 gr flour  
2 gr salt  
181 gr powder sugar  
191 gr croissant butter  
105 gr whole eggs  
1 gr vanilla

#### **Preparation:**

Bring the butter at room temperature. Sift the powdered sugar then add to the butter. Whisk the eggs and add to mixture. Sift almonder powder, flour, potato starch and salt then add them gradually.

### **ASSEMBLING**

1. Cut the sponge at 4 cm and between 2 pcs pipe the lemongrass cream, and place into the freezer.
2. Take the warm exotic gel and pipe it on top of the frozen sponge and cream, freeze again
3. Pipe the mousse into the ring up side down, and place the interior in the middle til the edge.
4. After freezing glaze the cake and finish like the photo.

# COCO

150 gr coconut dacquoise + almond pieces  
210 gr crumble  
200 gr coconut chiboust  
120 gr exotic pineapple compote  
50 gr pineapple and yuzu confit  
5 gr desiccated coconut  
5 gr coconut powder (Sosa)  
1 gr fresh lime zest

## **CRUMBLE (Total 700 gr)**

204 gr flour  
153 gr butter  
170 gr whole unskinned almond made into powder  
122 gr light brown sugar  
2 gr vanilla

### **Preparation**

Bring the butter at room temperature and cream with sugar and vanilla. Sift all the dry ingredients (flour, almond powder). Mix the sifted dry into the butter sugar mixture. Chill the dough till hard. Grade it with a cooling rack and freeze.

## **EXOTIC PINEAPPLE COMPOTE (Total 500 gr)**

358 gr pineapple fresh  
69 gr passion fruit puree  
41 gr sugar  
14 gr corn starch  
17 gr Malibu  
2 gr tahiti vanilla bean

### **Preparation:**

Mix all cold together the passion fruit puree, Malibu, vanilla bean and the sugar / corn starch together. Cut the pineapple in brunoise and strain the liquid on it. Put the mix in the sous vide bag and bake in the steamer for 80 min at 90° C ( only with steam).

## **PINEAPPLE/YUZU CONFIT (Total 300gr)**

250 gr crumble  
83 gr caramelia  
83 sugar  
83 butter  
0,4 gr salt

### **Preparation:**

Caramelize the sugar add the butter and add the salt. Mix it the Carmelia chocolate and add the baked crumble, flatten it right away in the mould.

## **COCONUT DACQUIOSE (Total 500 gr)**

149 gr egg whites  
92 gr sugar  
90 gr dedicated coconut  
60 gr almond powder  
80 gr icing sugar  
30 gr flour

### **Preparation:**

Whip sugar and eggwhites. Sift icing sugar and flour and mix with the almond powder and coconut. Gently fold the eggwhites into the powder mixture. Bake at 190°C.

## **COCONUT CHIBOUST (Total 500 gr)**

159 gr coconut milk  
97 gr cream  
1 gr vanilla  
76 gr egg yolks  
31 gr sugar (A)  
17 gr corn starch  
36 gr gelatin mass  
138 gr eggwhites  
104 gr sugar (B)  
59 gr Malibu

### **Preparation:**

Boil the cream, coconut milk and vanilla. And make a pastry cream with the sugar A, starch and egg-yolks. Place in bowl and add the gelatin mass and Malibu, and cover with clear wrap. Whip the Egg whites and sugar B till five and airy and smooth. Hold both together.

## **ASSEMBLING**

- 1) Pipe the daquiose in a 16 cm ring and cover with broken almond pieces. After baking spread out the pineapple yuzu confit and place into the blast freezer.
- 2) Pipe the coconut chiboust into the moulds and close the mould with the coconut dacquoise
- 3) Bake the crumble in between the 18 and 16 cm rings at 160°C after baking sift. Mircryo powder on top.
- 4) Remove the coconut chiboust from the blast freezer, sprinkle the top with desiccated coconut and place into the crumble, stick with a little bit of juice from the compote. Powder the side of the crumble with coconut powder (SOSA) and fill the center with pineapple compote and some lime zest.

# LAVENDER

120 gr lavender sponge 9,5 cm  
30 gr crumble 10 cm  
50 gr lemon cremeux  
250 gr lemon mousse  
70 gr lavender chantilly  
250 gr glacage  
10 gr chocolate decor  
10 gr sugar decor

## LAVENDER SPONGE (Total 1100 gr)

143 gr egg yolks  
72 gr sugar B  
72 gr oil  
96 gr lavender juice (150/15)  
191 gr cake flour  
383 gr egg white  
143 gr sugar A

### Preparation

Whip egg yolks and sugar B airy, when airy add the lavender juice. Whip egg whites and sugar B airy, and fold in gently in the egg yolks mixture. Sift the cake flour and fold it into the egg mixture. Add the oil and put 1000 grams on a tray, bake at 190°C 15 minutes, 15 lavender.

## LEMON MOUSSE (Total 700 gr)

144 gr lemon juice  
1 Lemon zest  
55 gr gelatin mass  
70 gr egg white  
144 gr sugar  
287 gr cream

### Preparation:

Heat 1/3 of lemon juice with the lemon zest and dissolve the gelatin mass, add the rest of the lemon juice. Cook the sugar to 120°C and make Italian meringue with the pasteurized egg whites. 3) Mix those two together and fold it into the whipped cream.

## CRUMBLE (Total 300 gr)

88 gr Flour  
66 gr Butter  
73 gr Whole unskilled almond made into powder  
73 gr Light brown sugar  
1 Vanilla

### Preparation:

Bring the butter at room temperature and cream with sugar and vanilla. Sift all the dry ingredients (flour, almond powder). Mix the sifted dry into the butter sugar mixture. Chill the dough till hard. 5) Grade it with a cooling rack and freeze 6) Bake at 160°C for around 15 minutes.

## LEMON CREMEUX (Total 300 gr)

76 gr yuzu juice  
2 gr lemon skin peel  
65 gr eggs  
46 gr sugar  
8 gr gelatine mix  
19 gr cocoa butter  
84 gr butter

### Preparation:

Heat the lemon juice with the lemon skin peel. Combine together the egg, sugar. Cook the two mix together until it's boiling. Strain directly the mix on the cocoa butter. Leave to cool down until 45 degrees C. Add the butter in one shoot and use the hand blender to mix well until it's totally smooth.

### **LAVENDER CHANTILLY (Total 500 gr)**

360 gr cream  
20 gr gelatin mix  
11 gr lavender  
36 gr sugar  
74 gr mascarpone

#### **Preparation:**

Mix the lavender with cream and sugar, boil 1/3 of the cream and infuse for 5 minutes. Sieve the mixture on top of the gelatine mix. Mix all the rest of the ingredients, and leave overnight.

### **SUGAR DECORE (Total 1000 gr)**

714 gr sugar  
286 gr water

#### **Preparation:**

Mix both ingredients and bring it to a boil. Pour into a container and leave it to cool down for a bit, pour into silicone semi spheres. Sprinkle sugar on top and leave it overnight without moving them. Remove the decoration by using a fork and leave it to dry.

### **GLASAGE (Total 1000gr)**

50 gr milk  
50 gr cream  
168 gr glucose  
336 gr white chocolate  
60 gr gelatin mix  
336 gr neutral glacage

#### **Preparation:**

Bring milk, cream and glucose to a boil. Melt the chocolate in it. Melt the gelatin mix with neutral glacage. Mix with a hand blender, avoid incorporating too much air. Add color to own preference.

### **ASSEMBLING**

1. Cut the sponge and pipe between two layers of sponge the Lavender chantilly, and repeat this.
2. Cut the sponge and pipe between two layers of sponge the Lemon cremeux. Bake the crumble in 10 cm ring, stick the sponge with lemon cremeux on top of the crumble.
3. Place the crumble and sponge into a 12 cm ring, place a plastic inside of 10 cm height. Pipe the mousse around the crumble and sponge and place the sponge and lavender chantilly inside. Repeat this till the cake is full.
4. After freezing, glaze the cake and decorate the sides with Blue corn flowers and decorate like the photo.

# **MANGIFERA**

8 gr vanilla mix cream  
7 gr pistachio daquise  
35 gr mango cremeux  
10 gr pate sable  
25 gr frangipane  
3 gr chocolate decoration  
1 gr pistachio pieces  
1 gr decoration flower  
5 gr neutral glacage

## **VANILLA MIX CREAM (Total 300 gr)**

242 gr cream  
Tahiti vanilla  
10 gr gelatin mix  
48 gr white chocolate 34%

### **Preparation:**

Scrape the vanilla beans into 1/4 of the cream, and bring it to a simmer. Add the gelatin mix into the cream, and mix with the white chocolate. Make sure all is dissolved and use a hand blender to mix the other amount of cream. Let cool down in the chiller for 12 hours, and whip it to desired consistency.

## **PISTACHIO DACQUIOSE (Total 750 gr)**

212 gr egg whites  
212 gr sugar(A)  
121 gr almond powder  
91 gr pistachio powder  
42 gr sugar (B)  
42 gr flour  
30 gr pistachio pate 100%

### **Preparation:**

Whisk the egg white with the sugar (A) till stiff peak. Sift the sugar (B), almond powder, pistachio powder and the flour. Gently mix the sifted dry into the egg white in additions. Lastly, drizzle and fold in the pistachio pate. 750 gram per tray bake 190°C.

## **PATE SABLE (Total 1000 gr)**

110 gr almond powder  
209 gr potato starch  
723 gr flour  
4 gr salt  
361 gr powder sugar  
382 gr croissant butter  
211 gr whole eggs

### **Preparation:**

Bring the butter at room temperature. Sift the powdered sugar then add to the butter. Whisk the eggs and add to mixture. Sift almond powder, flour, potato starch and salt then add them gradually.

## **MANGO CREMEUX (Total 1000 gr)**

123 gr mango puree  
104 gr passion puree  
227 gr pasteurised eggs  
227 gr sugar  
113 gr pasteurised egg yolk  
27 gr gelatin mix  
162 gr butter  
17 gr fresh lemon grass

### **Preparation:**

Bring half the sugar and purees to a boil. Whisk egg, egg yolks and rest of the sugar, then temper it in to mixture. Cook in microwave till its thick. Add the gelatin mix, cool down to about 40°C then add butter and keep mixing till smooth.

### **FRANGIPANE (Total 500 gr)**

119 gr butter  
119 gr sugar  
119 gr almond powder  
131 gr eggs  
12 gr flour  
0,297441999 gr graded lemon

#### **Preparation:**

Mix all ingredients together into a smooth paste.

### **NEUTRAL GLASAGE (Total 3000 gr)**

295 gr water (A)  
886 gr water (B)  
295 gr sugar (A)  
886 gr sugar (B)  
590 gr glucose  
9 gr acide citrique  
20 gr pectin x58  
20 gr pectin NH

#### **Preparation:**

In a bowl, combine sugar (A) with pectin and add water (A). Let it stand for 20 minutes. In a pan, combine water(B) with sugar (B) then add glucose and heat to 70°C. Slowly add the pectin mixture and bring to boil. Add the acid citric.

### **FLEXIBLE CHOCOLATE WHITE (Total 1000)**

651 gr white chocolate 34%  
186 gr glucose  
58 gr sugar  
58 gr water  
47 gr oil

#### **Preparation:**

Heat the chocolate to 50°C. Mix all the rest of the ingredients and bring this to a boil. Add the boiling mixture and add it in one shot to the hot chocolate, mix well.

### **ASSEMBLING**

1. Cut out 5 cm pistachio daquise and place in the freezer as well.
2. Whip vanilla mix cream till airy and pipe 8 gram this on top of the daquise.
3. Pour mango cremeux into 6 cm sphere molds then put the vanilla and pistachio daquiose in the centre and place in the freezer.

# TOURNESOL

33 gr madeleine  
6 gr lemon confit  
5 gr sunflower paste  
20 gr lemon cremeux  
12 gr sunflower glacage  
3 gr sunflower/almond  
3 gr chocolate decoration  
1 lemon zest

## MADELAINE (Total: 800 gr)

176 gr eggs  
164 gr sugar  
4 gr salt  
23 gr honey  
6 gr lemon zest  
12 gr corn oil  
170 gr flour T55  
7 gr baking powder  
176 gr butter  
59 gr milk  
2 gr Madagascar vanilla bean

### Preparation:

Beat the egg, sugar, salt, honey, frozen lemon zest together. Add the corn oil and stir well. Sieve together the flour T55 and the backing powder. Add little by little at the preparation. Pour the milk and stir until it's totally smooth. Heat the butter and the vanilla until 50° C and use the hand blender to mix it. Strain the mix of butter / Vanilla bean before to pour in the dough. Bake at 200C - 12/13 min.

## SUNFLOWER PASTE (Total: 700 gr)

616 gr sunflower seeds, toasted  
84 gr sunflower oil

### Preparation:

Blend toasted sunflower seeds and add the oil.

## LEMON CONFIT (Total: 300 gr)

149 gr orange juice + zest  
48 gr sugar  
3 gr pectine NH  
100 gr lemon juice + zest

### Preparation:

Mix the sugar and pectin, mix this with the purees and bring to a boil. Cool down before using

## LEMON CREMEUX (Total : 500 gr )

127 gr Yuzu juice  
3 lemon skin peel  
108 gr eggs  
76 gr sugar  
13 gr gelatine mix  
32 gr cocoa butter  
140 gr butter

### Preparation:

Heat the lemon juice with the lemon skin peel. Combine together the egg, sugar. Cook the two mix together until it's boiling. Strain directly the mix on the cocoa butter. Leave to cool down until 40 degrees C.

Add the butter in one shoot and use the hand blender to mix well until it's totally smooth.

## SUNFLOWER GLASAGE (Total: 1000 gr)

133 gr fresh cream  
399 gr neutral glacage  
106 gr sunflower paste 100%  
306 gr white chocolate 43%  
48 gr gelatin mass  
9 gr dark chocolate

### Preparation:

In a saucepan, Mix the cream and the neutral glacage. Bring to boil. Slowly add gelatin mix while continuously stirring. Add the chocolate and sunflower paste. Add water mix it with a hand blender.

## ASSEMBLING

- 1.Pipe the Madeleine into the 6 cm semi sphere silicone mould cover with sunflower and almond pieces.
- 2.Cover the top with a SilPain and bake at 200°c for 12 minutes. Fill the lemon confit into an 4 cm semi sphere silicone mould and place into the freezer.
- 3.Pipe the lemon cremeux into the mould and push the lemon confit inside and press deep, pipe the sunflower paste on top and press the madeleine on top, and put into the freezer.
- 4.Dip into the glacage and finish with decorate like photo.



# PIEMONT

70 gr hazelnut praline 14 cm  
100 gr hazelnut feuilletine 14 cm  
120 gr praline mousseline  
65 gr hazelnut meringue Pipe 12 cm it will turn 14 cm  
5 gr hazelnut powder/gold powder  
60-60 gr Coffee whip ganache

## **HALZENUT PRALINE (Total 500 gr)**

283 gr toasted hazelnuts with skin  
170 gr sugar  
47 gr water  
1 vanilla

### **Preparation**

Caramelize the sugar, water and vanilla, add the toasted hazelnuts and cool down. Blend everything in Robotc oupe.

## **PRALINE MOUSSELINE (Total 800 gr)**

45 gr water  
178 gr sugar  
119 gr egg white  
238 gr butter  
107 gr hazelnut praline  
107gr hazelnut pate 100%  
7 gr trablit (coffee extract)

### **Preparation:**

Cook sugar and water to 120°C and make Italian meringue with egg whites, whip it till it is cold. Whip the butter and praline airy and soft. Add it in three part to the egg white by hand.

## **HALZENUT PRALINE STREUSSEL (Total 300gr)**

100 gr crumble  
50 gr hazelnut paste  
50 gr feuilletine  
50 gr milk chocolate 43%  
50 gr hazelnut praline (homemade)  
0,2 gr salt

### **Preparation:**

Stir the plain streusel to have thin pieces and after Add the feuilletine.

Melt the milk chocolate and add the hazelnut paste, hazelnut praline and salt. Combine all together slightly.

## **COFFEE WHIP GANACHE (Total 600 gr)**

378 gr cream  
25 gr coffee beans  
125 gr white chocolate  
21 gr gelatine mix  
50 gr kalua (coffee liquor)

### **Preparation:**

Place coffee beans in a oven of 160'c for 5 minutes and add this to the cold cream, leave on the table for 1 hour.

Boil the cream, strain the coffee beans and dissolve the gelatin mix, make a ganache with the white chocolate.

Add the rest of the cream by using a hand blender and add the Kalua.

Leave overnight and whip till the right consistency.

## **HAZELNUT MERINGUE (Total 500 gr)**

147 gr egg whites  
257 gr sugar  
22 gr starch  
74 gr hazelnut powder

### **Preparation:**

Mix egg white and sugar and heat till 50°C and whip till airy. Mix the starch and hazelnut powder and fold it into the whipped meringue. Bake at 140°C for about an 45 min.

## **ASSEMBLING**

1. Pipe the meringue 12 cm and sprinkle the meringue with skinned hazelnut and bake at 140°C for 45 min Spread the hazelnut praline streusel in a ring of 14 cm.
2. From top to bottom, place the praline streusel on the bottom, pipe the mousse line at the side. Pipe the whip ganache on top the feuilletine, and place the meringue on top.
3. Pipe the mousseline on top of the meringue, and place the praline on top and close it with the mousseline.
4. Cover the sides with toasted hazelnut powder and pipe the whip ganache and finish like the photo, with crushed coffee, hazelnut pate and gold paper.

# PISTACHIO

230 gr pistachio mousseline  
20 gr meringue  
160 gr pistachio daquiose 18 cm  
80 gr pistachio feuilletine 18 cm  
100 gr glacage  
5 gr pistachio powder  
100 gr raspberry confit

## PISTACHIO PRALINE (Total: 400 gr)

226 Toasted pistachio with skin  
136 Sugar  
38 water  
1 Vanilla

### Preparation:

Caramelize the sugar, water and vanilla, add the toasted pistachio and cool down.  
Blend everything in Robotcoupe.

## RASBERRY CONFIT (Total: 350 gr)

286 raspberry puree  
52 sugar  
5 pectine NH  
8 lemon juice

### Preparation:

In a saucepan, heat the Raspberry puree until 40°C.  
Combine together le sugar and the pectin NH . Add the mix into the Raspberry puree with a whisk. Bring to the boil during 30 seconds. At the end, add the lemon juice. Leave to cold down.

## PISTACHIO MOUSSELINE (Total : 800 gr)

45 water  
180 sugar  
120 egg whites  
240 butter  
216 pistachio paste 100%

### Preparation:

Cook sugar and water to 120°C and make Italian meringue with egg whites, whip it till it is cold. Whip the butter and nut paste airy and soft. Add it in three part to the egg white by hand.

## PISTACHIO FEUILLETINE (Total: 700 gr)

175 Pistachio paste  
350 Feuilletine  
117 Milk chocolate 43%  
58 Pistachio praline 60%  
0,6 Salt

### Preparation:

Melt the chocolate and add all ingredients.

## PISTACHIO DAQUIOSE (Total: 2000 gr)

625 gr sugar  
312 gr almondpowder  
312 gr pistachio powder  
625 gr eggwhites  
125 gr sugar  
125 gr flour

### Preparation:

Mix the small amount of sugar, flour, almond powder and pistachio powder. Whip the large amount of sugar with then egg whites. Bake at 190°C in convection oven, for around 10 minutes. 2000 kg for one tray.

## MERINGUE (Total: 600 gr)

200  
Egg white  
200 Sugar  
200 Icing sugar

### Preparation:

Whip the egg white and heat with the torch. Add little by little the sugar to do a meringue.  
Combine with icing sugar with a spatula. Pipe on the tray. Bake at 75 Degrees C in the static oven.

## ASSEMBLING

1. Spread out the pistachio feuilletine and place into the freezer, spread a little bit of raspberry confit on top and stick the pistachio daquiose on top and place back into the freezer.
2. Take a 18 cm ring and, place a silicone circle inside and pipe the mousseline inside.
3. Place the daquiose and feuilletine on top off the mousseline and place into the freezer.
4. After freezing glaze the cake with glacage and decorate like the photo.

# **BLUE BERRY**

150 gr Pate sable  
250 gr Biscuit joconde  
60 gr Blueberry jam  
60 gr Blueberry glacage  
150 gr Pastry cream  
300 gr Blueberries  
30 gr Violet candied (sosa)

## **PASTRY CREAM (Total 500 gr)**

1 p vanilla  
278 gr milk  
16 T55 flour  
69 gr sugar  
12 gr corn starch  
97 gr egg yolks  
28 gr butter

### **Preparation:**

Boil milk , half of the sugar and vanilla. Mix the other half of the sugar with the starch, and T55 and add the cream and egg yolks.

Strain the hot milk on top of the starch mixture and cook for 2 minutes. Mix in the butter, and pour on a tray with clearfilm.

## **PASTE SABLE (Total 1000)**

55 gr almond powder 1  
04 gr potato starch  
361 gr flour  
2 gr salt  
181 gr powder sugar  
191 gr croissant butter  
105 gr whole eggs  
1 gr vanilla

### **Preparation:**

Bring the butter at room temperature. Sift the powdered sugar then add to the butter. Whisk the eggs and add to mixture. Sift almonder powder, flour, potato starch and salt then add them gradually.

## **BISCUIT JOCONDE (Total 1000 gr)**

168 gr egg whites  
200 gr sugar (A)  
200 almond powder  
64 gr flour  
3 gr corn starch  
2 gr salt  
288 gr eggs  
40 gr sugar(B)  
36 gr butter

### **Preparation:**

Whisk egg whites with sugar (A) till stiff peak. On a separate bowl, Whisk eggs with the sugar (B). Mix the two carefully. Add the sifted salt flour and starch.

## **BLUEBERRY JAM (Total 1000gr)**

249 gr blueberries  
83 gr raspberry puree  
166 gr sugar  
0,7 gr pectin x 58  
2,0 gr citric acid  
1 drop violet extract

### **Preparation:**

Mix the sugar with the pectin and the raspberry puree. Mix the mixture with the fresh berries and bring it to a boil. Boil it to 103°C, add the citric acid and the violet extract.

## **BLUEBERRY GLASAGE (Total 1000)**

215 gr blueberry puree  
215 gr water (B)  
92 gr sugar (A)  
277 gr sugar (B)  
185 gr glucose  
3 gr acid citric  
6 gr pectin x58  
6 gr pectin nh

### **Preparation:**

In a bowl, combine sugar (A) with pectin and add water (A). let it stand for 20 minutes. In a pan, combine water(B) with sugar (B) then add glucose and blueberry puree, heat to 70°C and add the pectin mixture and bring it to a boil. Slowly add the pectin mixture and bring to boil. Add the citric acid and boil for a few seconds

## **ASSEMBLING**

1. Roll sable at 2.5 mm and line it into the pan place in the freezer for 5 minutes, bake at 160 °C for 15 mins.
2. Spread the jam on the tart, and place the biscuit joconde inside.
3. Pipe the pastry cream on top of the biscuit, place the blueberries on top and glaze with the glacage.
4. Finish with the candied violet leaves.

# TART CHOCOLAT

50 gr chocolate crumble  
80 +10 gr chocolate biscuit + whole hazelnuts  
50 gr cocoa feuilletine  
150 gr chocolate cremeux  
50 gr cocoa praline  
50 gr dark chocolate glacage  
25 gr chocolate crumble

## CHOCOLATE CRUMBLE (Total: 1000 gr)

249 croissant butter  
224 flour  
249 almond powder  
249 brown sugar  
4 salt  
25 cocoa powder

### Preparation:

Bring the butter at room temperature. Mix all the dry ingredient(fLOUR, almond powder, brown sugar, salt and the cocoa powder). Cut the dry ingredients with the butter.

## DARK CHOCOLATE SPONGE (Total: 700 gr)

182 gr marzipan lubeca 65%  
89 gr egg yolk  
64 gr eggs  
106 gr egg whites  
110 gr sugar  
42 gr flour  
21 gr cocoa powder gran cru  
42 gr cocoa mass 100%  
42 gr butter

### Preparation:

Melt butter and cocoa mass. Mix marzipan with a paddle. Slowly add the eggs and egg yolks, scrape and make sure there is no lumps then change to a whip and whip it to light. Whip the egg whites and sugar till stiff peak and gently fold into the egg yolks. Fold in the sifted flour and cocoa powder in three additions. Drizzle and fold in the melted butter and cocoa mass mixture. Portion 1kg each pan and bake at 180°C.

## COCOA FEUILLETINE (Total: 250)

57 gr dark chocolate  
64 gr cocoa praline  
64 gr hazelnut paste  
64 gr feuilletine

### Preparation:

Heat the milk chocolate at 40°C. Add the Cocoa praline and the hazelnut paste. Finish with the feuilletine.

## DARK CHOCOLATE CREMEUX (Total: 600 gr):

153 gr milk  
153 gr cream  
65 gr egg yolk  
51 gr sugar  
179 gr dark chocolate 70%

### Preparation:

In a saucepan, heat the cream and the milk. Combine together egg yolk and sugar. Cook all like a creme anglaise at 84°C. Add the dark chocolate. Mix with the hand blender to have a smooth texture.

## GLACAGE DARK CHOCOLATE (Total: 1200 gr)

63 gr milk  
63 gr cream  
208 gr glucose  
375 gr dark chocolate 60%  
75 gr gelatin mix  
417 gr neutral glacage

### Preparation:

Bring milk, cream and glucose to a boil. Melt the chocolate in it. Melt the gelatin mix with neutral glacage. Mix with a hand blender, avoid incorporating too much air.

## **COCOA PRALINE (Total: 300 gr)**

13 gr water  
48 gr sugar + vanilla  
80 gr cocoa nibs  
159 gr oil  
57 gr hazelnut praline 60%

### **Preparation:**

Mix sugar, vanilla and water and caramelize.  
Toast the cocoa nibs at 160°C for 10 minutes and mix with the caramel, cool down on baking paper.  
After cooling down, blend in robotcoupe and add the oil and the hazelnut praline.

## **ASSEMBLING**

1. Bake the chocolate biscuit, and hazelnuts in a silikomart mold 12cm, after baking cool down and spread out the feuilletine, and freeze.
2. Pour the cocoa praline in 12 cm silikomart molds and place into the blast freezer.
3. Prepare the chocolate cremeux and cool down to 35°C and pour into a 14cm silikomart mold and place the frozen cocoa praline inside, after another thin layer of creme finished by the frozen biscuit. And place back in the freezer.
4. Roll the chocolate crumble at 3mm and cut out at 16cm, and 26 pcs of 3 cm bake at 160°C for 15 minutes
5. Glaze the cremeux with the dark chocolate glacage and put on the crumble, stick with a bit of left over crème.

# **POMME**

70 gr almond crumble 12 cm  
100 gr biscuit joconde 12 cm  
50 gr pate cigarette  
200 gr vanilla chiboust 14 cm  
300 gr caramelized apple 12 cm  
60 gr vanilla whip ganache

## **CRUMBLEE (Total: 500 gr)**

146 gr flour  
109 gr butter  
122 gr whole unskilled almond made into powder  
122 gr light brown sugar  
1 vanilla

### **Preparation:**

Bring the butter at room temperature and cream with sugar and vanilla. Sift all the dry ingredients (flour, almond powder). Mix the sifted dry into the butter sugar mixture. Chill the dough till hard. Grade it with a cooling rack and freeze.

## **BISCUIT JOCONDE (Total: 1500 gr)**

252 gr egg whites  
300 gr sugar (A)  
300 gr almond powder  
96 gr flour 5 corn starch  
3 gr salt 431 eggs  
60 gr sugar(B)  
54 gr butter

### **Preparation:**

Whisk egg whites with sugar (A) till stiff peak. On a separate bowl, Whisk eggs with the sugar (B). Mix the two carefully. Add the sifted salt flour and starch. Add the melted butter (70°C).

## **PATE CIGARETTE (Total: 1000 gr)**

250 gr butter  
250 gr egg whites  
250 i gr cing Sugar  
250 gr flour

### **Preparation:**

Mix the soft butter with the icing sugar, add the flour and in the end mix in the egg whites.

## **VANILLA CHIBOUST (Total: 700 gr)**

132 gr milk  
154 gr cream  
1 gr vanilla  
81 gr egg yolks  
33 gr sugar (B)  
18 gr starch  
31 gr gelatin mass  
147 gr egg white  
103 gr sugar (A)

### **Preparation:**

Boil the cream, milk and vanilla and infuse. Beat the egg yolks and the sugar (B) and add then starch. Make into a pastry cream add gelatin mass and transfer into a bowl. (cover with plastic film). In the mean time make an Italian merengue with the egg whites and sugar (A). Fold these two mixtures gently together.

## **VANILLA WHIP GANACHE (Total: 600 gr)**

483 gr cream  
2 gr Tahiti vanilla  
19 gr gelatin mass  
97 gr white chocolate, 34%

### **Preparation:**

Scrape the vanilla beans into 1/4 of the cream, and bring it to a simmer. Add the gelatin mix into the cream, and mix with the white chocolate. Make sure all in dissolved and use a hand blender to mix the other amount of cream. Let cool down in the chiller for 12 hours, and whip it to desired consistency.



## **CARMELIZED APPLE (Total: 1200)**

932 gr Royal Gala  
266 gr sugar  
1 vanilla

### **Preparation:**

Caramelize the sugar with the vanilla, and pour on a baking paper to cool down. Remove the vanilla bean and blend into powder. Peel the apple and cut into 8 pieces. Divide the pieces of apple on the tray cover evenly with the caramel powder. Cover the tray with aluminum foil and bake at 160°c for 45 minutes.

## **ASSEMBLING**

1. Stick the biscuit joconde on the crumble by using some left over blended caramelized apples. Stick on top off the biscuit joconde the caramelized apple. And freeze all.
2. Place the frozen interior in the middle of an 14cm ring and fill the ring with Vanilla chiboust. Place in the freezer.
3. Whip the vanilla whip ganache and spread on the frozen cake and lift up to create spikes.
4. Place the Biscuit joconde with the green Pate cigarette on the side.
5. Decorate the side with fresh apple, lime zest and chocolate decor.