

SIGNATURE PASTRIES

by Karim Bourgi



Experience the finesse
of 12 delicious creations

KICA
academy

SIGNATURE PASTRIES

by Karim Bourgi

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Letter to my readers

I am thrilled to share my second book with you, where each recipe contains a piece of my passion for pastries. There's a unique joy in seeing someone's face light up with delight when they taste one of my creations. With this collection I want to bring that joy right into your kitchen.

In these pages, you'll discover twelve of my cherished recipes, many of which adorn the displays of my boutique pastry shops in London and Dubai. I start with the Tart Ponpon – a classic flavor combination enhanced by an aromatic twist of orange blossom in the whipped ganache. It's a delightful surprise that adds a new layer of excitement to every bite.

Be sure to try the Harmony, where the beloved duo of strawberry and pistachio comes alive in a texture that's light, crispy, tender and utterly satisfying. Explore the Flan Vanille Dulce de Leche, where traditional crème brûlée transforms into a caramelized tart that surprises and pleases with its depth of flavor.

For those who adore chocolate, Le Figaro is a dream come true. It layers a crunchy base with airy mousse, rich glaze, dacquoise sponge and crème brûlée heart, providing a blissful chocolate experience.

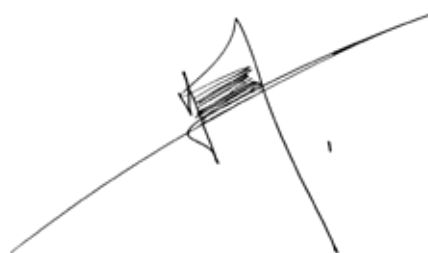
And for something a bit simpler yet equally rewarding, try the Basque Cheesecake Caramelia Coconut. Its classic texture combines well with the rich flavors of caramel and coconut, creating a dessert that's both easy to make and a joy to devour.

To help you visualize the steps and perfect your technique, I've included video guides for each recipe. Just tap on the link or scan the QR code at the end of each recipe for an easy follow-along experience.

Your thoughts and feedback would mean the world to me, so please share your experiences while spending time with these recipes via my Instagram [📱 @karim.bourgi](https://www.instagram.com/karim.bourgi).

Now, choose your first recipe and let's start crafting some beautiful and scrumptious moments together!

With warmest regards,
Karim Bourgi





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PARIS BREST

for 25–30 choux, d=7 cm

GELATIN MASS

Ingredients	Total weight: ~ 63 g	100%
• Powdered gelatin 200 Bloom	9 g	14%
• Cold water	54 g	86%

1. Add the powdered gelatin and cold water to a clean container. Gently stir with a spoon.
2. Place the mixture in the fridge and let it sit there for 10–15 minutes to allow the gelatin to swell and bloom. Then it's ready for use.
3. You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- *If you don't have any powdered gelatin, you can use gelatin leaves instead. Simply use the same weight of gelatin leaves as you would powdered gelatin and soak them in cold water. Make sure the leaves are fully covered with water.*
- *Leave the gelatin leaves to soak for 15 minutes – during this time, the leaves should absorb exactly the right amount of water needed. Then squeeze the leaves to remove excess water and use immediately.*

CHOUX PASTRY

Ingredients	Total weight: ~ 967 g	100%
• Milk 3.2%	165 g	17%
• Water	165 g	17%
• Butter 82%	130 g	13%
• All-purpose flour	195 g	20%
• Sea salt	5 g	<1%
• Sugar	7.5 g	<1%
• Whole eggs	300 g	31%

1. Add the water, sugar, sea salt, cubed butter, and milk to a saucepan. Warm the mixture up over medium heat until the butter melts. Then bring the mixture to a boil over high heat while mixing with a whisk.
2. Once the mixture starts to boil, turn off the heat and add all the sifted flour in one go. Mix with a whisk or a spatula until homogeneous.

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CHOUX PASTRY

3. Place the saucepan back over low heat and warm up the dough for another minute. Using a spatula, stir well to ensure all the starch in the flour is properly hydrated and the pastry has a nice, pliable texture.
4. Take the saucepan off the heat and transfer the choux pastry to the bowl of a stand mixer. Mix on low speed with a paddle attachment until it cools down to about 50 °C / 122 °F.
5. With the mixer on low speed, start gradually adding the room-temperature eggs. (For the best results, blend them beforehand and make sure they are about 20–22 °C/ 68–72 °F). After adding two thirds of the eggs, scrape the sides of the bowl and mix the choux pastry a little more.

TIP

- *The texture of the finished choux pastry dough should be assessed visually. This means you might need a little less egg mixture than is mentioned in the recipe. The dough should be smooth, homogeneous, glossy, and fall off the paddle in a ribbon-like manner. If you have used all the eggs and still haven't achieved the right texture, you can add a little warm milk, but this most likely won't happen.*
6. Cover the mixer bowl with cling film touching the surface of the dough, and leave it to rest for at least an hour. Where you keep the choux pastry is up to you – it can be kept at room temperature, in the fridge, or in a warm place (at around 30 °C / 86 °F).

CRAQUELIN

Ingredients	Total weight: ~ 331 g	100%
• Butter 82%	95 g	29%
• Brown sugar	115 g	34%
• Cocoa nibs	13 g	4%
• Hazelnut powder	25 g	8%
• All-purpose flour	83 g	25%

1. Add the brown sugar, hazelnut powder, sifted flour, ground cocoa beans, and room-temperature butter to the bowl of a stand mixer. Mix with a paddle attachment until a smooth, soft and homogenous texture forms.
2. Roll out the dough between two sheets of parchment paper until around 1.5 mm thick. Place it in the freezer for at least 1 hour.

BAKING THE CHOUX

Ingredients

- Choux pastry
- Frozen craquelin

1. Transfer the choux pastry into a piping bag fitted with an Open Star tip d=15 mm. Line a baking tray with a perforated silicone mat and pipe several rings of choux pastry on top. Make sure there is enough space between them.

TIP

- *For perfect rings, you can create mark stencils on the baking mat. Dip a cake ring d=7 cm into some flour and use it to trace rings on the mat.*
2. Cut discs out of the frozen craquelin dough using a round cutter d=7.5 cm. Then use a smaller cutter d=1 cm to cut a circle out of each disc, turning them into rings.
 3. Place the craquelin rings on top of the piped choux.
 4. Place the choux in an oven preheated to 190 °C / 374 °F and bake for about 10 minutes. Then reduce the heat to 165 °C / 329 °F and bake for a further 25–35 minutes. After approximately 15 minutes of baking, open the vent for a few seconds to let the steam out – this will help make the choux crunchy. The total baking time will be around 35–40 minutes.
 5. Transfer the choux to a wire rack and let them cool down at room temperature. If you don't wish to use all the choux immediately, you can freeze any leftovers. Then, at a later date, simply bake them for 2 minutes at 180 °C / 356 °F to restore their crunchiness and freshness.

HAZELNUT PASTE

Ingredients	Total weight: ~ 403 g	100%
• Roasted hazelnuts	400 g	99%
• Sea salt	2.5 g	<1%

1. Spread the hazelnuts on a baking tray lined with a silicone mat.
2. Toast the nuts in an oven at 170 °C / 338 °F for about 15 minutes until evenly golden-brown.
3. Remove the hazelnuts from the oven and let them cool down. Once cooled, toss them with sea salt.
4. Transfer the salted hazelnuts to the bowl of a food processor and blend them into a smooth paste. Set the hazelnut paste until use.

PASTRY CREAM

Ingredients	Total weight: ~ 1002 g	100%
• Milk 3.2%	560 g	56%
• Egg yolks	130 g	13%
• Sugar	110 g	11%
• All-purpose flour	26 g	3%
• Cornstarch	16 g	1%
• Gelatin mass	60 g	6%
• Butter 82%	100 g	10%

1. Pour the milk into a saucepan and bring it to a boil.
2. Meanwhile, add the egg yolks and sugar to a bowl. Using a whisk, whip the mixture until it lightens in color. Then add the flour and cornstarch and mix until smooth.
3. Gradually pour the hot milk into the yolk mixture while stirring constantly with a whisk.
4. Pour the mixture back into the saucepan and continue cooking it over medium heat, mixing constantly and vigorously with a whisk. Let the pastry cream boil and cook it for a further 1–2 minutes over low-medium heat, stirring constantly.

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| PASTRY CREAM

5. Remove the pastry cream from the heat. Stir in the gelatin mass, and then add the cold cubed butter. Mix the pastry cream until absolutely homogeneous.
6. Transfer the pastry cream into a clean bowl and cover it with cling film touching the surface of the cream. Place it in the fridge and let it sit there until it has cooled down to 3 °C / 37 °F. Keep the cream in the fridge until use.

| BUTTERCREAM

Ingredients	Total weight: ~ 381 g	100%
• Milk 3.2%	43 g	11%
• Sugar (1)	43 g	11%
• Egg yolks	35 g	9%
• Butter 82%	180 g	47%
• Sugar (2)	50 g	13%
• Egg whites	30 g	8%

1. Pour the milk into a saucepan and bring it to a boil.
2. Add the egg yolks and sugar (1) to a bowl and beat them together using a whisk.
3. Gradually add the hot milk to the egg-sugar mixture while stirring with a whisk.
4. Pour the mixture back into the saucepan and place it over medium heat. Bring the crème anglaise to 83 °C / 181 °F, and then remove it from the heat.
5. Add the cold diced butter to the bowl of a stand mixer, and then pour the crème anglaise on top. Whip the mixture with a whisk attachment until fluffy.
6. Add the egg whites and sugar (2) to a metal bowl. Place the mixture over a saucepan containing boiling water. Heat the mixture to 55 °C / 131 °F while whisking constantly.
7. Remove the mixture from the heat and transfer it to the bowl of a stand mixer. Using a whisk attachment, whip it on high speed until a stiff and glossy meringue forms.
8. Gradually fold the meringue into the first preparation and gently mix with a spatula until smooth.
9. Use the buttercream straightaway.

HAZELNUT CREAM

Ingredients	Total weight: ~ 1400 g	100%
• Hazelnut paste	250 g	18%
• Pastry cream	850 g	61%
• Buttercream	300 g	21%

1. Add the pastry cream to the bowl of a stand mixer. Add the hazelnut paste and mix using a whisk attachment until smooth.
2. With the mixer running at medium-low speed, gradually add the buttercream. Continue mixing just until combined.
3. Cover the bowl with cling film touching the surface of the cream. Place it in the fridge for at least 6 hours to stabilize.

CARAMELIZED HAZELNUTS

Ingredients	Total weight: ~ 530 g	100%
• Water	150 g	28%
• Sugar	150 g	28%
• Chopped hazelnuts	230 g	44%

1. Add the hazelnuts to a food processor and blitz them into coarse crumbs. Using a medium-coarse sieve, sift the chopped hazelnuts to remove any fine hazelnut powder.
2. Add the water and sugar to a saucepan. Bring the mixture to a boil, and then continue boiling it for a further 1 minute after boiling. Remove the saucepan from the heat and pour the hot syrup on top of the hazelnuts. Set the bowl aside for 30 minutes.
3. Drain the syrup and transfer the syrup-coated hazelnuts to a baking tray lined with silicone mat. Spread out the nuts in an even layer.
4. Toast the hazelnuts in an oven preheated to 170 °C / 338 °F for about 10–12 minutes until evenly caramelized.
5. Let the toasted nuts cool down at room temperature.

I HAZELNUT PRALINE

Ingredients	Total weight: ~ 272 g	100%
• Toasted hazelnuts	190 g	70%
• Sugar	50 g	18%
• Glucose/corn syrup	30 g	11%
• Sea salt	1.5 g	<1%
• Dried vanilla (optional)	1 pod	

1. Roast the nuts at 130 °C / 266 °F for 40 minutes. Leave them to cool down at room temperature.
2. Add the glucose syrup and sugar to a saucepan. Heat the mixture over medium heat until it reaches 185 °C / 365 °F and an intense caramel color is obtained.
3. Pour the finished caramel over the nuts. To highlight the flavor of the nuts, add a little sea salt. Optionally, you can add a dried vanilla pod.
4. Leave the nuts to cool down at room temperature until the caramel hardens.
5. Transfer the hardened nuts to a food processor and blend them at low speed until a paste forms.
6. Store the finished praline at room temperature in a closed container.

FILLING AND DECORATING THE CHOUX

Ingredients

- | | |
|---------------------------------|---------------------|
| • Baked choux with craquelin | |
| • Stabilized hazelnut cream | |
| • Hazelnut praline | |
| • Caramelized chopped hazelnuts | |
| • Hazelnut skin | Sufficient quantity |
| • Non-melting icing sugar | Sufficient quantity |

1. Transfer the stabilized hazelnut cream to the bowl of a stand mixer and whip it with a whisk attachment at medium speed until smooth and voluminous.
2. Transfer the whipped hazelnut cream into a piping bag fitted with an Open Star tip d=15 mm. Transfer the praline into a piping bag without a tip.
3. Trim off the top of the baked choux using a serrated knife. Using a round cutter d=7 cm, even out the edges of the top of the choux. To make the choux extra neat, use a smaller cutter d=1 cm to even out the hole in the middle.
4. Pipe the hazelnut cream into the bottom part of the choux. Then pipe several layers of cream on top of the first layer by angling the pastry bag vertically. Pipe the praline by dipping the tip of the piping bag into the cream at several points.
5. Apply a small amount of the hazelnut cream to the top part of the choux and sprinkle the caramelized hazelnuts on top. Using a fine sieve, sprinkle the top part of the choux with the non-melting icing sugar.
6. Place the top part of the choux on top of the cream layer. Transfer the praline into a paper cornet and decorate the choux with several drops of praline. Garnish the choux with the hazelnut skin.
7. Store the choux in the fridge for up to 48 hours.

To watch how the Chef assembles the choux, click on the link below

 <https://youtube.com/shorts/Bd6WmQP3pwE>





HARMONY

for 15 individual cakes, d=7 cm



I GELATIN MASS

Ingredients	Total weight: ~ 35 g	100%
• Powdered gelatin 200 Bloom	5 g	14%
• Cold water	30 g	86%

1. Add the powdered gelatin and cold water to a clean container. Gently stir with a spoon.
2. Place the mixture in the fridge and let it sit there for 10–15 minutes to allow the gelatin to swell and bloom. Then it's ready for use.
3. You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- *If you don't have any powdered gelatin, you can use gelatin leaves instead. Simply use the same weight of gelatin leaves as you would powdered gelatin and soak them in cold water. Make sure the leaves are fully covered with water.*
- *Leave the gelatin leaves to soak for 15 minutes – during this time, the leaves should absorb exactly the right amount of water needed. Then squeeze the leaves to remove excess water and use immediately.*

I VANILLA WHITE CHOCOLATE WHIPPED GANACHE

Ingredients	Total weight: ~ 719 g	100%
• Milk 3.2%	310 g	43%
• Potato starch	9 g	1%
• Gelatin mass	21 g	3%
• White chocolate 33%	202 g	28%
• Whipping cream 35%	173 g	24%
• Vanilla pod	3.5 g	<1%

1. Add the milk, vanilla seeds and vanilla pod itself to a saucepan. Bring the mixture to a boil.
2. Remove the saucepan from the heat, cover it with a lid and let the milk infuse for 30 minutes, then strain.
3. Add the milk and potato starch to a saucepan. Mix to combine. Bring the mixture to a boil while constantly stirring with a whisk. Then let the mixture simmer for a further 30 seconds.

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I VANILLA WHITE CHOCOLATE WHIPPED GANACHE

4. Remove the saucepan from the heat and pour 290 g of the hot mixture into a measuring cup.
5. Add the gelatin mass and white chocolate to the hot milk mixture, and process everything with a hand blender until homogeneous.
6. Add the cold whipping cream to the mixture and process with a hand blender once again until smooth and glossy.
7. Cover the measuring cup with cling film touching the surface of the ganache. Place the ganache in the fridge and leave it there for 12 hours to stabilize. Whip before use.

I STRAWBERRY COMPOTE

Ingredients	Total weight: ~ 381 g	100%
• Sugar (1)	15 g	4%
• Pectin NH	3 g	<1%
• Strawberry puree	135 g	35%
• Sugar (2)	55 g	14%
• Glucose/corn syrup	25 g	7%
• Gelatin mass	8 g	2%
• Lemon juice	15 g	4%
• Diced strawberries	125 g	33%

1. Add the strawberry puree, glucose syrup, and sugar (2) to a saucepan. Heat the mixture to 40 °C / 104 °F over medium heat.
2. In a bowl, mix together the pectin and sugar (1). Gradually add the sugar–pectin mixture to the warm mixture while whisking constantly.
3. Continue cooking the mixture over medium heat. Then, bring it to a boil and cook it for a further 30 seconds.
4. Remove it from the heat and stir in the lemon juice and gelatin mass. Add the diced strawberries and gently stir with a spatula.
5. Transfer the compote into 15 hemisphere molds d=4 cm. Place the molds in the freezer and let them sit there until the compote is frozen.

PISTACHIO SPONGE

Ingredients	Total weight: ~ 605 g	100%
• Whole eggs	200 g	33%
• Egg yolks	80 g	13%
• Pistachio powder	115 g	19%
• Inverted sugar	15 g	2%
• Potato starch	15 g	2%
• Sugar	115 g	19%
• Unsweetened pistachio paste	65 g	11%

1. Add the whole eggs, egg yolks, inverted sugar, sugar, potato starch, and pistachio powder to the bowl of a stand mixer. Whip the mixture with a whisk attachment at high speed until the mixture turns paler, increases in volume, and becomes pliable.
2. Gradually, add the pistachio paste to the mixture in small portions. Carefully mix with a silicone spatula after each addition. Mix the batter until homogeneous.
3. Line a baking tray with a silicone mat and place a cake frame 40x30 cm on top. Transfer the batter into the frame and even it out with an offset spatula.
4. Bake the sponge in an oven preheated to 180 °C / 356 °F for 10–12 minutes until the sponge rises, becomes springy to the touch, and turns evenly golden brown.
5. Let the sponge cool down at room temperature, and then remove it from the mold.

| PISTACHIO STREUSEL

Ingredients	Total weight: ~ 180 g	100%
• Pistachio powder	45 g	25%
• Sugar	45 g	25%
• All-purpose flour	45 g	25%
• Butter 82%	45 g	25%

1. Sift the all-purpose flour and pistachio powder into the bowl of a stand mixer. Add the sugar and the cold diced butter. Mix all the ingredients using a paddle attachment until a soft dough forms.
2. Shape the dough into a ball and, using a plastic scraper, press it through a coarse-mesh sieve to obtain uniform pieces.
3. Line a tray with a silicone mat (or a sheet of parchment paper) and arrange the dough pieces evenly on top. Place the tray with the crumbs in the freezer and let it sit there for 1 hour. This will help keep the streusel crumbly during baking.
4. Bake the streusel in an oven preheated to 150 °C / 302 °F for 15–20 minutes until evenly golden brown.
5. Let the baked streusel cool down at room temperature.

| CRUNCHY LAYER

Ingredients	Total weight: ~ 389 g	100%
• Baked streusel	160 g	41%
• Chopped pistachios	35 g	9%
• Wafer crumbs (feuillettine)	92 g	24%
• Sea salt	2 g	<1%
• Cocoa butter	100 g	26%
• Baked pistachio sponge		

1. Add the cocoa butter to a heatproof bowl. Melt the cocoa butter by heating it to 40 °C / 104 °F in a microwave oven or over a water bath.
2. Add the baked streusel, feuillettine, chopped pistachios, and sea salt to a bowl. Pour in the melted cocoa butter and stir thoroughly with a silicone spatula to mix the ingredients evenly.

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| CRUNCHY LAYER

3. Using a silicone spatula, spread the crunchy mixture on top of the baked sponge, pressing down lightly to form a layer. Even out the layer using a ruler or a large spatula.
4. Place the sponge with the crunchy layer in the freezer and leave it there until completely frozen.

| ASSEMBLING THE INDIVIDUAL CAKES

Ingredients

- Frozen pistachio sponge with crunchy layer
- Frozen strawberry compote hemispheres
- Stabilized vanilla whipped ganache

1. Take the frozen sponge out of the freezer. Place a sheet of parchment paper on top of the crunchy layer, and then place a baking tray on top. Carefully flip the sponge (with the tray) upside down so that the crunchy layer is on the bottom.
2. Using a round cutter d=5 cm, cut 15 discs out of the frozen sponge. Line a tray with a sheet of parchment paper and arrange the sponge discs on top (with the crunchy layer facing down).
3. Take the strawberry compote hemispheres out of the freezer and remove them from the molds. Top each sponge disc with a frozen compote hemisphere.
4. Transfer the stabilized vanilla ganache to the bowl of a stand mixer. Using a whisk attachment, whip the ganache until it turns voluminous and pliable. Transfer the whipped ganache into a piping bag fitted with a round tip d=10 mm.
5. Pipe beads of ganache around each of the cakes – start at the base of the sponge and move up, piping beads of ganache in rings around the cake. The beads of ganache should completely cover the sponge and compote.
6. Place the assembled cakes in the freezer and leave them there until completely frozen.

| WHITE CHOCOLATE GLAZE

Ingredients	Total weight: ~ 500 g	100%
• White chocolate 33%	250 g	50%
• Cocoa butter	250 g	50%

1. Add the white chocolate and cocoa butter to two separate heat-proof bowls. Melt the two by heating them both to 40 °C / 104 °F in a microwave oven or over a water bath.
2. Mix together the melted chocolate and cocoa butter using a spatula.
3. Use the chocolate glaze at 35 °C / 95 °F.

| SPRAY MIXTURE FOR VELOUR COATING

Ingredients	Total weight: ~ 500 g	100%
• White chocolate 33%	300 g	60%
• Cocoa butter	200 g	40%
• Red liposoluble food colorant	Sufficient quantity	

1. Add the white chocolate and cocoa butter to two separate heat-proof bowls. Melt the two by heating them both to 40 °C / 104 °F in a microwave oven or over a water bath.
2. Mix together the melted chocolate and cocoa butter using a spatula. Add the food colorant to the mixture and process it with a hand blender until homogeneous in color.
3. Use the mixture at 35–40 °C / 95–104 °F.

COATING AND DECORATING THE INDIVIDUAL CAKES

Ingredients

• Frozen assembled cakes	
• White chocolate glaze	
• Spray mixture for velour coating	
• Fresh strawberries	8 pcs
• Fresh raspberries	15 pcs
• Edible gold leaf	Sufficient quantity

1. Remove the frozen cakes from the freezer. Insert a pair of skewers into each cake.
2. Make sure the white glaze is around 35 °C / 95 °F before use. If it's any cooler, heat it to 35 °C / 95 °F over a water bath.
3. Dip each cake into the glaze and let the excess glaze drip off the cakes. Transfer the glazed cakes onto a baking tray lined with a silicone mat, and then remove the skewers.
4. Pour the velour mixture into a spray gun. Test the spray gun first to make sure it's working properly. Then coat the cakes with the velour by spraying them from a distance of around 20 cm.
5. Wash and drain the berries. Cut the strawberries into thin slices.
6. Transfer the coated cakes to a cake board. Decorate each cake with a single fresh raspberry and three strawberry slices. Garnish with edible gold leaf.
7. Store the cakes in the fridge for up to 72 hours.

To watch how the Chef assembles the cakes, click on the link below

 https://youtube.com/shorts/Jy_YiDpbGRs





TART DULCEY CHERRY

for 20 tarts d=7 cm



Tart Dulcey Cherry

for 20 tarts d=7 cm

GELATIN MASS

Ingredients	Total weight: ~ 21 g	100%
• Powdered gelatin 200 Bloom	3 g	14%
• Cold water	18 g	86%

1. Add the powdered gelatin and cold water to a clean container. Gently stir with a spoon.
2. Place the mixture in the fridge and let it sit there for 10–15 minutes to allow the gelatin to swell and bloom. Then it's ready for use.
3. You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- *If you don't have any powdered gelatin, you can use gelatin leaves instead. Simply use the same weight of gelatin leaves as you would powdered gelatin and soak them in cold water. Make sure the leaves are fully covered with water.*
- *Leave the gelatin leaves to soak for 15 minutes – during this time, the leaves should absorb exactly the right amount of water needed. Then squeeze the leaves to remove excess water and use immediately.*

CARAMELIZED CHOCOLATE WHIPPED GANACHE

Ingredients	Total weight: ~ 628 g	100%
• Milk 3.2%	270 g	43%
• Potato starch	8 g	1%
• Gelatin mass	15 g	2%
• Caramelized white chocolate	185 g	29%
• Whipping cream 35%	150 g	24%

1. Add the potato starch and a small portion of the cold milk to a bowl. Mix thoroughly with a whisk.
2. Pour the remaining milk into a saucepan and heat it to 85–90 °C / 185–194 °F.
3. Pour part of the hot milk into the starch mixture while constantly stirring with a whisk. Pour everything back into the saucepan, and bring the mixture to a boil, stirring constantly.

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I CARAMELIZED CHOCOLATE WHIPPED GANACHE

4. Remove the saucepan from the heat and strain 250 g of the hot mixture into a measuring cup. Stir in the gelatin mass.
5. Add the caramelized white chocolate to a heat-proof bowl. Half-melt the chocolate in a microwave oven or over a water bath. Add the half-melted chocolate to the hot milk mixture and gently stir with a spatula. Process the mixture with a hand blender until a smooth emulsion forms.
6. Add the cold whipping cream to the mixture and process with a hand blender once again until smooth and glossy.
7. Cover the ganache with cling film touching the surface. Place the finished ganache in the fridge for 12 hours to stabilize. Whip before use.

I CHERRY COMPOTE

Ingredients	Total weight: ~ 380 g	100%
• Sugar	42 g	11%
• Pectin NH	4.5 g	1%
• Cherry puree	143 g	38%
• Diced cherries	143 g	38%
• Glucose syrup DE 35/40	37 g	10%
• Lemon juice	5 g	1%
• Gelatin mass	6 g	1%

1. Add the cherry puree and glucose syrup to a saucepan. Heat the mixture to 40 °C / 104 °F over medium heat.
2. In a bowl, mix together the pectin and sugar. Gradually add the sugar–pectin mixture to the warm cherry mixture while whisking constantly.
3. Bring the mixture to a boil and cook for a further 30 seconds over medium heat to activate the pectin.
4. Remove the compote from the heat and add the lemon juice and gelatin mass. Process the mixture with a hand blender until a smooth texture forms.
5. Cut the cherries in cubes 5x5 mm. Add the diced cherries to the compote and mix gently with a silicone spatula.

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CHERRY COMPOTE

6. Transfer the compote to a clean bowl and cover it with cling film touching the surface of the compote. Put it in the fridge and leave it there to cool down completely.
7. Stir the chilled compote with a spatula and transfer it to a piping bag (without a tip). Pipe the compote into 20 hemisphere molds d=4 cm. Leave the molds in the freezer until the compote hemispheres are frozen. This should take around 2–3 hours.

FLAKY SHORTCRUST DOUGH

Ingredients	Total weight: ~ 777 g	100%
• Almond powder	35 g	5%
• Potato starch	70 g	9%
• All-purpose flour	300 g	39%
• Sea salt	3 g	<1%
• Icing sugar	102 g	13%
• Butter 82%	205 g	26%
• Whole eggs	20 g	3%
• Egg yolks	40 g	5%
• Vanilla powder	2 g	<1%

1. Add the softened butter, vanilla powder and icing sugar to the bowl of a stand mixer. Mix the ingredients at medium speed with a paddle attachment until the mixture becomes smooth.
2. Sift the potato starch and almond powder into a separate bowl. Add the almond-starch mixture and sea salt to the butter mixture, and mix until homogeneous.
3. With the mixer running, gradually add the egg yolks and whole eggs. Mix until smooth.
4. Eventually, add the sifted flour and mix until a smooth and pliable dough forms.
5. Place the dough between two sheets of parchment paper and roll it into a layer 2 cm thick. Leave the dough in the fridge for 1 hour to stabilize.
6. Take the stabilized dough out of the fridge and, using a sharp knife, cut it into cubes 2x2 cm.

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| FLAKY SHORTCRUST DOUGH

7. Transfer the dough cubes onto a work surface. Using the heel of the hand of your hand, smear each cube of dough against the work surface. Then, using a bench scraper, scrape up the smeared dough and roll it into a ball. This process develops the flakiness of the dough.
8. Place the dough between two sheets of parchment paper and roll it into a layer 2 mm thick. Leave the dough in the fridge for 1 hour to stabilize.

| EGG WASH

Ingredients	Total weight: ~ 130 g	100%
• Egg yolks	100 g	77%
• Whipping cream 35%	30 g	23%

In a bowl, combine the egg yolks and whipping cream.
Mix well with a whisk to make the egg wash.

| FORMING AND BAKING THE TART SHELLS

Ingredients

- Stabilized shortcrust dough
- Egg wash

1. Using a ruler, cut the shortcrust dough into strips 2 cm wide. Line 20 tart rings d=7 cm with the strips of dough. Cut off any excess dough, allowing for a 0.5 cm overlap at the joint. Press the dough strip gently against the mold to attach it firmly. Cut off any excess dough overlapping the mold with a sharp knife. Place the lined tart rings in the freezer and let them sit there for about 15 minutes.
2. Take the lined tart rings out of the freezer. Place them on top of the remaining dough layer and press down gently to cut out the bases of the tarts.
3. Transfer the tart shells (in the rings) onto a baking tray lined with a perforated silicone mat. Place the tray in the fridge at 3–4 °C / 37–39 °F for about 30 minutes.
4. Bake the tart shells in a preheated oven for 15 minutes at 150 °C / 302 °F, until the shells are evenly golden-brown.
5. Remove the baked tart shells from the oven. Let them cool down for about 15 minutes, and then unmold it. Transfer the tart shells onto a baking tray lined with a perforated silicone mat.
6. Using a pastry brush, coat the outer and inner sides of each shell with a thin layer of egg wash. Bake the coated tart shells at 150 °C / 302 °F for a further 5–8 minutes to allow the egg wash to set and give the shells a nice shine.
7. Take the baked tart shells out of the oven and let them cool down for 30 minutes at room temperature.

Tart Dulcey Cherry

for 20 tarts d=7 cm

ALMOND MOELLEUX

Ingredients	Total weight: ~ 303 g	100%
• Almond powder	70 g	23%
• Cornstarch	10 g	3%
• Sugar	80 g	26%
• Whole eggs	50 g	17%
• Egg yolks	22 g	7%
• Whipping cream 35%	70 g	23%
• Baking powder	1 g	<1%
• Vanilla	½ pod	
• Baked coated tart shells		

1. Sift the almond powder and cornstarch into a bowl. Add the sugar, vanilla seeds, and baking powder, and mix with a whisk.
2. Add the whole eggs, egg yolks, and whipping cream to the dry mixture. Using a whisk, stir thoroughly until a homogeneous batter forms. Transfer the finished batter into a piping bag (without a tip).
3. Pipe 15 g of the batter into each tart shell and smooth it with a small offset spatula.
4. Bake the tarts in an oven preheated to 150 °C / 302 °F for 10–12 minutes. The moelleux should rise and become a bit springy to the touch and turn brownish in color.
5. Let the baked tarts cool down at room temperature for 1.5–2 hours.

Tart Dulcey Cherry

for 20 tarts d=7 cm

DULCE FLAN MIX

Ingredients	Total weight: ~ 350 g	100%
• Muscovado sugar	20 g	6%
• Cornstarch	12 g	3%
• Milk 3.2%	119 g	34%
• Whipping cream 35%	119 g	34%
• Caramelized white chocolate	80 g	23%
• Baked tarts with moelleux		

1. Pour the milk and whipping cream into a saucepan, and then bring the mixture to a boil.
2. Add the muscovado sugar and cornstarch to a separate saucepan, and mix. Then gradually add the milk-cream mixture to the sugar-starch mixture while constantly stirring with a whisk.
3. Bring the mixture to a boil, whisking constantly. Cook the mixture for a further 2 minutes after the first bubbles appear. Remove the saucepan from the heat.
4. Add the caramelized white chocolate to a measuring cup. Pour the hot cream mixture on top of the chocolate and let the chocolate melt. Then process the mixture with a hand blender until a smooth and shiny emulsion forms.
5. Cover the flan mix with cling film touching the surface and place it in the fridge to cool down.
6. Transfer the cooled flan mixture into a piping bag (without a tip). Apply 16 g of the flan mixture on top of the baked moelleux, and then smooth it with a small offset spatula.

Tart Dulcey Cherry

for 20 tarts d=7 cm

ASSEMBLING AND DECORATING THE TARTS

Ingredients

• Baked tarts with moelleux and dulce flan mix	
• Frozen compote hemispheres	
• Stabilized caramelized chocolate whipped ganache	
• Almonds	Sufficient quantity
• Fresh cherries	10 pcs

1. Transfer the stabilized ganache to the bowl of a stand mixer. Using a whisk attachment, whip the ganache at medium speed until a voluminous and pliable texture forms. Transfer the whipped ganache into a piping bag fitted with a round tip d=20 mm. If you don't have a piping tip of this size, you can use a round cutter d=2 cm instead.
2. Take the frozen compote hemispheres out of the freezer and remove them from the molds.
3. Place a compote hemisphere on top of each tart so that it sits in the center. Then pipe a dome of the ganache on top of the compote. Make sure the ganache covers the compote completely and reaches the edge of the tart shell.
4. Using a small offset spatula or spoon, create grooves on the ganache dome. Using a Microplane grater, grate an almond and sprinkle the flakes on top of each tart.
5. Wash and drain the cherries. Cut them in half and carefully remove the pits. Top each tart with a cherry half.
6. Store the tarts in the fridge for up to 48 hours.

To watch how the Chef assembles the tarts, click on the link below

 <https://youtube.com/shorts/tYlot0FXE7Y>





TART PONPON

for 10 tarts, using fluted tart molds
(top d=9 cm, base d=7.5 cm, and h=1.5 cm)



GELATIN MASS

Ingredients	Total weight: ~ 14 g	100%
• Lime cheesecake mass	2 g	98%
• Matcha tea powder	12 g	2%

1. Add the powdered gelatin and cold water to a clean container. Gently stir with a spoon.
2. Place the mixture in the fridge and let it sit there for 10–15 minutes to allow the gelatin to swell and bloom. Then it's ready for use.
3. You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- *If you don't have any powdered gelatin, you can use gelatin leaves instead. Simply use the same weight of gelatin leaves as you would powdered gelatin and soak them in cold water. Make sure the leaves are fully covered with water.*
- *Leave the gelatin leaves to soak for 15 minutes – during this time, the leaves should absorb exactly the right amount of water needed. Then squeeze the leaves to remove excess water and use immediately.*

NEUTRAL GEL

Ingredients	Total weight: ~ 200 g	100%
• Water	88 g	44%
• Sugar (1)	74 g	37%
• Sugar (2)	12 g	6%
• Pectin NH	3.2 g	2%
• Glucose/corn syrup	22 g	11%
• Citric acid powder	0.15 g	<1%

1. Pour the water into a saucepan, and add the glucose syrup and sugar (1).
2. Heat the mixture to 30 °C / 86 °F.
3. Mix together the sugar (2) and pectin NH.
4. Add the pectin and sugar (2) mixture to the saucepan filled with water, glucose and sugar (1).

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| NEUTRAL GEL

5. Bring the mixture to a boil over medium heat, whisking occasionally.
6. Add the citric acid powder. If desired, you can use 1.5 g of lemon juice instead.
7. Let the mixture simmer over low heat for about 2 minutes.
8. Strain the gel into a clean container, and cover it with cling film touching the surface of the gel.
9. Place the neutral gel in the fridge at 4 °C / 39 °F for at least 6 hours.

| WHITE CHOCOLATE WHIPPED GANACHE

Ingredients	Total weight: ~ 323 g	100%
• Milk 3.2%	135 g	42%
• Potato starch	4 g	1%
• Gelatin mass	9 g	3%
• White chocolate 33%	88 g	27%
• Whipping cream 35%	75 g	23%
• Orange blossom water	12 g	4%

1. Add the milk and potato starch to a saucepan. Mix to combine. Bring the mixture to a boil while constantly stirring with a whisk. Then, let the mixture simmer for a further 30 seconds.
2. Remove the saucepan from the heat and pour 125 g of the hot mixture into a measuring cup.
3. Add the gelatin mass and white chocolate to the hot milk mixture, and process everything with a hand blender until homogeneous.
4. Add the cold whipping cream and orange blossom water to the mixture and process with a hand blender once again until smooth and glossy.
5. Cover the measuring cup with cling film touching the surface of the ganache. Place the ganache in the fridge for 12 hours to stabilize. Whip before use.

RASPBERRY COMPOTE

Ingredients	Total weight: ~ 374 g	100%
• Raspberry puree	120 g	32%
• Strawberry puree	120 g	32%
• Glucose/corn syrup	40 g	11%
• Sugar (1)	50 g	13%
• Pectin NH	4 g	1%
• Sugar (2)	15 g	4%
• Lemon juice	25 g	7%

1. Add the raspberry puree, strawberry puree, glucose syrup, and sugar (1) to a saucepan. Heat the mixture to 30 °C / 86 °F over medium heat.
2. In a bowl, mix together the pectin and sugar (2). Gradually add the sugar–pectin mixture to the warm mixture while whisking constantly.
3. Continue heating the mixture over medium heat. Then, bring it to a boil and cook it for a further 30 seconds. Remove it from the heat and stir in the lemon juice. Transfer the compote to a jug (or any pouring vessel).
4. Pour the compote into 20 hemisphere molds d=3 cm. Place the molds in the freezer and let them sit there until the compote is frozen – this should take around 2–3 hours. Cover the jug of leftover compote with cling film touching the surface of the compote. Leave the compote in the fridge until use.

FLAKY SHORTCRUST DOUGH

Ingredients	Total weight: ~ 777 g	100%
• Almond powder	35 g	5%
• Potato starch	70 g	9%
• All-purpose flour	300 g	39%
• Sea salt	3 g	<1%
• Icing sugar	102 g	13%
• Butter 82%	205 g	26%
• Whole eggs	20 g	3%
• Egg yolks	40 g	5%
• Vanilla powder	2 g	<1%

1. Add the softened butter, vanilla powder and icing sugar to the bowl of a stand mixer. Using a paddle attachment, cream the mixture at medium speed until it becomes smooth.
2. Sift the potato starch and almond powder into a separate bowl. Add the almond–starch mixture and sea salt to the butter mixture. Mix until homogeneous.
3. With the mixer running, gradually add the egg yolks and whole eggs. Mix until smooth.
4. Gradually add the sifted flour to the mixture. Mix until a smooth and pliable dough forms.
5. Place the dough between two sheets of parchment paper. Roll the dough into a layer 2 cm thick. Transfer the dough layer to the fridge and leave it there for 1 hour to stabilize.
6. Take the stabilized dough layer out of the fridge. Using a sharp knife, cut it into cubes 2x2 cm.
7. Transfer the cubes of dough onto a work surface. Using the heel of your hand, flatten each cube of dough. Then, using a bench scraper, scrape up the pieces of flattened dough and roll them into a ball. This process helps make the dough nice and flaky.
8. Place the dough between two sheets of parchment paper. Roll the dough into a layer 2 mm thick. Transfer the dough layer to the fridge and leave it there for 1 hour to stabilize.

EGG WASH

Ingredients	Total weight: ~ 65 g	100%
• Egg yolks	50 g	77%
• Whipping cream 35%	15 g	23%

Add the egg yolks and whipping cream to a bowl. Using a whisk, mix them together to make the egg wash.

FORMING AND BAKING THE TART SHELLS

Ingredients
• Stabilized flaky shortcrust dough
• Egg wash

1. Remove the stabilized dough layer from the fridge and, using a cake ring d=14 cm, cut out 10 circles.
2. Line 10 fluted tart molds (top d=9 cm, base d=7.5 cm, and h=1.5 cm) with the dough circles. Press the bottom and edges of each circle firmly against the mold. Trim off any excess dough using a knife. Prick the bottom of the dough with a fork, and then leave the molds in the fridge for 30 minutes.
3. Bake the tart shells in an oven preheated to 150 °C / 302 °F for 15 minutes until the shells are evenly golden-brown.
4. Remove the baked shells from the oven. Let them cool down for about 15 minutes, and then remove them from the molds. Transfer the tart shells onto a baking tray lined with a perforated silicone mat.
5. Using a pastry brush, coat the outer side of each shell with a thin layer of the egg wash. Bake the coated shells at a temperature of 150 °C / 302 °F for a further 5–8 minutes until the egg wash sets and turns shiny.
6. Take the baked tart shells out of the oven and let them cool down for 30 minutes at room temperature.

PISTACHIO MOELLEUX

Ingredients	Total weight: ~ 335 g	100%
• Almond powder	60 g	18%
• Cornstarch	8 g	2%
• Sugar	68 g	20%
• Baking powder	1 g	<1%
• Whipping cream 35%	60 g	18%
• Whole eggs	60 g	18%
• Unsweetened pistachio paste	48 g	14%
• Chopped toasted pistachios	30 g	9%
• Baked egg-washed tart shells		

1. Sift the almond powder and cornstarch into a bowl. Add the sugar and baking powder and mix the dry ingredients using a whisk.
2. Add the whole eggs and whipping cream to the dry mixture and stir thoroughly until a homogeneous batter forms.
3. Add the pistachio paste and mix until smooth. Transfer the finished batter into a piping bag (without a tip).
4. Pipe 30 g of the pistachio batter into each tart shell. Smooth the batter with a spatula and sprinkle 2–3 g of the chopped toasted pistachios on top.
5. Bake the tarts in an oven preheated to 160 °C / 320 °F for 12–15 minutes. The moelleux should rise and become slightly springy to the touch and turn slightly brown in colour.
6. Allow the baked tarts to cool down for 1.5–2 hours at room temperature.

ASSEMBLING AND DECORATING THE TARTS

Ingredients

• Baked tarts	
• Frozen compote hemispheres	
• Stabilized raspberry compote	
• Stabilized white chocolate whipped ganache	
• Fresh raspberries	20 pcs
• Halved Iranian pistachios	Sufficient quantity

1. Transfer the stabilized ganache to the bowl of a stand mixer. Using a whisk attachment, whip the ganache at medium speed until a voluminous and pliable texture forms. Transfer the whipped ganache into a piping bag fitted with a round tip d=14 mm.
2. Take the frozen compote hemispheres out of the freezer and remove them from the molds.
3. Heat the neutral gel to 50 °C / 122 °F before use. Dilute it with a little water, if needed.
4. Insert a skewer into the round side of each compote hemisphere to make it easier to glaze them. Dip each compote hemisphere in the warm neutral gel, making sure to let any excess glaze drip off.
5. Transfer the coated compote hemispheres on top of the moelleux (two hemispheres per tart). Pipe two domes of the whipped ganache in between the compote hemispheres to make a bow decoration.
6. Repeat step 5 for all the tarts.
7. Transfer the assembled tarts onto a cake stand. Decorate each of them with fresh raspberries and halved pistachios.
8. Stir the stabilized compote with a spatula to make it more pliable. Transfer the compote to a paper cornet and fill each raspberry with a drop of compote.
9. Store the tarts in the fridge for up to 48 hours.

To watch how the Chef assembles the tarts, click on the link below



https://youtube.com/shorts/Adxd_iweQhE





FINGER ATOTI

for 12 finger cakes 11x3.5 cm



| NEUTRAL GEL

Ingredients	Total weight: ~ 200 g	100%
• Water	88 g	44%
• Sugar (1)	74 g	37%
• Sugar (2)	12 g	6%
• Pectin NH	3.2 g	2%
• Glucose/corn syrup	22 g	11%
• Citric acid powder	0.15 g	<1%

1. Pour the water into a saucepan, and add the glucose syrup and sugar (1).
2. Heat the mixture to 30 °C / 86 °F.
3. Mix together the sugar (2) and pectin NH.
4. Add the pectin and sugar (2) mixture to the saucepan filled with water, glucose and sugar (1).
5. Bring everything to a boil over medium heat, whisking occasionally.
6. Add the citric acid powder. If desired, it can be replaced with 1.5 g of lemon juice.
7. Let the mixture simmer over low heat for about 2 minutes.
8. Strain the gel into a clean container and cover it with cling film touching the surface of the gel.
9. Place the neutral gel in the fridge at 4 °C / 39 °F and let it sit there for 6 hours.

| GELATIN MASS

Ingredients	Total weight: ~ 14 g	100%
• Powdered gelatin 200 Bloom	2 g	14%
• Cold water	12 g	86%

1. Add the powdered gelatin and cold water to a clean container. Gently stir with a spoon.
2. Place the mixture in the fridge and let it sit there for 10–15 minutes to allow the gelatin to swell and bloom. Then it's ready for use.
3. You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- *If you don't have any powdered gelatin, you can use gelatin leaves instead. Simply use the same weight of gelatin leaves as you would powdered gelatin and soak them in cold water. Make sure the leaves are fully covered with water.*
- *Leave the gelatin leaves to soak for 15 minutes – during this time, the leaves should absorb exactly the right amount of water needed. Then squeeze the leaves to remove any excess water and use immediately.*

| TONKA BEAN CUSTARD

Ingredients	Total weight: ~ 278 g	100%
• Milk 3.2%	270 g	97%
• Potato starch	8 g	3%
• Tonka bean	1 pc	

1. Add the potato starch and a small portion of the cold milk to a bowl. Using a whisk, combine until the mixture is smooth – there should be no lumps of starch left. Set the mixture aside.
2. Using a Microplane grater, grate the tonka bean into a separate bowl. Pour the remaining milk into a saucepan and add the grated tonka bean. Bring this mixture to 85–90°C / 185–194 °F, then remove it from the heat.
3. Add part of the hot milk to the milk-starch mixture, constantly stirring with a whisk. Pour the mixture back into a saucepan.

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I TONKA BEAN CUSTARD

4. Bring the custard to a boil over medium heat while constantly stirring with a whisk.
5. Remove the mixture from the heat and use it immediately.

I WHIPPED TONKA BEAN GANACHE

Ingredients	Total weight: ~ 518 g	100%
• Tonka bean custard	250 g	48%
• Gelatin mass	10 g	2%
• Semi-sweet dark chocolate Valrhona Hukambi 53%	158 g	31%
• Whipping cream 35%	100 g	19%

1. Weigh out 250 g of the tonka bean custard, then strain it to remove the tonka bean pieces or lumps.
2. Add the gelatin mass to the custard and stir until the gelatin dissolves.
3. Add the chocolate to a heatproof bowl and heat it in a microwave or over a water bath until it is half-melted.
4. Gradually add the warm tonka bean custard to the half-melted chocolate while carefully mixing with a silicone spatula. Then, process the mixture with a hand blender until a smooth and shiny emulsion forms.
5. Add the cold whipping cream and blend briefly until a homogeneous texture forms.
6. Transfer the ganache to a clean bowl. Cover the bowl with cling film touching the surface of the ganache. Place it in the fridge for 12 hours to stabilize.

I MILK CHOCOLATE AND ALMOND SPONGE

Ingredients	Total weight: ~ 765 g	100%
• Milk chocolate 40%	220 g	29%
• Butter 82%	60 g	8%
• Almond paste 50% (marzipan)	100 g	13%
• Egg yolks	50 g	6%
• Egg whites	250 g	33%
• Sugar	85 g	11%
• Zest of 1 lemon		

1. Add the almond paste and lemon zest to the bowl of a stand mixer. Mix with a paddle attachment at low mixer speed while gradually adding the egg yolks. Mix until the mixture becomes homogeneous, making sure not to over-whip it.
2. Add the chocolate and butter to a heatproof bowl. Melt the mixture by heating it to 50 °C / 122 °F. Add the melted chocolate-butter mixture to the almond mixture and mix until smooth.
3. Add the egg whites and sugar to a clean mixer bowl. Using a whisk attachment, whip the mixture until it becomes a stable and flexible foam.
4. Add about ⅓ of the whipped egg white mixture to the chocolate mixture. Stir carefully with a silicone spatula until combined, then fold in the rest of the egg white mixture. Mix until a smooth batter forms.
5. Line a baking tray 40x60 cm with a silicone mat. Transfer the batter onto the lined tray and smooth it out using a large spatula or a ruler.
6. Bake the sponge in an oven preheated to 180 °C / 356 °F for 8–10 minutes. A well-baked sponge should rise and become springy to the touch.
7. Leave the baked sponge at room temperature for 30–40 minutes to cool down. Then remove it from the mold.

RASPBERRY CONFIT

Ingredients	Total weight: ~ 229 g	100%
• Raspberry puree	170 g	75%
• Glucose/corn syrup	28 g	12%
• Sugar	28 g	12%
• Pectin NH	2.8 g	1%

1. Add the raspberry puree and glucose syrup to a saucepan. Heat the mixture to 40 °C / 104 °F over medium heat.
2. In a bowl, combine the pectin and sugar. Gradually add the sugar-pectin mixture to the raspberry mixture while whisking constantly.
3. Continue heating the mixture over medium heat, then bring it to a boil and cook it for a further 30 seconds. Then remove it from the heat.
4. Transfer the confit to a clean bowl. Cover the bowl with cling film touching the surface of the confit, then place it in the fridge and let it sit there until the confit has cooled down to 3 °C / 37 °F.

ASSEMBLING THE CAKE

Ingredients

- Chilled milk chocolate and almond sponge
- Stabilized whipped tonka bean ganache
- Chilled raspberry confit

1. Transfer the stabilized ganache to the bowl of a stand mixer. Using a whisk attachment, whip it at medium speed until it becomes light and airy but is still stable.
2. Transfer the whipped ganache into a pastry bag fitted with a round tip d=10 mm.
3. Line a tray with parchment paper or a silicon mat. Place a cake frame 15x38 cm on top.
4. Cut the sponge into four strips 15x38 cm using a serrated knife. Place the first sponge strip in the frame, then apply 160 g of the ganache on top. Top it with the second sponge layer, then coat it with 80 g of the ganache. Use a spatula to smooth out the ganache. Place the cake in a blast freezer for 30 minutes until frozen.

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ASSEMBLING THE CAKE

TIP

- If you don't have a blast freezer, you can freeze your cakes in a regular freezer at -25 °C / -13 °F for at least 2–3 hours.

- Once the confit has cooled down, take it out of the fridge and stir it thoroughly with a whisk until smooth. Fill a pastry bag (without a tip) with the confit.
- Remove the cake from the freezer and apply 200 g of the raspberry confit on top. Smooth the layer with a spatula and then place the cake in the blast freezer until frozen.
- Take the cake out of the freezer. Arrange the sponge and ganache layers in reverse order so that the cake is symmetrical – i.e. apply 80 g of the ganache, the third cake layer, 160 g of the ganache, then the fourth cake layer. Make sure that all the layers are neat and firmly attached to one another.
- Place the cake in a blast freezer and leave it there until completely frozen.

ESKIMO GLAZE

Ingredients	Total weight: ~ 377 g	100%
• Milk chocolate 40%	295 g	78%
• Wafer crumbs (feuillettine)	52 g	14%
• Grapeseed oil	30 g	8%

- Add the chocolate to a heatproof bowl and melt it by heating it to 35 °C / 95 °F in a microwave oven or over a water bath. Then add the grapeseed oil and mix with a silicone spatula to combine.
- Add the wafer crumbs. Mix well with a silicone spatula to distribute the crumbs within the glaze.
- Use the glaze immediately or reheat it to 35 °C / 95 °F in a microwave oven before use.

| PORTIONING AND GLAZING THE CAKES

Ingredients

- Frozen assembled cake
- Eskimo glaze
- Neutral gel

1. Take the frozen cake out of the freezer and remove it from the mold. Trim off the edges of the layers to make them even.
2. Cut the cake into rectangles measuring 3.5x11 cm. Make sure to clean the knife with a paper towel after each cut. Transfer the individual cakes to a baking tray.
3. Heat the Eskimo glaze to 35 °C / 95 °F in a microwave oven, then pour it into a wide container.
4. Insert a pair of skewers into each cake, then dip the cakes into the glaze, without coating the tops. Clean the bases of the cakes with an offset spatula, then transfer them onto a tray.
5. Heat the neutral gel to 60–70 °C / 140–158 °F before use. Dilute it with a little water if needed.
6. Apply a thin layer of the neutral gel to the tops of the cakes using a pastry brush.
7. Place the coated cakes in the fridge for 3–4 hours to defrost. Store the cakes in the fridge for up to 48 hours.

To watch how the Chef assembles the cakes, click on the link below



<https://youtube.com/shorts/7twrTe4pKwI>





FLAN VANILLE DULCE DE LECHE

for 10 pies, $d=10$ cm (top),
 $d=8$ cm (bottom), and $h=3$ cm



Flan Vanille Dulce de Leche

for 10 pies, d=10 cm (top), d=8 cm (bottom), and h=3 cm

VANILLA SHORTCRUST PASTRY

Ingredients	Total weight: ~ 651 g	100%
• Butter 82%	216 g	33%
• Sugar	108 g	17%
• All-purpose flour	302 g	46%
• Egg yolks	22 g	3%
• Vanilla powder (ground vanilla pod)	3 g	<1%

1. Sift the all-purpose flour into the bowl of a stand mixer. Add the sugar and vanilla powder. Combine all the ingredients with a paddle attachment at low speed.
2. Add the cold diced butter and continue mixing for a few minutes at low speed until the mixture resembles wet sand.
3. Add the egg yolks and mix at low speed until combined. The dough should be soft and smooth.
4. Place the dough between two sheets of parchment paper and roll it out into a layer (3 mm thick), starting from the center.
5. Transfer the dough layer onto a tray. Place it in the fridge for 3 hours to stabilize.

EGG WASH

Ingredients	Total weight: ~ 65 g	100%
• Egg yolks	50 g	77%
• Whipping cream 35%	15 g	23%

In a bowl, combine the egg yolks and whipping cream. Mix well with a whisk to make the egg wash.

Flan Vanille Dulce de Leche

for 10 pies, d=10 cm (top), d=8 cm (bottom), and h=3 cm

ASSEMBLING AND BAKING THE DIAMOND PIE CRUSTS

Ingredients

• Stabilized shortcrust pastry	
• Egg wash	
• Butter 82% (for greasing the molds)	Sufficient quantity
• Brown sugar	Sufficient quantity
• Uncooked rice (for blind baking)	Sufficient quantity

1. Prepare 10 fluted tart molds d=10 cm and h=3 cm by greasing them with softened butter and sprinkling brown sugar on top. Place the greased molds in the fridge for 10 minutes to allow the butter to stabilize.
2. Remove the stabilized shortcrust dough from the fridge. Using a cake ring d=14 cm, cut out 10 circles from the dough.
3. Line each greased mold with a dough circle. Press the bottom and edges of the dough firmly against the mold. Trim off any excess dough using a knife. Prick the bottom of the dough with a fork, then leave the molds in the fridge for 10 minutes.
4. Cover the dough with a sheet of parchment paper and pour the uncooked rice on top – this will prevent the dough from rising in the middle during baking.
5. Blind-bake the pie crusts in a preheated oven for 20–25 minutes at 160 °C / 320 °F, then remove the parchment paper and rice and bake for a further 10–15 minutes until the crusts are evenly golden-brown.
6. Remove the baked crusts from the oven. Using a pastry brush, coat the inner sides of the crusts with a thin layer of the egg wash. Bake the coated crusts for a further 3–4 minutes to allow the egg wash to set and turn shiny.
7. Take the baked pie crusts out of the oven and let them cool down for 30 minutes at room temperature.

Flan Vanille Dulce de Leche

for 10 pies, d=10 cm (top), d=8 cm (bottom), and h=3 cm

FLAN MIXTURE

Ingredients	Total weight: ~ 1185 g	100%
• Milk 3.2%	485 g	41%
• Whipping cream 35%	485 g	41%
• Cornstarch	64 g	5%
• All-purpose flour	10 g	<1%
• Brown sugar	71 g	6%
• Honey	19 g	2%
• Butter 82%	51 g	4%
• Vanilla	1 pod	
• Baked pie crusts		

1. Pour the milk and whipping cream into a saucepan, then bring the mixture to 60 °C / 140 °F over medium heat. Add the vanilla seeds and vanilla pod to the hot mixture. Cover the saucepan with cling film or a lid and place it in the fridge. Leave the cream mixture to infuse overnight. The next day, strain the mixture to remove the vanilla pod and any lumps.
2. Add the brown sugar, cornstarch, and flour to a saucepan. Mix to combine. Then add the vanilla milk-cream mixture to the saucepan. Stir well with a whisk until homogeneous.
3. Bring the mixture to a boil, whisking constantly. Cook the mixture for a further 2 minutes after the first bubbles appear. Remove from the heat.
4. Add the honey and butter and process the mixture with a hand blender until a smooth and shiny texture forms.
5. Place the molds with pie crusts on a baking sheet and fill them with the flan mixture (use 115 g per mold).
6. Place the filled molds in the fridge and leave them there for at least 3 hours. A skin should form on top of the flan mixture.
7. Bake the flans in an oven preheated to 190 °C / 374 °F for around 15 minutes. The surface of the flan mixture should turn light brown in color and be slightly springy to the touch.
8. Let the flans cool down at room temperature without removing them from the molds.
9. Once the flans are cool, remove them from the molds and store them in the fridge for at least 3 hours to allow them to set completely.

Flan Vanille Dulce de Leche

for 10 pies, d=10 cm (top), d=8 cm (bottom), and h=3 cm

I DULCE DE LECHE

Ingredients	Total weight: ~ 1106 g	100%
• Milk 3.2%	1000 g	90%
• Muscovado sugar	100 g	9%
• Baking soda	5 g	<1%
• Sea salt	1 g	<1%
• Vanilla	2 pods	

1. Add the milk, muscovado sugar, baking soda, vanilla seeds, and sea salt to a thick-bottomed saucepan. Stir until the sugar is dissolved.
2. Place the saucepan over low heat and bring the mixture to a gentle simmer. Stir the mixture occasionally to prevent it from sticking to the bottom of the saucepan.
3. As the mixture cooks, it will gradually thicken and darken in color. This process can take anywhere from 1 to 2 hours, depending on the level of heat. The mixture should reduce to 50% of its initial weight, thicken, and become caramel in color.
4. Remove the saucepan from the heat and let the dulce de leche cool down at room temperature.

Flan Vanille Dulce de Leche

for 10 pies, d=10 cm (top), d=8 cm (bottom), and h=3 cm

DECORATING THE FLANS

Ingredients

- | | |
|-------------------------|---------------------|
| • Cooled baked flans | |
| • Cooled dulce de leche | |
| • Edible gold leaf | Sufficient quantity |

1. Transfer the dulce de leche to a pastry bag (without a tip).
2. Remove the flans from the fridge. Pipe the dulce de leche on top of the flans and carefully smooth it out using a small offset spatula.
3. Store the assembled flans in the fridge for another hour to let the dulce de leche set completely.
4. Decorate the pies with the edible golden leaf.
5. Store the flans in the fridge for up to 72 hours.

To watch how the Chef assembles the pies, click on the link below

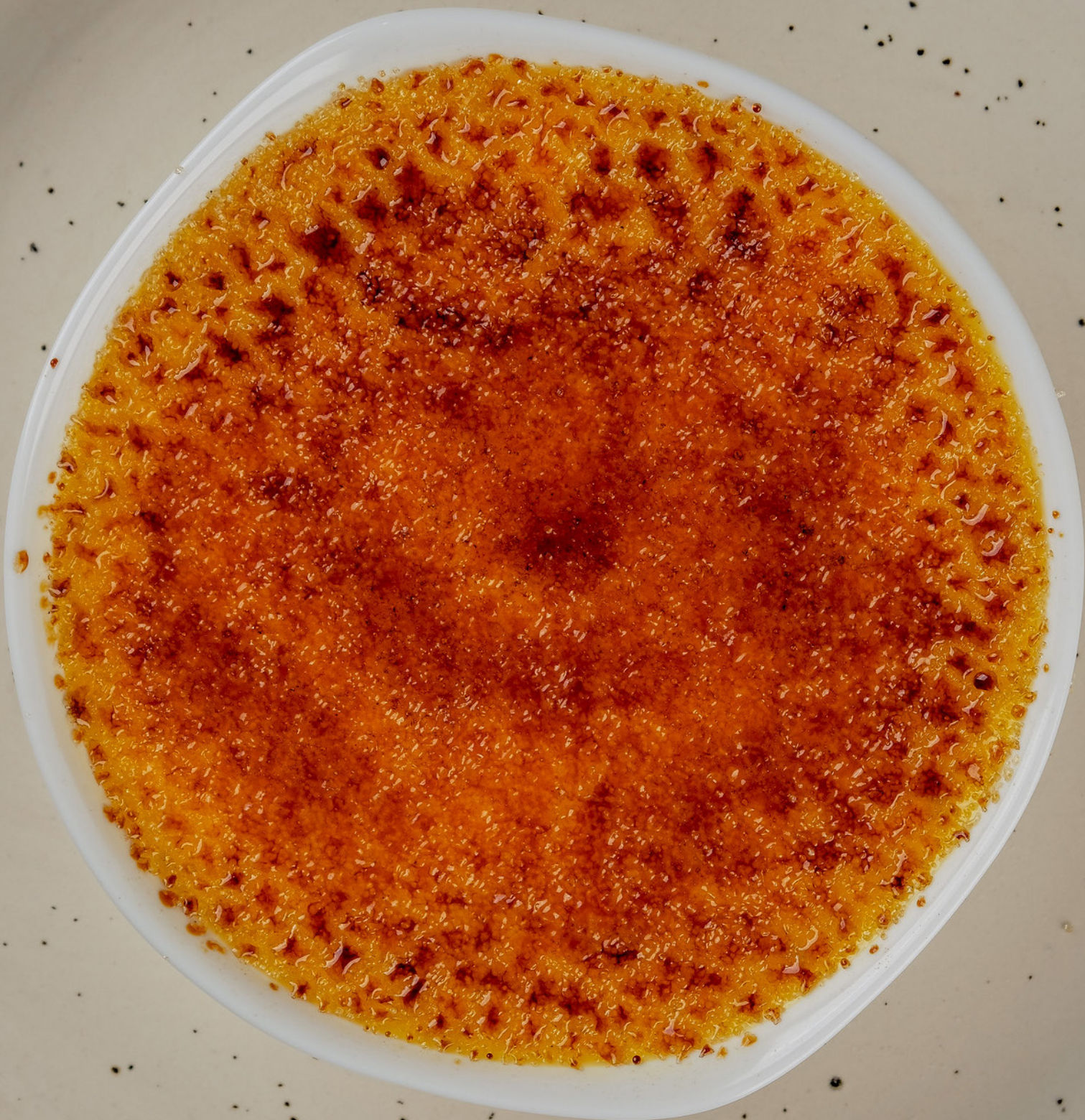
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KAYU CRÈME BRÛLÉE

for 6 servings, 190 g each



VANILLA CUSTARD

Ingredients	Total weight: ~ 1310 g	100%
• Whipping cream 35%	700 g	53%
• Milk 3.2%	250 g	19%
• Caster sugar	170 g	13%
• Egg yolks	180 g	14%
• Vanilla pod	10 g	<1%

1. Pour the milk into a saucepan. Split the vanilla pods in half and scrape out the seeds using a knife. Add the vanilla seeds and vanilla pods themselves to the milk.
2. Cover the saucepan with a sheet of cling film or a lid. Place the saucepan in the fridge for at least 2 hours to allow the milk to infuse. The longer the milk infuses, the more vanilla flavor it will take on.
3. Take the infused milk out of the fridge. Remove the vanilla pods and add the sugar. Heat the mixture to 80 °C / 176 °F over medium heat, occasionally stirring to ensure the sugar has dissolved.
4. Meanwhile, add the egg yolks and whipping cream to a separate bowl. Using a whisk, mix until smooth.
5. Gradually add the hot milk to the cream–egg mixture while constantly stirring with a whisk.
6. Strain the custard into the jug to remove any lumps. Pour the vanilla custard into ramekins (190 g per mold).
7. Place the filled ramekins in a high-sided tray. Fill the tray with hot water until the water level reaches around $\frac{3}{4}$ of the height of the ramekins. Make sure the water does not come into contact with the custard.
8. Bake the crèmes brûlées in an oven preheated to 100 °C / 212 °F (with minimum convection) for around 1 hour. Once baked, the custard should jiggle from side to side when you tap the ramekin and spring back slightly when you gently press down on the surface.
9. Take the baked crèmes brûlées out of the oven and remove them from the water bath. Let them cool down at room temperature for about 30 minutes.
10. Place the crèmes brûlées in a fridge for 3–4 hours until completely stabilized.

Kayu Crème Brûlée

for 6 servings, 190 g each

| SERVING THE CRÈME BRÛLÉES

Ingredients

- Stabilized crèmes brûlées
- Brown sugar Sufficient quantity

1. Before serving, sprinkle the crèmes brûlées with a thin layer of brown sugar. Remove any excess sugar with a clean dry pastry brush – this will help make sure the sugar caramelizes properly.
2. Using a blow torch, caramelize the sugar until a crust forms.
3. Serve the crèmes brûlées right away.

To watch how the Chef assembles the crèmes brûlées, click on the link below



<https://youtube.com/shorts/eae67BL0fgk>





LE FIGARO

for 12 individual cakes, d=6 cm



| GELATIN MASS

Ingredients	Total weight: ~ 21 g	100%
• Powdered gelatin 200 Bloom	3 g	14%
• Cold water	18 g	86%

1. Add the powdered gelatin and cold water to a clean container. Gently stir with a spoon.
2. Place the mixture in the fridge and let it sit there for 10–15 minutes to allow the gelatin to swell and bloom. Then it's ready for use.
3. You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- *If you don't have any powdered gelatin, you can use gelatin leaves instead. Simply use the same weight of gelatin leaves as you would powdered gelatin and soak them in cold water. Make sure the leaves are fully covered with water.*
- *Leave the gelatin leaves to soak for 15 minutes – during this time, the leaves should absorb exactly the right amount of water needed. Then squeeze the leaves to remove excess water and use immediately.*

| NEUTRAL GEL

Ingredients	Total weight: ~ 200 g	100%
• Water	88 g	44%
• Sugar (1)	74 g	37%
• Sugar (2)	12 g	6%
• Pectin NH	3.2 g	2%
• Glucose/corn syrup	22 g	11%
• Citric acid powder	0.15 g	<1%

1. Pour the water into a saucepan, and add the glucose syrup and sugar (1).
2. Heat the mixture to 30 °C / 86 °F.
3. Mix together the sugar (2) and pectin NH.
4. Add the pectin and sugar (2) mixture to the saucepan filled with water, glucose and sugar (1).

↓ Continued on next page

| NEUTRAL GEL

5. Bring everything to a boil over medium heat, whisking occasionally.
6. Add the citric acid powder. If desired, you can use 3 g of lemon juice instead.
7. Let the mixture simmer over low heat for about 2 minutes.
8. Strain the gel into a clean container and cover it with cling film touching the surface of the gel.
9. Place the neutral gel in the fridge at 4 °C / 39 °F and leave it there for at least 6 hours.

| DARK CHOCOLATE GLAZE

Ingredients	Total weight: ~ 605 g	100%
• Water (1)	57 g	9%
• Sugar	75 g	12%
• Glucose/corn syrup	95 g	16%
• Condensed milk	75 g	12%
• Dark chocolate Valrhona Caraïbe 66%	120 g	20%
• Cocoa butter	20 g	3%
• Neutral gel	150 g	25%
• Water (2)	15 g	2%

1. Add the glucose syrup, sugar, and water (1) to a saucepan and bring the mixture to a boil. Let the syrup boil until it reaches 104 °C / 219 °F.
2. Remove the saucepan from the heat and add the condensed milk. Stir the mixture with a whisk until homogeneous.
3. Add the dark chocolate and cocoa butter to a measuring cup and pour the hot syrup mixture on top of it. Process with a hand blender, gradually increasing the speed and making sure not to incorporate any air bubbles.
4. Add the neutral gel and water (2) to a saucepan and bring the mixture to a boil.
5. Add the hot neutral gel to the chocolate mixture and process with a hand blender once again until a smooth and silky texture forms.
6. Cover the measuring cup with cling film touching the surface of the glaze. Place it in the fridge for 24 hours to stabilize.

MODELING CHOCOLATE

Ingredients	Total weight: ~ 250 g	100%
• Dark chocolate Valrhona Caraïbe 66%	160 g	64%
• Water	17 g	7%
• Glucose/corn syrup	36 g	14%
• Odorless vegetable oil	20 g	8%
• Sugar	17 g	7%
• Cornstarch	Sufficient quantity	

1. Add the chocolate to a heatproof bowl and melt it by heating it to 50 °C / 122 °F in a microwave or over a water bath.
2. Add the water, sugar, glucose syrup, and vegetable oil to a saucepan and bring the mixture to a boil. Pour the hot mixture on top of the melted chocolate and mix thoroughly with a whisk until smooth and glossy. The chocolate may separate slightly, but continue stirring until it forms a smooth, homogeneous mass.
3. Cover the bowl with cling film touching the surface of the chocolate mixture. Leave it in the fridge for 12 hours to let the modeling chocolate stabilize.
4. After the chocolate has stabilized, take it out of the fridge. Place a silicone mat on your work surface and sprinkle it with some cornstarch, distributing it in an even thin layer. Dust your hands with a little cornstarch as well.
5. Transfer the modeling chocolate to the mat and knead it for several minutes until the mass becomes pliable.

TIP

- *Wrap the modeling chocolate in cling film and keep it at room temperature until you're ready to use it.*
6. Dust a rolling pin with cornstarch and roll out the chocolate mass into a layer 1 mm thick. Using a small flower-shaped cutter, cut out several flowers from the chocolate layer. To make the chocolate flowers neater, clean up the edges with a skewer.
 7. Store the chocolate flowers in a closed container at room temperature until it's time to decorate the cakes.

| CRÈME BRÛLÉE

Ingredients	Total weight: ~ 355 g	100%
• Whipping cream 35%	235 g	66%
• Sugar	45 g	13%
• Egg yolks	55 g	15%
• Gelatin mass	18 g	5%
• Vanilla	2.5 g	<1%

1. Pour the whipping cream into a saucepan. Add the vanilla seeds and the vanilla pod itself. Heat the mixture to 80 °C / 176 °F over medium heat.
2. Remove the saucepan from the heat and cover it with cling film. Set the saucepan aside for 30 minutes to let the cream infuse.
3. In a separate bowl, whisk together the egg yolks and sugar until smooth.
4. Reheat the infused cream to 80 °C / 176 °F and gradually add it to the egg mixture while constantly stirring with a whisk. Transfer the mixture to a saucepan.
5. Heat the mixture, stirring constantly, until it reaches 83 °C / 181 °F.
6. Remove the saucepan from the heat and stir in the gelatin mass.
7. Strain the custard mixture into the jug to remove the vanilla pod and any lumps.
8. Pour the mixture into a tray with 12 silicone hemisphere molds d=4 cm. Place the tray in the freezer and let it sit there until the crème brûlées are frozen.

| DACQUOISE SPONGE

Ingredients	Total weight: ~ 680 g	100%
• Hazelnut powder	100 g	15%
• Almond powder	100 g	15%
• Icing sugar	200 g	29%
• Cornstarch	10 g	1%
• Sea salt	0.7 g	<1%
• Egg whites	250 g	37%
• Sugar	19 g	3%

1. Preheat the oven to 180 °C / 356 °F. Line a baking tray with a silicone mat and place a cake frame 35x35 cm on top.
2. Sift the hazelnut powder, almond powder, cornstarch, and icing sugar into a bowl. Add the sea salt and mix all the ingredients thoroughly with a whisk.
3. Add the room-temperature egg whites and sugar to the bowl of a stand mixer. Using a whisk attachment, whip the mixture until a voluminous and stable meringue forms.
4. Gradually incorporate the dry ingredients into the meringue mixture – add the dry ingredients in several additions, stirring carefully with a silicone spatula after each addition to keep the air in the mixture.
5. Pour the batter into the prepared frame and spread it evenly using a large spatula.
6. Bake the sponge at 180 °C / 356 °F for 15–20 minutes. The sponge should become springy to the touch and evenly golden in color.
7. Let the sponge cool down at room temperature, and then remove it from the mold.
8. Using a round cutter d=5 cm, cut 12 discs out of the sponge layer.

CHOCOLATE MOUSSE

Ingredients	Total weight: ~ 511 g	100%
• Milk 3.2%	95 g	18%
• Glucose/corn syrup	20 g	4%
• Egg yolks	20 g	4%
• Whipping cream 35%	213 g	42%
• Milk chocolate Valrhona Bahibe 46%	163 g	32%

1. Add the milk, whole eggs, and glucose syrup to a saucepan. Mix the ingredients thoroughly with a whisk. Heat the mixture, stirring constantly, until it reaches 83 °C / 181 °F.
2. Add the chocolate to a measuring cup and pour the hot mixture on top. Let the chocolate melt, and then process the mixture with a hand blender until a smooth, glossy emulsion forms.
3. Set the ganache aside and leave it to cool down to around 40 °C / 104 °F.
4. Meanwhile, add the cold cream to the bowl of a stand mixer. Using a whisk attachment, whip the cream on medium speed until a fluffy, light, and airy texture forms.
5. Pour the ganache into a larger bowl. Add around a third of the cold whipped cream to the ganache and mix with a silicone spatula. Then gradually add the rest of the whipped cream and mix well to form the mousse.
6. Use the mousse right away.

ASSEMBLING THE MOUSSE HEMISPHERES

Ingredients

- Frozen crème brûlées
- Dacquoise sponge discs
- Chocolate mousse

1. Take the frozen crème brûlées out of the freezer and remove them from the molds.
2. Transfer the mousse to a piping bag (without a tip).
Pipe the mousse into 12 silicone hemisphere molds d=6 cm, filling them half-full.
3. Transfer the frozen crème brûlées to the molds filled with mousse. Place a sponge disc on top of each crème brûlée and press down slightly to let the sponge dip into the mousse. Using an offset spatula, scrape off the mousse from the edges of each mold.
4. Place the preparations in the freezer and leave them there until the mousse is completely frozen.

CHOCOLATE STREUSEL

Ingredients	Total weight: ~ 240 g	100%
• Sugar	75 g	31%
• All-purpose flour	75 g	31%
• Cocoa powder 24%	24 g	10%
• Sea salt	1.8 g	<1%
• Butter 82%	65 g	27%

1. Sift the all-purpose flour and cocoa powder into the bowl of a stand mixer. Add the sugar, sea salt, and cold diced butter. Mix all the ingredients using a paddle attachment until a soft dough forms.
2. Shape the dough into a ball and, using a plastic scraper, press it through a coarse-mesh sieve to obtain uniform pieces.
3. Line a tray with a silicone mat (or a sheet of parchment paper) and arrange the dough pieces evenly on top. Place the tray with the crumbs in the freezer for 1 hour. This will help keep the streusel crumbly during baking.
4. Bake the streusel in an oven preheated to 150 °C / 302 °F for 15–20 minutes.
5. Let the baked streusel cool down at room temperature.

CHOCOLATE CRUNCHY LAYER

Ingredients	Total weight: ~ 506 g	100%
• Dark chocolate Valrhona Caraïbe 66%	100 g	20%
• Cocoa butter	25 g	5%
• Hazelnut and almond praline	55 g	11%
• Sea salt	1.5 g	<1%
• Vanilla powder	2.5 g	<1%
• Wafer crumbs (feuillettine)	87 g	17%
• Cocoa nibs	35 g	7%
• Baked chocolate streusel	200 g	40%

1. Add the chocolate and cocoa butter to a heatproof bowl.
Melt the two together by heating the contents of the bowl to 40 °C / 104 °F in a microwave oven or over a water bath.
Add the praline and mix with a silicone spatula until homogeneous.
2. Add the baked streusel, feuillettine, cocoa nibs, vanilla powder, and sea salt to the chocolate mixture. Stir thoroughly with a silicone spatula to distribute the ingredients evenly.
3. Line a baking tray with a silicone mat. Place 12 cake rings d=6 cm on top.
4. Transfer 40 g of the crunchy mixture into each of the rings.
Using a bent spoon, press down to form an even crunchy layer in each ring.
5. Place the tray into the freezer and leave it there until the crunchy layers are completely frozen.

| SPRAY MIXTURE FOR VELOUR COATING

Ingredients	Total weight: ~ 250 g	100%
• Dark chocolate 55%	150 g	60%
• Cocoa butter	100 g	40%
• Frozen chocolate crunchy layers		

1. Add the dark chocolate and cocoa butter to two separate heat-proof bowls. Melt the two by heating them both to 40 °C / 104 °F in a microwave oven or over a water bath.
2. Mix together the melted chocolate and melted cocoa butter with a spatula.
3. Take the frozen crunchy layers out of the freezer. With the velour mixture at 40 °C / 104 °F, pour it into a spray gun container. Test the spray gun first to make sure it's working properly. Then coat the frozen crunchy layers with the velour by spraying them from a distance of around 20 cm.

ASSEMBLING AND DECORATING THE INDIVIDUAL CAKES

Ingredients

- Stabilized dark chocolate glaze
- Decorative chocolate flowers
- Chocolate crunchy layers with velour coating
- Frozen chocolate mousses with inserts

1. Take the frozen chocolate mousses out of the freezer and gently remove them from the molds. Transfer the frozen mousses onto a glazing rack.
2. Heat the chocolate glaze to 35–40 °C / 95–104 °F in a microwave or over a water bath. Blend it with a hand blender until smooth.
3. Pour the glaze on top of each frozen mousse, making sure to coat each mousse with the glaze completely.
4. Let the excess glaze drip off the mousses. Then, use an offset spatula to transfer the glazed mousses onto the crunchy bases.
5. Transfer the leftover glaze into a paper cornet. Decorate each cake with a chocolate flower. Then, pipe a drop of the glaze in the center of the flower to complete the decoration.
6. Store the cakes in the fridge for up to 72 hours.

To watch how the Chef assembles the cakes, click on the link below



https://youtube.com/shorts/DDS9_x5NhyM





TARTE AU CITRON

for 10 tarts, using fluted tart molds
(top $d=9$ cm, base $d=7.5$ cm, and $h=1.5$ cm)



GELATIN MASS

Ingredients	Total weight: ~ 30 g	100%
• Powdered gelatin 200 Bloom	5 g	14%
• Cold water	30 g	86%

1. Add the powdered gelatin and cold water to a clean container. Gently stir with a spoon.
2. Place the mixture in the fridge and let it sit there for 10–15 minutes to allow the gelatin to swell and bloom. Then it's ready for use.
3. You can make the gelatin mass in advance and store it in the fridge for up to 2 days.

TIP

- *If you don't have any powdered gelatin, you can use gelatin leaves instead. Simply use the same weight of gelatin leaves as you would powdered gelatin and soak them in cold water. Make sure the leaves are fully covered with water.*
- *Leave the gelatin leaves to soak for 15 minutes – during this time, the leaves should absorb exactly the right amount of water needed. Then squeeze the leaves to remove any excess water and use immediately.*

NEUTRAL GEL

Ingredients	Total weight: ~ 200 g	100%
• Water	88 g	44%
• Sugar (1)	74 g	37%
• Sugar (2)	12 g	6%
• Pectin NH	3.2 g	2%
• Glucose/corn syrup	22 g	11%
• Citric acid powder	0.15 g	<1%

1. Pour the water into a saucepan, and add the glucose syrup and sugar (1).
2. Heat the mixture to 30 °C / 86 °F.
3. Mix together the sugar (2) and pectin NH.
4. Add the pectin and sugar (2) mixture to the saucepan filled with water, glucose and sugar (1).

↓ Continued on next page

| NEUTRAL GEL

5. Bring everything to a boil over medium heat, whisking occasionally.
6. Add the citric acid powder. If desired, it can be replaced with 1.5 g of lemon juice.
7. Let the mixture simmer over low heat for about 2 minutes.
8. Strain the gel into a clean container, and cover it with cling film touching the surface of the gel.
9. Place the neutral gel in the fridge at 4 °C / 39 °F for 6 hours.

| LEMON CREAM

Ingredients	Total weight: ~ 492 g	100%
• Lemon juice	95 g	19%
• Lime juice	45 g	9%
• Lemon zest	5 g	1%
• Whole eggs	170 g	35%
• Sugar	45 g	9%
• Gelatin mass	15 g	3%
• White chocolate Valrhona Opalys 33%	117 g	24%
• Lemon essential oil	0.2 g	<1%

1. Add the lemon juice, lime juice, lemon zest, whole eggs and sugar to a saucepan. Mix the ingredients thoroughly with a whisk.
2. Heat the mixture, stirring constantly, until it reaches 83 °C / 181 °F. Remove the saucepan from the heat.
3. Add the white chocolate to a measuring cup and pour the hot mixture over it. Let the chocolate melt and add the gelatin mass. Process the mixture with a hand blender until a smooth emulsion forms.
4. Add the lemon essential oil and stir the cream until smooth.
5. Strain the cream into a clean bowl and cover it with cling film touching the surface.
6. Place the bowl in the fridge for 12 hours to let the cream stabilize.

FLAKY SHORTCRUST DOUGH

Ingredients	Total weight: ~ 389 g	100%
• Almond powder	18 g	5%
• Potato starch	35 g	9%
• All-purpose flour	150 g	39%
• Sea salt	1.5 g	<1%
• Icing sugar	51 g	13%
• Butter 82%	103 g	26%
• Whole eggs	10 g	3%
• Egg yolks	20 g	5%
• Vanilla powder	1 g	<1%

1. Add the softened butter, vanilla powder and icing sugar to the bowl of a stand mixer. Using a paddle attachment, mix the ingredients at medium speed until they become smooth.
2. Sift the potato starch and almond powder into a separate bowl. Add the almond–starch mixture and sea salt to the butter mixture. Mix until homogeneous.
3. With the mixer running, gradually add the egg yolks and whole eggs. Mix until smooth.
4. Add the sifted flour to the mixture. Mix until a smooth and pliable dough forms.
5. Place the dough between two sheets of parchment paper. Roll out the dough into a layer (2 cm thick). Place the dough layer in the fridge and leave it there for 1 hour to stabilize.
6. Take the stabilized dough layer out of the fridge. Using a sharp knife, cut it into cubes 2x2 cm.
7. Transfer the cubes of dough onto a work surface. Using the heel of your hand, flatten each cube of dough. Then, using a bench scraper, scrape up the pieces of flattened dough and roll them into a ball. This process helps make the dough nice and flaky.
8. Place the ball of dough between two sheets of parchment paper. Roll the dough into a layer 2 mm thick. Place the dough layer in the fridge and leave it there for 1 hour to stabilize.

EGG WASH

Ingredients	Total weight: ~ 65 g	100%
• Egg yolks	50 g	77%
• Whipping cream 35%	15 g	23%

Add the egg yolks and whipping cream to a bowl. Using a whisk, mix them together to make the egg wash.

FORMING AND BAKING THE TART SHELLS

Ingredients

- Stabilized flaky shortcrust dough
- Egg wash

1. Take the stabilized dough layer out of the fridge and, using a cake ring d=14 cm, cut out 10 circles.
2. Line 10 fluted tart molds top d=9 cm, base d=7.5 cm, h=1.5 cm with the dough circles. Press the bottom and edges of each circle firmly against the mold. Trim off any excess dough using a knife. Prick the base of each tart shell with a fork, and then leave the molds in the fridge for 30 minutes.
3. Bake the tart shells in an oven preheated to 150 °C / 302 °F for 15 minutes until the shells are evenly golden brown.
4. Remove the baked shells from the oven. Let them cool down for about 15 minutes, and then remove them from the molds. Transfer the tart shells onto a baking tray lined with a perforated silicone mat.
5. Using a pastry brush, coat the outer side of each shell with a thin layer of the egg wash. Bake the coated shells at a temperature of 150 °C / 302 °F for a further 5–8 minutes until the egg wash sets and turns shiny.
6. Take the baked tart shells out of the oven and let them cool down for 30 minutes at room temperature.

HAZELNUT MIRLITON

Ingredients	Total weight: ~ 280 g	100%
• Hazelnut powder	60 g	21%
• Icing sugar	60 g	21%
• Egg whites	85 g	30%
• Clarified butter	75 g	27%
• Baked egg-washed tart shells		

1. Add the sifted icing sugar and hazelnut powder to a bowl and mix the ingredients with a whisk.
2. Add the room-temperature egg whites and continue mixing until you get a smooth texture.
3. Add the clarified butter to a heatproof bowl and melt it by heating it to 50 °C / 122 °F in a microwave oven or over a water bath. Add the melted butter to the egg-white mixture and mix with a silicone spatula until homogeneous.
4. Cover the bowl of batter with cling film, and leave it in the fridge for 3 hours to stabilize.
5. Transfer the stabilized mirliton into a piping bag fitted with a round tip d=10 mm. Pipe 25 g of the mirliton into each tart shell. Smooth the mirliton with a small offset spatula.
6. Bake the tarts for 12–15 minutes at 160 °C / 320 °F. A well-baked mirliton should be a bit springy to the touch and evenly golden brown.
7. Let the tarts cool down at room temperature.

LEMON GEL

Ingredients	Total weight: ~ 298 g	100%
• Sugar (1)	23 g	8%
• Pectin NH	5 g	2%
• Lemon juice	225 g	75%
• Sugar (2)	45 g	15%
• Baked tarts with mirliton		

1. Add the lemon juice and sugar (2) to a saucepan. Heat the mixture to 40 °C / 104 °F over medium heat.
2. In a bowl, mix together the pectin and sugar (1). Gradually add the sugar–pectin mixture to the warm mixture while whisking constantly.
3. Continue heating the mixture over medium heat. Then, bring it to a boil and cook it for a further 30 seconds.
4. Remove the saucepan from the heat and transfer the gel into a clean bowl. Cover the bowl with cling film touching the surface of the gel. Place the gel in the fridge and let it sit there for 1.5–2 hours to stabilize.
5. Once the gel has stabilized, remove it from the fridge and stir it with a silicone spatula until smooth.
6. Transfer the gel into a piping bag. Apply the gel on top of the baked mirliton, filling each tart shell until full.
7. Transfer the filled tarts onto a tray and leave them in the freezer until frozen.

ASSEMBLING THE TARTS

Ingredients

- Frozen tarts with mirliton and gel
- Stabilized lemon cream

1. Transfer the lemon cream into a piping bag fitted with a round tip d=12 mm.
2. Pipe eight domes of lemon cream on top of one of the tarts to create a flower-shaped decoration.
3. Place a square sheet of acetate film on top of the dome and gently press with a spatula to flatten the dome.
4. Repeat steps 2–3 with all the tarts.
5. Place the assembled tarts in the freezer and leave them there until frozen.

DECORATING THE TARTS

Ingredients

- Frozen assembled cakes
- Neutral gel
- Candied lemon cubes 30 pcs

1. Heat the neutral gel to 50 °C / 122 °F before use. Dilute it with a little water if needed.
2. Remove the frozen tarts from the freezer and carefully peel off acetate squares.
3. Gently dip each tart into the neutral gel, holding it by the shell, and coat the dome of cream completely. Hold the coated tart upside down for a few seconds to let any excess gel drip off, and then flip the tart and place it on a stand.
4. Decorate each tart with three cubes of the candied lemon.
5. Let the tarts defrost in the fridge for 2–3 hours, and then serve. Store the tarts in the fridge for up to 48 hours.

To watch how the Chef assembles the tarts, click on the link below

 <https://youtube.com/shorts/nrX-FBhbsx0>





BASQUE CHEESECAKE CARAMELIA COCONUT

for 1 cheesecake d=24 cm



COCONUT CHEESECAKE CRUST

Ingredients	Total weight: ~ 229 g	100%
• Butter 82%	57 g	25%
• Light brown sugar	57 g	25%
• Almond powder	29 g	12%
• Coconut powder	29 g	12%
• Low-protein flour	57 g	25%

1. First, prepare all the ingredients: sift the flour, coconut powder, and almond powder into a bowl, and make sure that your butter is chilled and has been cut into cubes.
2. Add the sifted dry ingredients, light brown sugar and butter to the bowl of a stand mixer. Mix at low speed using a paddle attachment until a homogeneous dough forms.
3. To make crumbs, press the dough through a 4 mm wire mesh rack. You should obtain pieces that are equal in size.
4. Line a baking tray with parchment paper or a silicone sheet. Place a cake ring d=24 cm and h=6 cm on top of the lined tray. Line the sides of the cake ring with a Teflon strip or strip of parchment paper to prevent the cheesecake from sticking to the ring.
5. Transfer the dough crumbs to the cake ring and press it into the bottom of the ring in an even layer. Place the cheesecake crust in the freezer for 30 minutes to stabilize.
6. Bake the crust in an oven preheated to 150 °C / 302 °F for 18 minutes until it becomes light golden in color. Then remove it from the oven and let it cool down.

CARMELIA CHEESECAKE MASS

Ingredients	Total weight: ~ 2250 g	100%
• Philadelphia cream cheese	700 g	31%
• Mascarpone	430 g	19%
• All-purpose flour	20 g	<1%
• Whole eggs	330 g	15%
• Sugar	250 g	11%
• Whipping cream 35%	220 g	10%
• Caramelized milk chocolate Valrhona Carmelia 36%	300 g	13%
• Baked coconut cheesecake crust		

1. Add the Philadelphia cream cheese, mascarpone, whole eggs, all-purpose flour, sugar, and whipping cream to a mixing bowl. Process the mixture thoroughly with a hand blender.
2. Place a strainer on top of another bowl. Pass the cheesecake mixture through the strainer to remove any air bubbles or lumps that may have formed.
3. Add the caramelized milk chocolate to a heatproof bowl. Melt the chocolate by heating it to 50 °C / 122 °F in a microwave oven or over a water bath.
4. Add the small portion of the cheesecake mixture to the melted chocolate. Stir the mixture gently yet thoroughly until homogeneous. Then, add this mixture to the remaining plain cheesecake mixture. Mix well until the mixture turns smooth and homogeneous in color.
5. Pour the cheesecake mixture onto the crust. Gently tap the baking tray against the table to remove any air bubbles.
6. Bake the cheesecake in a convection oven at 220 °C / 428 °F for 25 minutes until it turns an intense brown color. Keep in mind that if your oven does not have a convection setting, the baking time may be longer. The finished cheesecake should be semi-liquid while hot. Let the cheesecake cool down to room temperature.
7. Place the cheesecake in the fridge and leave it there for 8 hours, preferably overnight, to allow the cheesecake to set and stabilize.

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| CARMELIA CHEESECAKE MASS

8. Remove the stabilized cheesecake from the mold and peel off the parchment paper or Teflon strip.
9. Store the cheesecake in the fridge for up to 48 hours.

To watch how the Chef assembles the cheesecake, click on the link below

 <https://youtube.com/shorts/GxPaUPhEMB8>







MAPLE CAKE

for 2 tea cakes

MARZIPAN TEA CAKE BATTER

Ingredients	Total weight: ~ 1393 g	100%
• Marzipan paste 70%	287 g	21%
• Whole eggs	318 g	23%
• Dark brown sugar	105 g	8%
• Sea salt	5 g	<1%
• All-purpose flour	212 g	15%
• Baking powder	11 g	<1%
• Butter 82%	280 g	20%
• Maple syrup	175 g	13%
• Softened butter 82%	Sufficient quantity	

1. Add the marzipan paste to the bowl of a stand mixer. Using a paddle attachment, mix until it becomes soft and pliable.
2. With the mixer running at medium-low speed, gradually add the whole eggs and continue mixing until a smooth mixture forms. For the best results, blend the eggs beforehand.
3. Sift the all-purpose flour and baking powder into a separate bowl. Add the sea salt and brown sugar and mix the dry ingredients with a whisk.
4. Gradually fold the dry ingredients into the marzipan mixture and stir gently with a spatula until smooth.
5. Melt the butter to 40 °C / 104 °F in a microwave oven or over a water bath. Add the butter to the batter and mix thoroughly with a spatula until homogeneous.
6. Gradually add the maple syrup and gently mix until smooth.
7. Cover the bowl with the finished batter with cling film and leave it in the fridge overnight.
8. Spray two rectangular molds 24x7x6 cm with cooking oil or grease them with softened butter. Then sprinkle them with a thin layer of flour – this will make it easier to remove the tea cakes from the molds later.
9. Transfer 650 g of the batter to each mold. Using a cornet, apply a strip of softened butter to the center of each tea cake.

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| MARZIPAN TEA CAKE BATTER

10. Bake the cakes in an oven preheated to 150 °C / 302 °F for around 40–50 minutes. The cakes should rise and become evenly golden brown. To check whether the cakes are well baked, insert a skewer into the center – it should come out clean and dry.
11. Let the baked tea cakes cool down at room temperature, and then remove them from the molds.

| MAPLE SOAKING SYRUP

Ingredients	Total weight: ~ 547 g	100%
• Water	387 g	71%
• Maple syrup	160 g	29%

1. Add the water and maple syrup to a saucepan. Bring the mixture to a boil.
2. Once the mixture has boiled, remove it from the heat and let it cool down at room temperature.
3. Use it straight away.

HAZELNUT GIANDUJA

Ingredients	Total weight: ~ 500 g	100%
• Milk chocolate 40%	350 g	70%
• Hazelnut paste	150 g	30%

1. Add the milk chocolate to a heatproof bowl and melt it by heating it to 40–42 °C / 104–108 °F in a microwave oven or over a water bath.
2. Add the hazelnut paste and stir thoroughly with a spatula to combine. Make sure the mixture is 40 °C / 104 °F. Then pour it onto the table and cool it down quickly to 26 °C / 79 °.
3. Line a baking tray with a silicone mat and place a frame 25x25 cm on top. Pour the tempered gianduja into the frame and smooth it out with an offset spatula.
4. Leave the gianduja to set at room temperature (20 °C / 68 °F) for about 30 minutes. Then, transfer it to the fridge for at least 6 hours to crystallize.
5. Before serving, remove the gianduja from the mold and cut it into chunks 1.5x1.5 cm using a sharp knife. You may heat the knife slightly with a heat gun.

SOAKING AND DECORATING THE TEA CAKES

Ingredients	
• Baked tea cakes	
• Maple soaking syrup	
• Chunks of milk chocolate gianduja	10 pcs

1. Using a pastry brush, apply the maple soaking syrup to all sides of the cakes to soak them generously.
2. Garnish the cakes with the chunks of milk chocolate gianduja.
3. Store the cakes in a closed container at room temperature for up to 5 days.

To watch how the Chef assembles the tea cakes, click on the link below

 <https://youtube.com/shorts/ibncwICZ5Cg>





MARBLE CAKE

for 4 tea cakes



VANILLA BATTER

Ingredients	Total weight: ~ 1501 g	100%
• Butter 82%	105 g	7%
• Vanilla paste	10 g	<1%
• Sea salt	5 g	<1%
• Light brown sugar	454 g	30%
• Whole eggs	91 g	6%
• Egg yolks	61 g	4%
• All-purpose flour	331 g	22%
• Baking powder	9 g	<1%
• Whipping cream 35%	330 g	22%
• Clarified butter	105 g	7%

1. Add the softened butter (16–18 °C / 61–64 °F), sugar, and sea salt to the bowl of a stand mixer. Using a paddle attachment, whip the mixture until it becomes paler and more voluminous.
2. Add the room-temperature whole eggs and egg yolks, and then continue mixing until smooth.
3. Sift the all-purpose flour and baking powder into a separate bowl and mix them thoroughly using a whisk.
4. Add the dry ingredients to the egg-butter mixture and continue mixing until a smooth batter forms.
5. Pour the whipping cream into a saucepan and add the vanilla paste. Heat the mixture to 30 °C / 86 °F. Add the warm mixture to the batter in several additions and mix until combined.
6. Melt the clarified butter to 45 °C / 113 °F and gradually add it to the mixture, stirring each time with a whisk until combined. The batter should be quite runny and glossy.
7. Cover the batter with cling film touching the surface and set it aside.

CHOCOLATE BATTER

Ingredients	Total weight: ~ 1504 g	100%
• Butter 82%	106 g	7%
• Sea salt	5 g	<1%
• Light brown sugar	458 g	30%
• Whole eggs	92 g	6%
• Egg yolks	61 g	4%
• All-purpose flour	276 g	18%
• Cocoa powder	58 g	4%
• Baking powder	9 g	<1%
• Whipping cream 35%	333 g	22%
• Clarified butter	106 g	7%

1. Add the softened butter (16–18 °C / 61–64 °F), brown sugar, and sea salt to the bowl of a stand mixer. Using a paddle attachment, whip the mixture until it becomes paler and more voluminous.
2. Add the room-temperature whole eggs and egg yolks, and then continue mixing until smooth.
3. Sift the all-purpose flour, cocoa powder, and baking powder into a separate bowl and mix them thoroughly using a whisk.
4. Add the dry ingredients to the egg-butter mixture and continue mixing until a smooth batter forms.
5. Pour the whipping cream into a saucepan and heat it to 30 °C / 86 °F. Add the warm cream to the batter in several additions and mix until combined.
6. Melt the clarified butter to 45 °C / 113 °F and gradually add it to the mixture, stirring each time with a whisk until combined. The batter should be quite runny and glossy.
7. Cover the batter with cling film touching the surface and set it aside.

| FORMING AND BAKING THE TEA CAKES

Ingredients

- | | |
|---------------------|---------------------|
| • Vanilla batter | |
| • Chocolate batter | |
| • Butter 82% | Sufficient quantity |
| • All-purpose flour | Sufficient quantity |

1. Grease four rectangular molds 24x7x6 cm with softened butter. Then sprinkle them with a thin layer of flour – this will make it easier to remove the tea cakes from the molds later.
2. Transfer the vanilla and chocolate batter to two separate piping bags without tips.
3. Use ~350 g of the vanilla batter and ~350 g of the chocolate batter per mold. Pipe a layer of vanilla batter (1 cm) on the bottom of the mold. Then pipe a layer of chocolate batter on top. Alternate the layers of chocolate and vanilla batter until all the batter is used. Finish with a layer of vanilla batter.

TIP

- *If you prefer the teacakes to have an even color on the outside and a marble pattern on the inside, pipe the chocolate batter only in the middle in 2–3 strips in a zigzag pattern.*
4. Using a cornet, apply a strip of softened butter along the center of each tea cake – this will ensure an even opening up during baking.
 5. Bake the cakes in an oven preheated to 150 °C / 302 °F for around 40–50 minutes. The baking time and temperature depend on the size of your tea cakes and the power of the oven. To check whether the cakes are ready, insert a skewer into the center of one of the cakes – it should come out clean and dry.
 6. Let the baked tea cakes cool down at room temperature. Then remove them from the molds.

| CAKE SOAKING PUNCH

Ingredients	Total weight: ~ 1190 g	100%
• Water	1000 g	84%
• Light brown sugar	160 g	13%
• Rum (optional)	30 g	3%
• Cooled baked tea cakes		

1. Add the water and brown sugar to a saucepan, and bring the mixture to a boil.
2. Once the mixture has boiled, remove it from the heat and add the rum (optional). Let the syrup cool down at room temperature.
3. Using a pastry brush, apply the punch to all sides of the cakes, soaking them generously. Wrap each cake individually in cling film and store them in the fridge for 12 hours – this will give the tea cakes a deliciously moist texture.

CHOCOLATE ICING

Ingredients	Total weight: ~ 1412 g	100%
• Cocoa mass 100%	500 g	35%
• Dark chocolate 66%	500 g	35%
• Hazelnut oil	87 g	6%
• Light brown sugar	325 g	23%
• Tea cakes		

1. Add the cocoa mass and dark chocolate to a heatproof bowl. Melt them together by heating the mixture to around 40 °C / 104 °F over a water bath. Stir the mixture gently with a spatula every now and then to make sure it melts evenly.
2. Add the hazelnut oil (heated to 40 °C / 104 °F) to the mixture, and stir until combined.
3. Gradually add the brown sugar to the mixture, stirring well after each portion has been added.
4. Before glazing the cakes, make sure the icing is at around 40 °C / 104 °F. If it has a lower temperature, reheat it to 40 °C / 104 °F over a water bath.
5. Take the cakes out of the fridge and remove the cling film. Arrange the cakes on a glazing rack and glaze them one by one.
6. Pour the icing on top of each cake, letting it pour down the sides. Make sure to completely coat each cake with icing.
7. Let the excess icing drip off the cakes. Then use two offset spatulas to transfer the glazed cakes onto a clean tray lined with a silicone mat or a sheet of parchment paper.
8. Leave the cakes for 30 minutes at room temperature to allow the icing to set.
9. Store the tea cakes at room temperature for up to 5 days.

To watch how the Chef assembles the tea cakes, click on the link below

 <https://youtube.com/shorts/e1O5PUQmZnM>





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