

Master class
Gateaux & Entremets
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Pastry Chef
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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)

148 gr pineapple puree
48 gr sugar
4 gr pectine NH
100 gr yuzu juice

Preparation:

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

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(four, 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.

ORIGINAL RECIPES

Master class
Gateaux & Entremets
Frank Haasnoot
Pastry Chef
June 18-22, 2018 Kiev

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Pineapple Coco



QTY	unit	ingredient				
18	gr	Choux puff				
10	gr	Choux puff dough 2 mm				
30	gr	Coconut whip ganache				
15	gr	Yuzu orange compote				
15	gr	Pineapple coriander cream				
5	gr	Old coconut/ dry whole coconut				
93						
step 1	Build the choux upside by making a hole in the top side.					
step 2	Fill the choux first with cremeux, scoop the compote on top and close it with whip ganache.					
step 3	Decorate with shaving of old coconut, and chocolate decoration					
step 4						
Molds & Rings	Sil-Pain baking sheets					

Basil



QTY	unit	ingredient							
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							
88									
step 1	Roll the pate sable at 2mm and cut 9 cm, bake on SilPain mat.								
step 2	Pour the cremeux into the molds/ring and place the joconde biscuit on top and place into the freezer								
step 3	Pipe the shiso Chantilly into the leave mold and freeze, after freezing demould and spray with green chocolate								
	Glaze the cremeux and cover the sides with, place on top the sable by sticking it with shies chantilly,								
step 4	Finish the pastry with putting the basil chantilly on top and some drops of mirror glaze								
Molds & Rings	8 cm								

[illegible]

Green apple cremeux

		Ingredients
	261	Green apple puree
	7	Lemon juice
	222	Egg
	131	Sugar
	26	Gelatine mix
	65	Cocoa butter
	288	Butter
	13	Basil
TOTAL	1000	

Quantity	1000
Weight	1
Total	1,3

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

Basil Chantilly						
				360	Cream	
				20	Gelatine mix	
				11	Basil leaf	
				36	Sugar	
				74	Mascarpone	
Total				500		
		Quantity		500		
		Weight		1		
		Total		0,867		

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

Neutral glacage						
			148	water (A)		
			443	water (B)		
			148	sugar (A)		
			443	sugar (B)		
			295	glucose		
			4	acide citrique		
			10	pectin x58		
			10	pectin nh		
Total			1500			
		Quantity	1500			
		Weight	1			
		Total	0,492			
1) In a bowl, combine sugar (A) with pectin and add water (A). let it stand for 20 minutes. 2) In a pan, combine water(B) with sugar (B) then add glucose and heat to 70°C 3) Slowly add the pectin mixture and bring to boil. 4) Add the acide citrique						

Caramel Banana



QTY	unit	ingredient						
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					
820	gr							
step 1 Flatten the Streusel caramel into a 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.								
step 2 Make the banana confit and pour into a 12 cm mould and place into the freezer.								
step 3 Take the same mousse and build up the cake upside down, first one layer off mousse followed by a layer of banana confit, then another layer off mousse followed by the sponge.								
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								
step 4 Glaze the cake and place into streusel base by sticking it with left over banana confit and decorate like the								
Molds & Rings	12,14,13,18 cm rings 2pcs each							

Crumble						
				146	Flour	
				109	Butter	
				122	Whole unskinned almond made into powder	
				122	Light brown sugar	
				1	Vanilla	
Total				500		
		Quantity		500		
		Weight		1		
		Total		0,406		

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

Caramel glacage					
			53	milk	
			53	cream	
			93	Sugar	
			155	glucose	
			280	Caramelia	
			56	gelatin mix	
			311	neutral glacage	
			3	Salt	
			47	Water	
Total			1000		
		Quantity	1000		
		Weight	1		
		Total	0,311		

- 1) Bring milk, cream and glucose to a boil
- 2) Melt the chocolate in it.
- 3) Melt the gelatin mix with neutral glacage
- 4) mix with a hand blender, avoid incorporating too much air.

Verde

[illegible]

Lemongrass cream					
				Ingredients	
			468	cream	
			119	Lemon grass	
			18	gelatin mix	
			94	white chocolate 34%	
Total			700		
		Quantity	700		
		Weight	1		
		Total	0,597		

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

Neutral glacage						
			148	water		
			443	Lime juice		
			148	sugar (A)		
			443	sugar (B)		
			295	glucose		
			4	acide citrique		
			10	pectin x58		
			10	pectin nh		
Total			1500			
		Quantity	1500			
		Weight	1			
		Total	0,492			
1) In a bowl, combine sugar (A) with pectin and add water let it stand for 20 minutes. 2) In a pan, lime juice with sugar (B) then add glucose and heat to 70°C 3) Slowly add the pectin mixture and bring to boil. 4) Add the acide citrique and boil for 10 seconds						

Pate sable						
			55	almond powder		
			104	potato starch		
			361	flour		
			2	salt		
			181	powder sugar		
			191	croissant butter		
			105	whole eggs		
			1	vanilla		
Total			1000			
		Quantity	1000			
		Weight	1			
		Total	0,502			
1) Bring the butter at room temperature. 2) Sift the powdered sugar then add to the butter. 3) Whisk the eggs and add to mixture 4) Sift almonder powder, flour, potato starch and salt then add them gradually.						

Coco

[illegible]

step 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.							
step 2	Pipe the coconut chiboust into the moulds and close the mould with the coconut dacquoise							
step 3	Bake the crumble in between the 18 and 16 cm rings at 160°C after baking sift Mircryo powder on top							
step 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 centre with pineapple compote and some lime zest							
Molds & Rings	16 cm + 18 cm ring							
	16 cm ring + homemade silicone							

Crumble						
				204	Flour	
				153	Butter	
				170	Whole unskilled almond made into powder	
				170	Light brown sugar	
				2	Vanilla	
Total				700		
		Quantity		700		
		Weight		1		
		Total		0,568		

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

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					
790	gr						

step 1 Cut the sponge and pipe between two layers of sponge the Lavender chantilly, and repeat this.

Cut the sponge and pipe between two layers of sponge the Lemon cremeux.

step 2 Bake the crumble in 10 cm ring, stick the sponge with lemon cremeux on top of the crumble.

Place the crumble and sponge into a 12 cm ring, place a plastic inside of 10 cm height.

step 3 Pipe the mousse around the crumble and sponge and place the sponge and lavender chantilly inside.

Repeat this till the cake in full.

step 4 After freezing, glaze the cake and decorate the sides with Blue corn flowers and decorate like the photo.

Molds & Rings	12 cm ring. 2 pcs						
	Plastic acate, 10 cm height						

[illegible]

Crumble						
				88	Flour	
				66	Butter	
				73	Whole unskilled almond made into powder	
				73	Light brown sugar	
				1	Vanilla	
Total				300		
		Quantity		300		
		Weight		1		
		Total		0,243		

- 1) Bring the butter at room temperature and cream with sugar and vanilla.
- 2) Sift all the dry ingredients (flour, almond powder).
- 3) Mix the sifted dry into the butter sugar mixture
- 4) 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					
				Ingredients	
				76	Yuzu juice
				2	Lemon skin peel
				65	Egg
				46	Sugar
				8	Gelatine mix
				19	Cocoa butter
				84	Butter
TOTAL				300	

Quantity	300
Weight	1
Total	0,4

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

Lemon mousse					
			144	Lemon juice	
			1	Lemon zest	
			55	Gelatin mass	
			70	Egg white	
			144	Sugar	
			287	Cream	
Total			700		
		Quantity	700		
		Weight	1		
		Total	0,072		
1) Heat 1/3 off lemon juice with the lemon zest and dissolve the gelatin mass, add the rest of the lemon juice 2) 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.					

Lavender Chantilly						
				360	Cream	
				20	Gelatine mix	
				11	Lavender	
				36	Sugar	
				74	Mascarpone	
Total				500		
		Quantity		500		
		Weight		1		
		Total		0,867		

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

Sugar decor						
			714	Sugar		
			286	Water		
Total			1000			
		Quantity	1000			
		Weight	1			
		Total	0,519			

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

Glacage						
			50	milk		
			50	cream		
			168	glucose		
			336	white chocolate		
			60	gelatin mix		
			336	neutral glacage		
Total			1000			
		Quantity	1000			
		Weight	1			
		Total	0,336			

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

Mangifera



QTY	unit	ingredient				
8	gr	Vanilla mix cream				
7	gr	Pistachio daquoise				
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				
95						

step 1 : Cut out 5 cm Pistachio daquoise and place in the freezer as well.

Whip vanilla mix cream till airy and pipe 8 gram this on top of the daquoise

step 2 :

step 3 : Pour Mango cremeux into 6 cm sphere molds then put the vanilla and pistachio daquiose in the centre and place in the freezer.

step 4 : Use neutral glacage to glaze the dome, use a little vanilla mix cream on the tart and place the glazed mango cremeux on the tart .Decorate with pistachio pieces and decorations.

Molds &
Rings

30 pas x 6.5 cm tart rings
30 pas x 6 cm silicone dome
molds

PME small flower
cutters in 3 sizes

4 pcs x 6 cm Diameter PVC pipe (around 40 cm
long)

Vanilla mix Cream					
				Ingredients	
			242	cream	
			0,40268456	Tahiti vanilla	
			10	gelatin mix	
			48	white chocolate, 34%	
Total			300		
		Quantity	300		
		Weight	1		
		Total	0,403		
1)Scrape the vanilla beans into 1/4 of the cream, and bring it to a simmer 2 Add the gelatin mix into the cream, and mix with the white chocolate 3) Make sure all in dissolved and use a hand blender to mix the other amount of cream, 4) Let cool down in the chiller for 12 hours, and whip it to desired consistency.					

Mango cremeux						
			123	mango puree		
			104	passion puree		
			227	pasteurised eggs		
			227	sugar		
			113	pasteurised egg yolk		
			27	gelatin mix		
			162	butter		
			17	fresh lemon grass		
Total			1000			
		Quantity	1000			
		Weight	1			
		Total	0,123			
1) Bring half the sugar and purees to a boil 2) Whisk egg, egg yolks and rest of the sugar, then temper it in to mixture. 3) Cook in microwave till its thick. 4) Add the gelatin mix, cool down to about 40'C then add butter and keep mixing till smooth						

Pate sable						
			110	almond powder		
			209	potato starch		
			723	flour		
			4	salt		
			361	powder sugar		
			382	croissant butter		
			211	whole eggs		
Total			2000			
		Quantity	2000			
		Weight	1			
		Total	1,004			

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

Frangipane						
			119	butter		
			119	sugar		
			119	almond powder		
			131	eggs		
			12	flour		
			0,29744	graded lemon		
Total			500			
		Quantity		500		
		Weight		1		
		Total		0,030		
1) Mix all ingredients together into a smooth paste.						

Neutral glacage				
			295	water (A)
			886	water (B)
			295	sugar (A)
			886	sugar (B)
			590	glucose
			9	acide citrique
			20	pectin x58
			20	pectin nh
Total			3000	
		Quantity	3000	
		Weight	1	
		Total	0,984	
1) In a bowl, combine sugar (A) with pectin and add water (A). let it stand for 20 minutes. 2) In a pan, combine water(B) with sugar (B) then add glucose and heat to 70°C 3) Slowly add the pectin mixture and bring to boil. 4) Add the acide citrique				

Flexible chocolate white					
				Ingredients	
			651	white chocolate, 34%	
			186	glucose	
			58	sugar	
			58	water	
			47	oil	
Total			1000		
		Quantity	1000		
		Weight	1		
		Total	0,047		
1) Heat the chocolate to 50'C. 2) Mix all the rest of the ingredients and bring this to a boil. 3) Add the boiling mixture and add it in one shot to the hot chocolate, mix well					

TOURNESOL

[illegible]

step 1 :	Pipe the Madeleine into the 6 cm semi sphere silicone mould cover with sunflower and almond pieces. Cover the top with a SilPain and Bake at 200°c for 12 minutes
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step 2: Fill the lemon confit into an 4 cm semi sphere silicone mould and place into the freezer.

step 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

step 4: Dip into the glacage and finish with decorate like photo

Molds & Rings	4 and 6 cm semi sphere mould.							

Sunflower paste						
			616	Sunflower seeds, toasted		
			84	Sunflower oil		
Total			700			
		Quantity	700			
		Weight	1			
		Total	4,965			
1) Blend toasted sunflower seeds and add the oil.						

Piemont



QTY	unit	ingredient					
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/goldpowder					
60-60	gr	Coffee whip ganache					
380	gr						

step 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.

step 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.

step 3 Pipe the mousseline on top of the meringue, and place the praline on top and close it with the mousseline.

step 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.

Molds &
Rings

14 cm and 16 cm

Hazelnut praline					
			283	Toasted hazelnuts with skin	
			170	Sugar	
			47	water	
			1	Vanilla	
Total			500		
		Quantity	500		
		Weight	1		
		Total	0,377		
1) Caramelize the sugar, water and vanilla, add the toasted hazelnuts and cool down 2) Blend everything in Robotcoupe.					

Praline mousseline						
			45	water		
			178	sugar		
			119	egg white		
			238	butter		
			107	Hazelnut praline		
			107	Hazelnut pate 100%		
			7	trablit (coffee extract)		
Total			800			
		Quantity	800			
		Weight	1			
		Total	0,059			
1) Cook sugar and water to 120°C and make Italian meringue with egg whites, whip it till it is cold 2) Whip the butter and praline airy and soft. Add it in three part to the egg white by hand						

- 1) Stir the plain streusel to have thin pieces and after Add the feuilletine.
- 2) Melt the milk chocolate and add the hazelnut paste, hazelnut praline and salt.
- 3) Combine all together slightly

Pistachio



QTY	unit	ingredient					
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					
615	gr						

step 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.

step 2: Take a 18 cm ring and, place a silicone circle inside and pipe the mousseline inside.

Place the daquiose and feuilletine on top off the mousseline and place into the freezer

step 3: After freezing glaze the cake with glacage and decorate like the photo.

step 4:

Molds & Rings	18 cm ring. 2 pcs						

Pistachio praline						
			226	Toasted pistachio with skin		
			136	Sugar		
			38	water		
			1	Vanilla		
Total			400			
		Quantity	400			
		Weight	1			
		Total	0,301			
1) Caramelize the sugar, water and vanilla, add the toasted pistachio and cool down 2) Blend everything in Robotcoupe.						

Pistachio mousseline						
			45	water		
			180	sugar		
			120	egg white		
			240	butter		
			216	Pistachio paste 100%		
Total			800			
		Quantity	800			
		Weight	1			
		Total	0,060			
1) Cook sugar and water to 120°C and make Italian meringue with egg whites, whip it till it is cold 2) Whip the butter and nut paste airy and soft. Add it in three part to the egg white by hand						

Praline glacage					
			184	fresh cream	
			551	neutral glacage	
			147	Praline 50%	
			423	milk chocolate 43%	
			66	gelatin mix	
			129	water	
Total			1500		
		Quantity	1500		
		Weight	1		
		Total	0,245		
1) In a saucepan, Mix the cream and the neutral glace. Bring to boil. 2) Slowly add gelatin mix while continuously stirring. 3) Add the chocolate and praline 4) Remove from fire and mix it with a hand blender.					

[illegible]

Blueberry tarte



QTY	unit	ingredient						
150	gr	Pate sable						
250	gr	Biscuit joconde						
60	gr	Blueberry jam						
60	gr	Blueberry glacage						
150	gr	Pastry cre						
300	gr	Blueberries						
30	gr	Violet candied (sosa)						
1000								
step 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.							
step 2	Spread the jam on the tart, and place the biscuit joconde inside.							
step 3	Pipe the pastry cream on top of the biscuit, place the blueberries on top and glaze with the glacage.							
	Finish with the candied violet leaves.							
Molds & Rings	16 cm tart rings							

Pate sable						
			55	almond powder		
			104	potato starch		
			361	flour		
			2	salt		
			181	powder sugar		
			191	croissant butter		
			105	whole eggs		
			1	vanilla		
Total			1000			
		Quantity	1000			
		Weight	1			
		Total	0,502			
1) Bring the butter at room temperature. 2) Sift the powdered sugar then add to the butter. 3) Whisk the eggs and add to mixture 4) Sift almonder powder, flour, potato starch and salt then add them gradually.						

Blueberry glacage						
			215	Blueberry purree		
			215	water (B)		
			92	sugar (A)		
			277	sugar (B)		
			185	glucose		
			3	acide citrique		
			6	pectin x58		
			6	pectin nh		
Total			1000			
		Quantity	1000			
		Weight	1			
		Total	0,308			
1) In a bowl, combine sugar (A) with pectin and add water (A). let it stand for 20 minutes. 2) In a pan, combine water(B) with sugar (B) then add glucose and blueberry puree 3) Slowly add the pectin mixture and bring to boil. 4) Add the citric acid and boil for a few seconds						

Tart chocolat



QTY	unit	ingredient				
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				
375	gr					
step 1	Bake the chocolate biscuit, and hazelnuts in a silikomart mold 12cm, after baking cool down and spread out the feuilletine, and freeze.					
step 2	Pour the cocoa praline in 12 cm silikomart molds and place into the blast freezer. 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.					
step 3	Roll the chocolate crumble at 3mm and cut out at 16cm, and 26 pcs of 3 cm bake at 160°C for 15 minutes					
step 4	Glaze the cremeux with the dark chocolate glacage and put on the crumble, stick with a bit of left over creme					
step 5	Finish like the photo					
Rings & Molds	12 and 14 cm silikomart mold					
	16 cm ring/cutter					

Glacage, dark chocolate						
			63	milk		
			63	cream		
			208	glucose		
			375	dark chocolate 60%		
			75	gelatin mix		
			417	neutral glacage		
Total			1200			
		Quantity	1200			
		Weight	1			
		Total	0,417			
1) Bring milk, cream and glucose to a boil 2) Melt the chocolate in it. 3) Melt the gelatin mix with neutral glacage 4) mix with a hand blender, avoid incorporating too much air.						

Pomme



QTY	unit	ingredient						
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						
740	gr							
Other: Ascorbic acid, fresh granny smith, lime zest								
step 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.								
step 2: Place the frozen interior in the middle of an 14cm ring and fill the ring with Vanilla chiboust.								
Place in the freezer.								
step 3: Whip the vanilla whip ganache and spread on the frozen cake and lift up to create spikes.								
Place the Biscuit joconde with the green Pate cigarette on the side.								
step 4: Decorate the side with fresh apple, lime zest and chocolate decor								
Molds & Rings	12 and 14 cm rings							

Crumble						
				146	Flour	
				109	Butter	
				122	Whole unskilled almond made into powder	
				122	Light brown sugar	
				1	Vanilla	
Total				500		
		Quantity		500		
		Weight		1		
		Total		0,406		

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

Biscuit Joconde					
			252	egg whites	
			300	sugar (A)	
			300	almond powder	
			96	flour	
			5	corn starch	
			3	salt	
			431	eggs	
			60	sugar(B)	
			54	butter	
Total			1500		
			1500		
			1		
			0,080		

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

Pate Cigarette					
				250	Butter
				250	Eggwhite
				250	Icing Sugar
				250	Flour
Total				1000	
		Quantity		1000	
		Weight		1	
		Total		0,833	

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

Vanilla whip ganache						
				Ingredients		
			483	Cream		
			2	Tahiti vanilla		
			19	Gelatin mass		
			97	White chocolate, 34%		
Total			600			
		Quantity	600			
		Weight	1			
		Total	0,804			
1)Scrape the vanilla beans into 1/4 of the cream, and bring it to a simmer 2 Add the gelatin mix into the cream, and mix with the white chocolate 3) Make sure all in dissolved and use a hand blender to mix the other amount of cream, 4) Let cool down in the chiller for 12 hours, and whip it to desired consistency.						

Caramelized apple					
				932	Royal Gala
				266	Sugar
				1	Vanilla
Total				1200	
		Quantity	1200		
		Weight	1		
		Total	1,332		

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