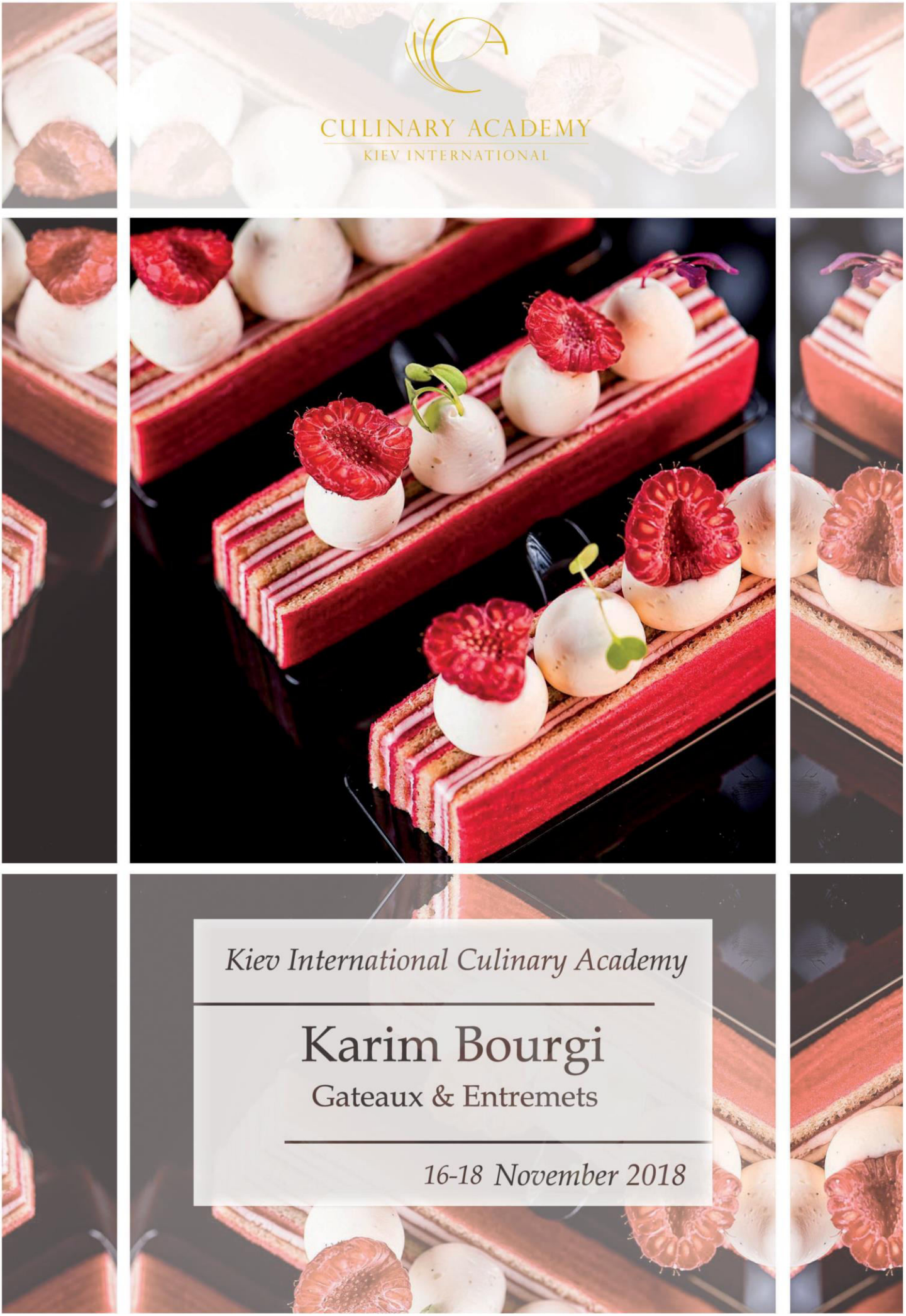


CULINARY ACADEMY
KIEV INTERNATIONAL

*Kiev International Culinary Academy*

# Karim Bourgi

## Gateaux & Entremets

*16-18 November 2018*

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# ANIMATION CITRON

CRUNCHY IVORY LEMON- ALMOND LEMON SPONGE- LEMON CONFIT- IVORY CITRUS CREAMY- LEMON NAMELAKA- LIME MERINGUE MOUSSE- LEMON NAPPAGE- WHITE ALMOND ICING

## CRUNCHY IVORY LEMON

125 G Butter 84%
125 G Sugar
125 G Flour type 55
2 G Salt
155 G Almond powder
400 G Baked crumble
100 G Feuilletine
140 G Clarified butter
140 G Ivory chocolate
10 G Lemon zest

Realize the first part of the recipe as crumble. Bake at 150°C for 18 minutes then let it cool down.
Melt the chocolate and clarified butter, add the rest of ingredients then mix to have nice crunchy base. Pressed the sable in the oval molds and freeze.

## ALMOND LEMON SPONGE

320 G Whole eggs
80 G Inverted sugar
135 G Sugar
120 G Almond powder
135 G Cream UHT
135 G Flour type 55
7 G Baking powder
80 G Grape seed oil
10 G Lemon zest
2 G Salt

Mix all ingredients together then add bake in a convection oven for 6 to 8 minutes. Reserve for montage.

## LEMON NAMELAKA

200 G Cream UHT 35%
5 G Lemon zest
5 G Glucose
20 G Gelatin mass
190 G Opalys chocolate
125 G Lemon juice

Heat the milk with the glucose to reach the temperature of 80°C. add the melted gelatin mass then pour over the ivory chocolate in 3 times to perfect the emulsion. Add the cold cream then blend to smooth the Ganache, leave to stiffen in fridge before using.

## LEMON CONFIT

450 G Organic Lemon juice
225 G Sugar
150 G Lemon zest

Wash the lemon and prepare the zest with the micro plane. Blench the zest 3 times start cold water to remover the bitterness. Cook with the juice and sugar and make a reduction to 50%. Mix the confit then cook again for few minutes to have a smooth texture. Reserve in fridge for montage.

## IVORY CITRUS CREAMY

160 G Lemon juice
80 G Lime juice
80 G Yuzu juice
375 G Whole eggs
90 G Sugar
270 G Ivory chocolate 35%
12 G Cocoa butter
28 G Gelatin mass

Zest all the citrus and let it infuse for 30 minutes with the juices. Cook with the eggs and sugar to 85°C then add the mass gelatin. Pour the hot liquid onto the chocolate in 3 times then blend to perfect the emulsion. Reserve in chiller for montage.

## LIME MERINGUE MOUSSE

70 G gelatin mixture
115 G Sugar
135 G Water
125 G Lime juice

Make syrup with the sugar and water. Bring to a boil. Add the lime juice and the mass gelatin. Bring to a boil again. Leave to set in the fridge for overnight. Whip the jellified syrup in a freestanding mixer until it has the consistency of a mousse. Pour into a rectangular mold or frame approx. 15cm square freeze. Unmold and cut into 1 cm cubes.

## LEMON NAPPAGE

110 g water
378 g sugar
125 g glucose
63 g nappage absolu cristal
252 g cream 35%
80 g gelatin mixture
Yellow colorant
Green colorant
Golden colorant

## WHITE ALMOND ICING

500 G Ivory chocolate
60 G Grape seed oil
125 g roasted chopped almond
2 G Vanilla pods

Melt the chocolate then add the oil and vanilla pods. Finish by 125 G Chopped roasted almond adding the chopped almond. Use the icing at 35°C.

# BABA EXOTIC

BABA DOUGH – PUNCH SPECIAL BABA – IVORY WHIPPING CREAM – PENEAPPLE MARMELADE – NAPPAGE BABA

**INDIVIDUAL**
**BABA DOUGH 35G**

140 G Butter 82%
4 G Sea salt
60 G Sugar
186 G Whole Eggs
35 G Fresh biologic yeast
236 G Flour type 45

Realize the first part of the recipe as crumble. Bake at 150°C for 18 minutes then let it cool down.
Melt the chocolate and clarified butter, add the rest of ingredients then mix to have nice crunchy base. Pressed the sable in the oval molds and freeze.
Mix the yeast with the 2 third of the eggs then add the flour, sugar and sea salt and mix for 10 to 12 minutes with the hook attachment speed number 6 until the dough get smooth. Add the pieces of butter and mix for another 10 minutes speed number 6 until the dough get in the middle into one piece. Transfer the baba dough in a container and let it rest for 10 minutes. Pipe the baba dough in a savarin mold 30 to 40g per piece and then let it proof for 60 minutes at 26°C. Bake at 155°C for 20 minutes and make sure to cover with the silpain and double tray to avoid any bad deformed while baking. Remove the trays and silpain then bake for another 5 to 8 minutes.

**PUNCH SPECIAL BABA**

900 G Sugar
5 G Vanilla pods
10 G Lemon zest
525 G Water
250 G Yuzu juice
275 G Orange juice
525 G Pineapple fresh juice
240 G Grape fruit juice
240 G Passion fruit puree
QS Cinnamon stick
100 g rhum (to the taste)

Mix all the ingredients except the rum then give a boil. Transfer to a plastic container then add the rum once the mixture is cold. Reserve in fridge to mature the punch before using.

**IVORY RUM VANILLA WHIPPING GANACHE**

200 G Cream UHT 35%
135 G Ivory chocolate 33%
20 G Inverted sugar
20 G Glucose
300 G Cream UHT 35%
2 G Vanilla pods
2 G Lemon zest

Bring the cream, lime zest, vanilla, glucose and inverted sugar to boil. Pour over the chocolate in 3 times to create the emulsion. Add the remaining cold cream then blend. Reserve the cream for minimum 10 hours in the fridge before whipping.

**PINEAPPLE MARMELADE**

480 G Fresh pineapple
18 G Lemon juice
7 G Corn starch
25 G Passion fruit puree
3 G Vanilla pods
1 G Lemon zest

Cut the pineapple into small cubes; dissolve the cornstarch with the lemon juice. Sear the cubes of pineapple in a saucepan add the mix lemon, starch and vanilla then let it compote. Once its cold add the rum. Reserve for montage

**NAPPAGE BABA**

500 G Absolu cristal
25 G Water

Mix all the ingredients. Bring to a boil. Leave to cool.
Use at 80° C.

# COIN

HAZELNUT TENDER BISCUIT- CARAMELIZED HAZELNUT- DULCEY CREAMY- SOFT PRALINE- CRUNCHY HAZELNUT- DULCEY SUPREME- CARAMEL MIRROR GLAZE

## HAZELNUT TENDER BISCUIT

170 G Roasted whole hazelnut
141 G Brown sugar 1
46 G Raw egg whites
56 G Egg yolks
2 G Sea salt
3G Vanilla Pods
38 G Icing Sugar
160 G Melted Butter
80 G Flour type 55
5 G Baking powder
190 G Egg whites for meringue
29 G Brown sugar 2

Mix the roasted hazelnut powder, icing sugar, brown sugar 1, salt, egg yolks, vanilla paste and unbeaten egg whites in the robot coupe for 3 minutes. Then add the melted butter and the tempered liquid cream. Whip the meringue with the brown sugar 2 separately then fold third of the meringue into the first mixture, add the sifted flour and baking powder delicately following by the rest of the meringue. Spread in 30*30cm frame and bake at 160°C for 25 minutes. Reserve the biscuit overnight in chiller to get the maximum of moistness.

## CARAMELIZED HAZELNUT

375 G Whole hazelnut
75 G Water
188 G Sugar
10 G Sea salt

Cook the water and sugar into syrup 118°C, then add the roasted hazelnut and cook until its get caramelized. Reserve for montage

## CRUNCHY HAZELNUT CRUMBLE

100 G Butter 84%
100 G Brown sugar
131 G Almond powder
3 G Salt
100 G Flour type 55

81 G Cooked crumble

54 G Praline 60%
50 G Hazelnut paste 100%
40 G Cocoa butter
35 G Milk chocolate 40%
41 G Eclat d'or

Mix all the ingredients together, bake at 140°C for 20 minutes. Reserve for montage.
Melt the Jivara add the cocoa butter then the rest of the ingredients. Spread between 2 plastic sheets to 3mm thickness then block in freezer.

**DULCEY CREAMY**

240 G Cream UHT 35%
240 G Milk
97 G Egg yolks
48 G Sugar
280 G Custard cream
170 G Dulcey 32%
20 G Gelatin mass

Add wetted and mixed with melted chocolate gelatin and hot custard. Mix gently with a maximum temperature of 35° C. Leave the cream on 24 hours at 4° C.

**PRALINE ALMOND HAZELNUT**

375 G Whole almond
375 G Whole hazelnut
500 G Sugar
120 G Water
4 G Vanilla paste

SOFT PRALINE
500 G Praline 60%
50 G Cocoa butter

Roast the hazelnut and almond for 25 minutes at 150°C. Cook the sugar; water and vanilla paste to 116°C, add the hazelnuts and almonds then cook at low fire until its completely caramelized. Let it cool then mix in the robot coupe to have a soft praline. Reserve for montage.
Mix the praline and the melted cocoa butter then blend, make sure to temper the praline to 26°C before using. Pour 180° over the frozen dulcey creamy then freeze.

**DULCEY SUPREME**

250 G Milk full fat
48 G Gelatin mass
360 G Dulcey 32%
390 G Whipping cream 35%

Heat the milk. Strain the milk received and weighs it. Soak the gelatin in water. Add hot milk. Melt the chocolate. Pour 1/3 milk on chocolate. Whisk together using a whisk. Add rest of milk. At 30/35° C, add the whipped cream. Pour out and freeze.

**CARAMEL MIRROR GLAZE**

360 G Sugar
120 G Glucose
60 G Absolu cristal
240 G Cream UHT
105 G Water
73 G Milk powder
75 G Mass gelatin

Caramelize the sugar, deglaze with the hot premixed cream, absolu crystal and glucose. At 70°C add the premixed milk powder and water following by the mass gelatin. Mix and let it set overnight in
fridge. Use at 28°C.

# FLAN PARISIEN

**SNACKING SUCREE**

**BRISEE DOUGH**

360 G Cold butter 84%
8 G Salt
10 G Sugar
40 G Egg yolks
100 G Milk full cream
500 G Flour type 55

Make a first mixture with softened butter, salt and sugar. Then add the egg yolks and the milk. Be careful not to mount the device. Once the mixture is homogeneous, add the flour and mix very briefly. Reserve in the refrigerator. Roll the dough to the rolling mill at 2mm and apply on the circles slightly buttered.

**FLAN MIXTURE**

1000 G Milk full cream
1000 G Cream UHT 35%
110 G Corn starch
15 G Flour type 45
350 G Sugar
10 G Vanilla pods
10 G Vanilla extract

Heat the milk and cream with the vanilla let it infuse minimum 1 hour, add the starch and flour and give a light broth. Add the sugar, mix and pour directly into the circles. Let stand at least 5 hours in the refrigerator before cooking for 70 minutes at 170 ° C (325 ° F).

# FLORA

PISTACHIO GLUTEN FREE SPONGE- CRUNCHY PISTACHIO- STRAWBERRY CONFIT-NAMELAKA IVORY CHOCOLATE- SABLE PISTACHIO- PINK GRAPEFRUIT GLAZE-FRENCH MERINGUE- PISTACHIO COATING

## PETIT GATEAU FINGER FLEXIPAN

## PISTACHIO SPONGE

120 G Almond powder
45 G Roasted pistachio
135 G Light brown sugar 1
30 G Icing sugar
45 G Egg whites 1
35 G Egg yolks
65 G Pistachio paste
0.5 G Salt
135 G Butter 82%
75 G Flour type 55
4.5 G Baking powder
185 G Egg whites
25 G Brown sugar

In the Robot coupe mix the almond powder, pistachio, icing sugar, brown sugar 1,egg whites 1 and the egg yolks but do not whip. Heat the butter with the cream then pour over the first mixture. Whip the egg whites for meringue with the small quantity of brown sugar. Combine the 2 preparations by adding the sifted flour delicately. Pour the sponge in a silpat 25*35cm then bake at 155°C in a convection oven for 18 minutes.

## STRAWBERRY CONFIT

422 G Strawberry puree
70 G Glucose
127 G Sugar
10 G Pectin NH
40 G Lemon juice
4 G Orange blossom water

Heat strawberry pulp and glucose to 40°C. Add mixed sugar with pectin. Bring to a boil. Add the lemon juice and the orange blossom water then blend. Refrigerate or use immediately.

## NAMELAKA IVORY CHOCOLATE

200 G Milk full fat
10 G Glucose
60 G Gelatin mass
290 G Ivory chocolate 35%
300 G Cream UHT 35%
18 G Cocoa butter
410 G Cream UHT
5 G Vanilla pods

Weigh the ingredients separately. Rehydrate the gelatin in cold water. Boil the milk and glucose syrup in a one-liter saucepan and dissolve the gelatin in it stirring continuously. Melt the IVOIRE 35% chocolate at 104°F (40°C) in a micro- wave oven with the COCOA BUTTER and add the vanilla pod. Pour a little of this liquid over the IVOIRE 35% chocolate and stir vigorously. Repeat this operation until the mixture has achieved the smooth and shiny consistency typical of a successful emulsion. Check that the temperature remains above 95°F (35°C). Mix again to refine the structure and add the cold, liquid cream. Stir again making sure not to incorporate air bubbles. Let the mixture crystallize in a covered container in the refrigerator at 39°F(4°C) for at least 6 hours.

**SABLE PISTACHIO**

150 G Butter 84%
1 G Salt
38 G Almond powder
38 G Pistachio powder
75 G Icing sugar
70 G Egg yolks
210 G Flour type 55
5 G Baking powder
Orange zest

Cream the butter, sugar and nuts powder. Incorporate the egg yolks then add the sifted dry ingredients. Roll out the dough between 2-parchment sheets into 3mm then cut into the desire shape and bake between 2-silpain mats. Bake at 150°C for 15 to 18 minutes.

**PINK GRAPEFRUIT GLAZE**

500 G Absolu cristal
70 G Pink grapefruit juice
1 G Red color
QS G Gold powder

Weigh all the ingredients separately. In a saucepan of the right size, bring to boil the ABSOLU CRISTAL and grapefruit juice. Add the color and store in the fridge.

**FRENCH MERINGUE**

150 G Egg whites
150 G sugar
150 G Icing sugar

Weigh all ingredients separately. Whip the egg whites in a mixer with a whisk, gradually adding the sugar. Whip until the required density is obtained and then pipe the meringue in the desired shape on a silicone pad. Bake in a convention oven for 2 hours at 90°C.

**PISTACHIO COATING**

250 G White chocolate 35%
2 G Green color liposoluble
1 G Vanilla beans
40 G Grape seed oil
60 G Roasted Chopped almond

Melt together and add the almond. Use at 38°C.

# LA VIE EN ROSE

CIGARETTES RUSSES MIX- SOFT SPONGE- SYRUP FOR SOAKING- SUBLIME CREAM- STRAWBERRY CONFIT- ALMOND VANILLA WHIPPING GANACHE

## CIGARETTES RUSSES MIX

200 G Butter 82%
200 G Strong flour
190 G Egg whites
200 G Icing sugar
QS G Purple color

Combine the ingredients together then divide the mix in two parts. Add the purple food coloring in one part then use immediately.

## SOFT SPONGE 300 G/ SHEET

160 G Egg yolks
410 G Eggs
320 G Sugar 1
260 G Egg whites
110 G Sugar 2
210 G Flour t45

Whisk together the egg yolks, eggs and sugar 1. Whisk the egg whites and sugar 2 into meringue. Combine the two mixtures and add the sifted flour. Spread onto the cigarette russes mixtures and bake at 230°C for 5 minutes with a double baking sheet.

## SYRUP FOR SOAKING 110G/ SHEET

450 G Water
200 G Sugar
5 G Vanilla extract
2 G Lime zest

Bring to boil all the ingredients and store in the fridge

## SUBLIME CREAM

150 G Mascarpone
350 G Cream UHT 35%
50 G Sugar
10 G Vanilla pods
24 G Gelatin mass

Mix all the ingredients together then let it set overnight in fridge before whipping.

## STRAWBERRY CONFIT

280 G Strawberry puree
280 G Raspberry puree
95 G Glucose
118 G Sugar
12 G Pectin NH
40 G Sugar
60 G Lemon juice
10 G Orange blossom water

Heat up the purees, glucose and sugar. Add the premixed pectin and sugar then boil for 2 minutes. Finish by adding the lemon juice and orange blossom water.

## ALMOND VANILLA WHIPPING GANACHE

230 G Cream UH
20 G Inverted sugar
20 G Glucose
90 G White chocolate 33%
30 G Cocoa butter
85 G Almond paste
70 G Cream cheese
460 G Cream UHT 35%

Infuse the cream, glucose, inverted sugar and almond paste. Pour over the melted chocolate and cocoa butter. Add the cream cheese and cold cream then blend. Reserve in fridge overnight before whipping.

# LEGERTÉ VANILLE

VANILLA SABLE - CARAMELIZED ALMOND - VANILLA CAKE - CREAM Y- VANILLA - VANILLA ALMOND VANILLA PRALINE - LIGHT VANILLA MASCARPONE CREAM - MIRROR GLAZE – WHITE PAINT

## VANILLA SABLE

100 G Butter 82%
125 G Brown sugar
50 G Almond powder
2.5 G Baking powder
200 G Flour type 55
2 G Vanilla pods
30 G Milk

Mix all the ingredients together in a mixer by using a flat beater to medium speed When the dough gets ready, flatten it, 1.5mm thick, through two guitar sheets Store it in a fridge to get stabilized and shape into round 14cm Bake into a baking tray with non-stick baking sheet in preheated oven to 150° for about 12 minutes

## VANILLA CAKE

150 G Roasted almond powder
89 G Brown sugar
40 G Egg whites
65 G Egg yolks
10 G Vanilla paste
2 G Salt
123 G Clarified butter
68 G Flour 55
4 G Baking powder
34 G Inverted sugar
40 G Cream
168 G Egg whites
50 G Sugar for meringue

In the robot coupe mix the almond powder, brown sugar, vanilla, egg whites, egg yolks, and salt. Add the hot melted butter with the cream then mix again for 2 minutes. Parallel whip the egg whites with the brown sugar and fold delicately the 2 mixtures by adding the flour and baking powder. Bake in a frame 30*30 cm at 170°C for 22 minutes.

## CARAMELIZED ALMOND

250 G Roasted almonds
125 G Sugar
35 G Water
5 G Butter
1 Vanilla pods

Bring the water and sugar to a boil Add the almonds and stir constantly by using a ladle until the almonds get firstly sugared and then caramelized just before remove the almonds away from the burner, add the butter and spread them on a baking tray until they get cold.

**VANILLA CREAMY**

446 G Cream UHT 35%
10 G Vanilla Paste
92 G Milk full fat
92 G Egg yolks
60 G Sugar
40 G Gelatin mass

Warm the cream and then infuse with the split and scraped vanilla beans for around 20 minutes. Once infused, strain and then make up the weight of the cream and add the milk. Bring to the boil and pour onto the egg yolks mixed with the sugar (without whitening). With the sugar. Soften the gelatin in five times its weight in water and then add to the pan. Heat to 84°C (183.2°F). Remove from the heat, strain, blend for a moment or two and then chill rapidly. Pour into molds while still liquid, or pipe when it has a creamy texture.

**ALMOND VANILLA PRALINE**

375 G Roasted hazelnut
375 G Roasted almond
500 G Sugar
125 G Water
22 G Vanilla pods Salt

Process like a classic old school praline. Let it cool down then mix in a robot coupe.

**LIGHT VANILLA MASCARPONE CREAM**

300 G Milk full fat
45 G Inverted Sugar
45 G Glucose
225 G Ivory chocolate 35%
288 G Cream UHT 35%
375 G Mascarpone
6 Vanilla beans
225 G Whipping cream UHT 35%

Bring the milk, invert sugar, glucose and infuse the vanilla pods to a simmer. Strain. Slowly pour the boiling mixture over the melted couverture, mixing in the center to create a shiny, elastic "core", a sign of a started emulsion. Continue adding the liquid little by little. Mix to perfect the emulsion. Add the cream, and the mascarpone, mix again. Keep cool and let crystallize preferably overnight. Whisk in the mixture to obtain a very soft whipped cream texture. whip the cream and to incorporate it delicately with the mounted ganache.

**VANILLA MIRROR GLAZE**

245 G Water
506 G Sugar
506 G Glucose
340 G Condensed milk
236 G Cocoa butter
120 G Gelatin mass
2 G Vanilla powder
QS White color powder

Cook water, sugar and glucose to 105°C. Add the condensed milk then the melted gelatin mass. Pour into the cocoa butter and titan powder color then blend. Use at 35°C.

**WHITE PAINT**

200 G Cocoa butter Ivory
300 G Chocolate Titanium
QS G Powder
Mix together then. Spray the frozen cake.

# ORIGINE

BISCUIT SACHER CHOCOLAT - VANILLA CREAMY - CRUNCHY CHOCOLATE - MOUSSE CARAÏBES - CHOCOLATE MIRROR GLAZE - ALMOND ROCHERS COATING

## SACHER BISCUIT CHOCOLAT

320 G Almond paste 70%
95 G Icing Sugar
155 G Egg yolks
110 G Whole eggs
70 G Cocoa masse 100%
70 G Butter 82%
180 G Egg whites
95 G Sugar
70 G Flour type 55
38 G Cocoa powder

Soften the marzipan with the icing sugar by adding the eggs and yolks gradually. Whip into ribbon. Dissolve the cocoa mass and hot butter with a little almond paste/egg mixture. Stir in the whites with the sugar, add the sieved powders and finally the cocoa paste and the melted butter. Spread in a frame 2cm thick.
Bake at 180°C for 10 minutes.

## VANILLA CREAMY

680 G Cream UHT 35%
160 G Egg yolks
13 G Vanilla beans
105 G Sugar
40 G Mass gelatin

Make a custard cream and cook at 82-84°C. Add the gelatin and stir in the xanthan while mixing. Garnish the molds.

## MOUSSE CARAIBES

165 G Milk full cream
25 G Glucose
25 G Inverted sugar
7 G Gelatin mass
200 G Caraibes 66%
330 G Cream UHT 35%

Boil the milk with glucose syrup and inverted sugar. Add the gelatin mass, pour in several times on the melted chocolate to obtain a smooth and shiny mass then Mix. When the mixture reaches 35 ° C, stir in the whipped cream (light texture). Use immediately for the assembling.

## CRUNCHY CHOCOLATE

60 g Dark chocolate
30 g Butter
80 g Praline hazelnut
250 g Streusel choco
25 g Feuilletine streusel choco
57 g Flour T55
9 g Cacao powder
65 g Almond powder
65 g Brown sugar
65 g Butter
1 g Soda powder

## CHOCOLATE GANACHE

175 g cream
12 g inverted sugar
50 g butter
222 g Guanaja 70% chocolate

**CHOCOLATE MIRROR GLAZE**

225 G Sugar
130 G Glucose
50 G Inverted sugar
75 G Cocoa powder
120 G Water
375 G Sugar
110 G Gelatin mass

Heat cream, glucose, inverted sugar, cocoa powder and salt. Cook the water and sugar at 124 ° C. Deglaze with the hot cream. Cool to 60°C, add the gelatin. Mix well then Chinese. Use at ± 32 ° C.

# ROCHER

HAZELNUT DACQUOISE - VANILLA CREAMY - SOFT CARAMEL - HAZELNUT MOUSSEUX - MILK CHOCOLATE COATING

**INDIVIDUAL SHERE**

**HAZELNUT DACQUOISE**

180 G Hazelnut meal
214 G Egg whites
214 G Inverted sugar
56 G Icing sugar
56 G Flour type 55

Toast the hazelnut meal at 160 ℃ in a convection oven for approximately 13 minutes. Allow to cool completely. Whisk the egg whites and inverted sugar in the bowl of a stand mixer fitted with a whisk attachment on low speed. While that is whipping, combine the sieved almond meal, icing sugar and flour in a bowl. Increase the speed of the mixer and continue to whip until you reach a firm peak. Mix with the dry ingredients and bake at 170ºC for 10-12 minutes..

**VANILLA CREAMY**

680 G Cream UHT 35%
160 G Egg yolks
10 G Vanilla pods
105 G Sugar
40 G Gelatin mass

Make a custard cream and cook at 82-84°C. Add the gelatin and stir in the xanthan while mixing. Garnish the molds.

**SOFT CARAMEL**

166 G Sugar
185 G Glucose 1
350 G Cream UHT 35%
87 G Milk full fat
87 G Glucose 2
3 G Salt
400 G Caramel base
60 G Warm milk

Simmer together the milk, the cream, the glucose (2) and the fleurde sel. Cook the sugar and glucose (1) into caramel 185°C, thendeglaze with the heated cream. Cook at 105 ° C and Strain. Add the butter at 70°C, mix and cool. Store in hermetic container formontage.Mix together and and mold immediately.

**HAZELNUT MOUSSEUX**

**CUSTARD CREAM**

250 G Milk full cream
50 G Egg yolks
25 G Sugar

Make a custard.

**MERINGUE GLUCOSE**

135 G Glucose
90 G Egg whites

Heat the ingredients together to 40°C and whip with a whisk until cool.

**ASSEMBLING**

170 G Hazelnut praline
30 G Hazelnut paste
75 G Custard base
20 G Gelatin mass
80 G Meringue glucose
385 G Cream UHT 35%
165 G Mascarpone

Heat the hydrated gelatine, add the custard and the praline. Add the whipped Sublime and finish with the whipped glucose meringue.

**ALMOND MILK COATING**

100 G Chopped almond
100 G Dark chocolate 66%
900 G Milk chocolate 40%
100 G Grape seed oil
50 G Cocoa nibs

Mix all together and use at 40°C.

# SUMMER PAVLOVA

CRUNCHY FRENCH MERINGUE - STRAWBERRY MARMELADE - STRAWBERRY IVORY WHIPPING GANACHE

**INDIVIDUAL PAVLOVA**
**CRUNCHY MERINGUE SHELL**

175 G Egg whites 2
G Tartar cream 175
G Sugar
175 G Icing sugar

Whip the egg whites, tartar cream and sugar into meringue; incorporate delicately the sifted icing sugar. Pipe the meringue on a silicone sphere mold then bake at 80°C for 2 hours. Reserve in hermetic container for montage.

**STRAWBERRY MARMELADE**

260 G Strawberry puree
55 G Raspberry puree 20
G Sugar
2 G Pectin NH
2 G Lemon juice

332 G Fresh strawberries
165 G Strawberry marmelade

Heat the fruit pulps to 40°C (104°F), and then add the sugar mixed with the pectin. Bring briefly to a boil and then add the lemon juice. Set aside in the refrigerator. Mix the Candied Strawberries with the strawberries cut into small cubes. Cook the strawberry on the bainmarie until the juice comes out. Reserve the juice in chiller for montage.

**STRAWBERRY JUICE**

1200 G frozen strawberry

Boil on the bain marie the frozen strawberry for minimum 2 hours to get all the juice out. Strain and use.

**STRAWBERRY IVORY WHIPPING GANACHE**
**BASIC GANACHE**

225 G Strawberry juice
10 G Glucose
285 G Ivory chocolate
500 G Basic Ganache
500 G Cream UHT
10 G Orange blossom water

Simmer the strawberry juice and glucose; pour over the melted chocolate in 3 times to perfect the emulsion. Combine the basic Ganache and cream, add the blossom water and blend to smooth the texture. Reserve for minimum 6 hours in chiller before using.

# TARTE AU CHOCOLAT 100%

CHOCOLATE SHORTCRUST - CHOCOLATE MOIST BISCUIT- GANACHE CHOCOLATCRÈME MOUSSEUSE AU CHOCOLAT- MILK CHOCOLATE GLAZE- NOUGATINE CHOCOLAT

**INDIVIDUAL TARTELETTE**
**CHOCOLATE SHORTCRUST**

180 G Butter dry 84%
135 G Icing sugar
45 G Almond powder
75 G Whole eggs
350 G Flour type 55
100 G P125 Coeur de Guanaja
2 G Salt

Mix the melted chocolate with the butter, and then add the salt, icing sugar, almonds, eggs and smaller quantity of flour. Take care not to beat in too much air. As soon as it is combined, quickly add the remaining flour. Set aside in the refrigerator for a few hours before rolling out. Leave the filled tart tins in the refrigerator to rest for 30 minutes. Bake at 145-150ºC (293- 302°F).

**CHOCOLATE MOIST BISCUIT 650G/ PLAQUE**

55 G Inverted sugar
190 G Whole eggs
55 G Almond powder
95 G Sugar
90 G Cream UHT
95 G Flour type 55
20 G Cocoa powder
3 G baking powder
2 G Sea Salt
55 G Grape seed oil
20 G Cocoa pure mass 100%

Mix all the ingredients in order then spread over a baking tray and silpat. Bake at 170ºC for 8 minutes.

**GANACHE CHOCOLAT**

310 G Cream UHT 35%
288 G Dark chocolate 55%
60 G Glucose
60 G Inverted sugar
2 G Vanilla pods!

Simmer the cream, vanilla and sugars. Pour over the melted chocolate in 3 times then blend. Reserve for montage.

**CRÈME MOUSSEUSE AU CHOCOLAT**

190 G Milk full cream
35 G Inverted sugar
135 G Egg yolks
210 G Dark chocolate 70%
210 G Whipping cream 35

Simmer the cream and inverted sugar together, cook with the yolks into custard 84ºC. pour over the melted chocolate in 3 times to perfect the emulsion. Cool to 35ºC then fold the whipping cream and use immediately.

**MILK CHOCOLATE GLAZE**

150 G Milk full cream
100 G Cream UHT 35%
100 G Glucose
45 G Gelatin mass
300 G Milk chocolate 38%
300 G Pate a glacer blonde

Simmer the cream, milk and glucose together. Add the gelatin mass then pour over the melted chocolate and pate a glacer. blend

**NOUGATINE CHOCOLAT**

40 G Milk
100 G Butter
40 G Glucose
120 G Sugar
2 G Pectin NH
120 G Cocoa nibs

Heat the milk, glucose and butter to 45ºC. Add the premixed pectin and sugar then boil for 1 minute. Add the cocoa nibs then bake at 190ºC for 8 minutes.

# THE BROWNIE

BROWNIE PECAN P125- NAMELAKA BAHIBE - MILK CHOCOLATE ICING- CARAMEL CHOCOLATE SAUCE

**TRAVEL CAKE**

**BROWNIE PECAN P125**

350 G Whole eggs tempered
225 G Sugar
225 G Brown sugar
360 G Clarified butter
135 G Flour type 55
70 G Egg whites tempered
160 G Roasted Pecan or Walnut
260 G Coeur de Guanaja

Melt the chocolate, add the clarified liquid butter. check the temperature; it must be 45/50°, Whisk the eggs, egg whites and sugars together until the mixture is smooth and well beaten. Pour the butter and chocolate mixture into the eggs. Mix evenly. sift the flour and add to the previous mixture. Finally, add the crushed Pecan nuts. Pour into a 30x40cm frame. Bake at 160° c for 12 to 15 minutes. Let it cool and cut into portions.

**NAMELAKA BAHIBE**

200 G Milk full cream
10 G Glucose
28 G Gelatin mass
300 G Bahibe 46%
400 G Cream UHT 35%

Bring the milk and the glucose to a boil in a pot When the mixture has boiled and while it is still burning hot, pour it over the chocolate and emulsify Finish the procedure of emulsion by using a hand mixer and then add the whipping cream in a fluid state Leave the Namelaka in a fridge for a night to get stable.

**MILK CHOCOLATE ICING**

700 G Milk chocolate 40%
150 G Hazelnut paste 100%
50 G Grape seed oil
126 G Chopped roasted almond

Melt the chocolate to 45ºC, add the hazelnut paste and the grape seed oil, add the pre-roasted crunched hazelnut, use at 32ºC.

**CARAMEL CHOCOLATE SAUCE**

250 G Sugar
250 G Cream UHT 35%
50 G Bahibe 46%

Heat the whipping cream Prepare a dry caramel with the sugar and finish it with the whipping cream Bring the sauce to a boil for 1 minute to medium temperature Strain the sauce and when its temperature drops slightly, emulsify over the chocolate

# ADDITIONAL RECIPES

# Karim Bourgi course 16 - 18 November, 2018 Kiev

# PATE A CHOUX

250 g Water
250 g Milk
200 g Butter dry 84%
300 g Flour type 55
5 g Salt
10 g Sugar
8 g Inverted sugar
450-500 g Whole eggs

Bring to boil water, milk, butter, salt, inverted sugar and sugar. Add the flour in one time then dry the choux pastry for 1 minute on a low heat in order to cook the starch in the flour. Transfer the dough in a freestanding mixer with paddle and mix until the dough reach 45 degrees. Tempers the whole eggs to 25oC then start adding onto the dough in many times then finish by adding the milk 2 if necessary. Pipe the Éclairs on baking tray then Spray with grape seed oil and dust with the mixture of dextrose and cocoa butter. Bake at 180oC for 20 minutes with the damper close then reduce the temperature to 165oC and open the damper for 30 minutes to dry the choux completely. Reserve for montage.

## RASPBERRY IVORY GANACHE
## (for macarons)

188 g Raspberry pulp
213 g Cream UHT 35%
430 g White chocolate 35%

Bring the cream to simmer, pour the hot cream onto the melted chocolate in 3 times to perfect the emulsion. Add the warm raspberry puree then blend to smooth the ganache. Reserve the Ganache overnight in chiller. Next day whip slightly the Ganache in order to fill the macarons. Reserve the macarons in fridge for 2 days before degustation or freeze for 1 month

## LIGHT STRAWBERRY MOUSSE
## (for entremets)

500 g strawberry puree
65 g gelatin mass
590 g cream 35%
320 g strawberry inspiration Valrhona

Heat the pulp and add the gelatin previously rehydrated.
Gradually pour the hot pulp on the melted chocolate. Mix
As soon as possible to complete the emulsion. When the mixture is
at 35 C, pour over the cream foamy rise.
Pour right away. Freeze.

# PUFF PASTRY
# (for Millefeuille)

1000 g Flour type 65
25 g Salt
380 g Water
300 g Soft butter 82%
500 g Butter extra dry 84%
5 g Vinegar

Mix the first ingredients without over mixing. Let the dough rest for minimum 2 hours before start folding. Take the dough from the fridge and make 5 single fold (Make sure to let it rest minimum 1 hour between each fold) If you want to make it pistachio puff just add 100g pistachio paste with the 500g butter and give only 4 simple fold.

## VANILLA MILLEFEUILLE CREAM

325 g Milk full cream
65 g Caster sugar
2 g Vanilla pods
65 g Egg yolks
22 g Cold pastry cream powder
506 g Cream UHT
41 g Caster sugar
100 g Egg yolks
10 g Vanilla pods
97 g Mass gelatin
506 g Mascarpone
240 g Pastry cream

Make a pastry cream with the first part of the recipe. Cook an English at 85 °C with liquid cream, caster sugar, egg yolks and vanilla. Add the gelatin mixture and pour over the mascarpone and the pastry cream. Cool and whisk the next day. Make this cream at least 6 hours before use.

# ORIGINAL RECIPES

# Karim Bourgi course
# 16 - 18 November, 2018
# Kiev

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# ANIMATION CITRON

CRUNCHY IVORY LEMON- ALMOND LEMON SPONGE- LEMON CONFIT- IVORY CITRUS CREAMY- LEMON NAMELAKA- LIME MERINGUE MOUSSE- LEMON NAPPAGE- WHITE ALMOND ICING

## CRUNCHY IVORY LEMON

| | | |
|---|---|---|
| 125 | G | Butter 84% |
| 125 | G | Sugar |
| 125 | G | Flour type 55 |
| 2 | G | Salt |
| 155 | G | Almond powder |
| 400 | G | Baked crumble |
| 100 | G | Feuilletine |
| 140 | G | Clarified butter |
| 140 | G | Ivory chocolate |
| 10 | G | Lemon zest |

Realize the first part of the recipe as crumble. Bake at 150ºC for 18 minutes then let it cool down.

Melt the chocolate and clarified butter, add the rest of ingredients then mix to have nice crunchy base. Pressed the sable in the oval molds and freeze.

## ALMOND LEMON SPONGE

| | | |
|---|---|---|
| 320 | G | Whole eggs |
| 80 | G | Inverted sugar |
| 135 | G | Sugar |
| 120 | G | Almond powder |
| 135 | G | Cream UHT |
| 135 | G | Flour type 55 |
| 7 | G | Baking powder |
| 80 | G | Grape seed oil |
| 10 | G | Lemon zest |
| 2 | G | Salt |

Mix all ingredients together then add bake in a convection oven for 6 to 8 minutes. Reserve for montage.

## LEMON NAMELAKA

| | | |
|---|---|---|
| 200 | G | Cream UHT 35% |
| 5 | G | Lemon zest |
| 5 | G | Glucose |
| 20 | G | Gelatin mass |
| 190 | G | Opalys chocolate |
| 125 | G | Lemon juice |

Heat the milk with the glucose to reach the temperature of 80ºC. add the melted gelatin mass then pour over the ivory chocolate in 3 times to perfect the emulsion. Add the cold cream then blend to smooth the Ganache, leave to stiffen in fridge before using.

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## LEMON CONFIT

| | | |
|---|---|---|
| 450 | G | Organic Lemon juice |
| 225 | G | Sugar |
| 150 | G | Lemon zest |

Wash the lemon and prepare the zest with the micro plane. Blench the zest 3 times start cold water to remover the bitterness. Cook with the juice and sugar and make a reduction to 50%. Mix the confit then cook again for few minutes to have a smooth texture. Reserve in fridge for montage.

## IVORY CITRUS CREAMY

| | | |
|---|---|---|
| 160 | G | Lemon juice |
| 80 | G | Lime juice |
| 80 | G | Yuzu juice |
| 375 | G | Whole eggs |
| 90 | G | Sugar |
| 270 | G | Ivory chocolate 35% |
| 12 | G | Cocoa butter |
| 28 | G | Gelatin mass |

Zest all the citrus and let it infuse for 30 minutes with the juices. Cook with the eggs and sugar to 85ºC then add the mass gelatin. Pour the hot liquid onto the chocolate in 3 times then blend to perfect the emulsion. Reserve in chiller for montage.

## LIME MERINGUE MOUSSE

| | | |
|---|---|---|
| 70 | G | Mass gelatin |
| 115 | G | Sugar |
| 135 | G | Water |
| 125 | G | Lime juice |

Make syrup with the sugar and water. Bring to a boil. Add the lime juice and the mass gelatin. Bring to a boil again. Leave to set in the fridge for overnight. Whip the jellified syrup in a freestanding mixer until it has the consistency of a mousse. Pour into a rectangular mold or frame approx. 15cm square freeze. Unmold and cut into 1 cm cubes.

## LEMON NAPPAGE

| | | |
|---|---|---|
| 500 | G | Absolu cristal |
| 50 | G | Lime juice |
| QS | G | Lime green color |

Boil together then spray the ivory creamy.

## WHITE ALMOND ICING

| | | |
|---|---|---|
| 500 | G | Ivory chocolate |
| 60 | G | Grape seed oil |
| 125 | G | Chopped roasted almond |
| 2 | G | Vanilla pods |

Melt the chocolate then add the oil and vanilla pods. Finish by adding the chopped almond. Use the icing at 35ºC.

## MONTAGE:

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# BABA EXOTIC

BABA DOUGH- PUNCH SPECIAL BABA- IVORY WHIPPING CREAM – PINEAPPLE MARMELADE- NAPPAGE BABA

## INDIVIDUAL

### BABA DOUGH 35G

| | | |
|---|---|---|
| 140 | G | Butter 82% |
| 4 | G | Sea salt |
| 60 | G | Sugar |
| 186 | G | Whole Eggs |
| 35 | G | Fresh biologic yeast |
| 236 | G | Flour type 45 |

Mix the yeast with the 2 third of the eggs then add the flour, sugar and sea salt and mix for 10 to 12 minutes with the hook attachment speed number 6 until the dough get smooth. Add the pieces of butter and mix for another 10 minutes speed number 6 until the dough get in the middle into one piece. Transfer the baba dough in a container and let it rest for 10 minutes. Pipe the baba dough in a savarin mold 30 to 40g per piece and then let it proof for 60 minutes at 26ºC. Bake at 155ºC for 20 minutes and make sure to cover with the silpain and double tray to avoid any bad deformed while baking. Remove the trays and silpain then bake for another 5 to 8 minutes.

### PUNCH SPECIAL BABA

| | | |
|---|---|---|
| 900 | G | Sugar |
| 5 | G | Vanilla pods |
| 10 | G | Lemon zest |
| 525 | G | Water |
| 250 | G | Yuzu juice |
| 275 | G | Orange juice |
| 525 | G | Pineapple fresh juice |
| 240 | G | Grape fruit juice |
| 240 | G | Passion fruit puree |
| QS | | Cinnamon stick |

Mix all the ingredients except the rum then give a boil. Transfer to a plastic container then add the rum once the mixture is cold. Reserve in fridge to mature the punch before using.

### IVORY RUM VANILLA WHIPPING GANACHE

| | | |
|---|---|---|
| 200 | G | Cream UHT 35% |
| 135 | G | Ivory chocolate 33% |
| 20 | G | Inverted sugar |
| 20 | G | Glucose |
| 300 | G | Cream UHT 35% |
| 2 | G | Vanilla pods |
| 2 | G | Lemon zest |

Bring the cream, lime zest, vanilla, glucose and inverted sugar to boil. Pour over the chocolate in 3 times to create the emulsion. Add the remaining cold cream then blend. Reserve the cream for minimum 10 hours in the fridge before whipping.

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**PINEAPPLE MARMELADE**

| | | |
|---|---|---|
| 480 | G | Fresh pineapple |
| 18 | G | Lemon juice |
| 7 | G | Corn starch |
| 25 | G | Passion fruit puree |
| 3 | G | Vanilla pods |
| 1 | G | Lemon zest |

Cut the pineapple into small cubes; dissolve the cornstarch with the lemon juice. Sear the cubes of pineapple in a saucepan add the mix lemon, starch and vanilla then let it compote. Once its cold add the rum. Reserve for montage

**NAPPAGE BABA**

| | | |
|---|---|---|
| 500 | G | Absolu cristal |
| 25 | G | Water |

Mix all the ingredients. Bring to a boil. Leave to cool. Use at 80° C.

MONTAGE:

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# COIN

HAZELNUT TENDER BISCUIT- CARAMELIZED HAZELNUT- DULCEY CREAMY- SOFT PRALINE- CRUNCHY HAZELNUT- DULCEY SUPREME- CARAMEL MIRROR GLAZE

## ENTREMETS & PETITS GATEAUX

### HAZELNUT TENDER BISCUIT

| | | |
|---|---|---|
| 170 | G | Roasted whole hazelnut |
| 141 | G | Brown sugar 1 |
| 46 | G | Raw egg whites |
| 56 | G | Egg yolks |
| 2 | G | Sea salt |
| 3 | G | Vanilla Pods |
| 38 | G | Icing Sugar |
| 160 | G | Melted Butter |
| 80 | G | Flour type 55 |
| 5 | G | Baking powder |
| 190 | G | Egg whites for meringue |
| 29 | G | Brown sugar 2 |

Mix the roasted hazelnut powder, icing sugar, brown sugar 1, salt, egg yolks, vanilla paste and unbeaten egg whites in the robot coupe for 3 minutes. Then add the melted butter and the tempered liquid cream. Whip the meringue with the brown sugar 2 separately then fold third of the meringue into the first mixture, add the sifted flour and baking powder delicately following by the rest of the meringue. Spread in 30*30cm frame and bake at 160°C for 25 minutes. Reserve the biscuit overnight in chiller to get the maximum of moistness.

### CARAMELIZED HAZELNUT

| | | |
|---|---|---|
| 375 | G | Whole hazelnut |
| 75 | G | Water |
| 188 | G | Sugar |
| 10 | G | Sea salt |

Cook the water and sugar into syrup 118°C, then add the roasted hazelnut and cook until its get caramelized. Reserve for montage

### CRUNCHY HAZELNUT

CRUMBLE

| | | |
|---|---|---|
| 100 | G | Butter 84% |
| 100 | G | Brown sugar |
| 131 | G | Almond powder |
| 3 | G | Salt |
| 100 | G | Flour type 55 |

Mix all the ingredients together, bake at 140°C for 20 minutes. Reserve for montage.

| | | |
|---|---|---|
| 81 | G | Cooked crumble |
| 54 | G | Praline 60% |
| 50 | G | Hazelnut paste 100% |
| 40 | G | Cocoa butter |
| 35 | G | Milk chocolate 40% |
| 41 | G | Eclat d'or |

Melt the Jivara add the cocoa butter then the rest of the ingredients. Spread between 2 plastic sheets to 3mm thickness then block in freezer.

## DULCEY CREAMY

| | | |
|---|---|---|
| 240 | G | Cream UHT 35% |
| 240 | G | Milk |
| 97 | G | Egg yolks |
| 48 | G | Sugar |
| 280 | G | Custard cream |
| 170 | G | Dulcey 32% |
| 20 | G | Gelatin mass |

Add wetted and mixed with melted chocolate gelatin and hot custard. Mix gently with a maximum temperature of 35° C. Leave the cream on 24 hours at 4° C.

## PRALINE ALMOND HAZELNUT

| | | |
|---|---|---|
| 375 | G | Whole almond |
| 375 | G | Whole hazelnut |
| 500 | G | Sugar |
| 120 | G | Water |
| 4 | G | Vanilla paste |

Roast the hazelnut and almond for 25 minutes at 150ºC. Cook the sugar; water and vanilla paste to 116ºC, add the hazelnuts and almonds then cook at low fire until its completely caramelized. Let it cool then mix in the robot coupe to have a soft praline. Reserve for montage.

SOFT PRALINE

| | | |
|---|---|---|
| 500 | G | Praline 60% |
| 50 | G | Cocoa butter |

Mix the praline and the melted cocoa butter then blend, make sure to temper the praline to 26ºC before using. Pour 180º over the frozen dulcey creamy then freeze.

## DULCEY SUPREME

| | | |
|---|---|---|
| 250 | G | Milk full fat |
| 48 | G | Gelatin mass |
| 360 | G | Dulcey 32% |
| 390 | G | Whipping cream 35% |

Heat the milk. Strain the milk received and weighs it. Soak the gelatin in water. Add hot milk. Melt the chocolate. Pour 1/3 milk on chocolate. Whisk together using a whisk. Add rest of milk. At 30/35° C, add the whipped cream. Pour out and freeze.

## CARAMEL MIRROR GLAZE

| | | |
|---|---|---|
| 360 | G | Sugar |
| 120 | G | Glucose |
| 60 | G | Absolu cristal |
| 240 | G | Cream UHT |
| 105 | G | Water |
| 73 | G | Milk powder |
| 75 | G | Mass gelatin |

Caramelize the sugar, deglaze with the hot premixed cream, absolu crystal and glucose. At 70ºC add the premixed milk powder and water following by the mass gelatin. Mix and let it set overnight in fridge. Use at 28ºC.

## MONTAGE:

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# FLAN PARISIEN

## SNACKING SUCREE

### BRISÉE DOUGH

| | | |
|---|---|---|
| 360 | G | Cold butter 84% |
| 8 | G | Salt |
| 10 | G | Sugar |
| 40 | G | Egg yolks |
| 100 | G | Milk full cream |
| 500 | G | Flour type 55 |

Make a first mixture with softened butter, salt and sugar. Then add the egg yolks and the milk. Be careful not to mount the device. Once the mixture is homogeneous, add the flour and mix very briefly. Reserve in the refrigerator. Roll the dough to the rolling mill at 2mm and apply on the circles slightly buttered.

### FLAN MIXTURE

| | | |
|---|---|---|
| 1000 | G | Milk full cream |
| 1000 | G | Cream UHT 35% |
| 110 | G | Corn starch |
| 15 | G | Flour type 45 |
| 350 | G | Sugar |
| 10 | G | Vanilla pods |
| 10 | G | Vanilla extract |

Heat the milk and cream with the vanilla let it infuse minimum 1 hour, add the starch and flour and give a light broth. Add the sugar, mix and pour directly into the circles. Let stand at least 5 hours in the refrigerator before cooking for 70 minutes at 170 ° C (325 ° F).

### VISUAL



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# FLORA

PISTACHIO GLUTEN FREE SPONGE- CRUNCHY PISTACHIO- STRAWBERRY CONFIT- NAMELAKA IVORY CHOCOLATE- SABLE PISTACHIO- PINK GRAPEFRUIT GLAZE- FRENCH MERINGUE- PISTACHIO COATING

## PETIT GÂTEAU FINGER FLEXIPAN

### PISTACHIO SPONGE

| | | |
|---|---|---|
| 120 | G | Almond powder |
| 45 | G | Roasted pistachio |
| 135 | G | Light brown sugar 1 |
| 30 | G | Icing sugar |
| 45 | G | Egg whites 1 |
| 35 | G | Egg yolks |
| 65 | G | Pistachio paste |
| 0.5 | G | Salt |
| 135 | G | Butter 82% |
| 75 | G | Flour type 55 |
| 4.5 | G | Baking powder |
| 185 | G | Egg whites |
| 25 | G | Brown sugar |

In the Robot coupe mix the almond powder, pistachio, icing sugar, brown sugar 1,egg whites 1 and the egg yolks but do not whip. Heat the butter with the cream then pour over the first mixture. Whip the egg whites for meringue with the small quantity of brown sugar. Combine the 2 preparations by adding the sifted flour delicately. Pour the sponge in a silpat 25*35cm then bake at 155°C in a convection oven for 18 minutes.

### STRAWBERRY CONFIT

| | | |
|---|---|---|
| 422 | G | Strawberry puree |
| 70 | G | Glucose |
| 127 | G | Sugar |
| 10 | G | Pectin NH |
| 40 | G | Lemon juice |
| 4 | G | Orange blossom water |

Heat strawberry pulp and glucose to 40°C. Add mixed sugar with pectin. Bring to a boil. Add the lemon juice and the orange blossom water then blend. Refrigerate or use immediately.

### NAMELAKA IVORY CHOCOLATE

| | | |
|---|---|---|
| 200 | G | Milk full fat |
| 10 | G | Glucose |
| 60 | G | Gelatin mass |
| 290 | G | Ivory chocolate 35% |
| 300 | G | Cream UHT 35% |
| 18 | G | Cocoa butter |
| 410 | G | Cream UHT |
| 5 | G | Vanilla pods |

Weigh the ingredients separately. Rehydrate the gelatin in cold water. Boil the milk and glucose syrup in a one-liter saucepan and dissolve the gelatin in it stirring continuously. Melt the IVOIRE 35% chocolate at 104°F (40°C) in a micro- wave oven with the COCOA BUTTER and add the vanilla pod. Pour a little of this liquid over the IVOIRE 35% chocolate and stir vigorously. Repeat this operation until the mixture has achieved the smooth and shiny consistency typical of a successful emulsion. Check that the temperature remains above 95°F (35°C). Mix again to refine the structure and add the cold, liquid cream. Stir again making sure not to incorporate air bubbles. Let the mixture crystallize in a covered container in the refrigerator at 39°F(4°C) for at least 6 hours.

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## SABLÉ PISTACHIO

| | | |
|---|---|---|
| 150 | G | Butter 84% |
| 1 | G | Salt |
| 38 | G | Almond powder |
| 38 | G | Pistachio powder |
| 75 | G | Icing sugar |
| 70 | G | Egg yolks |
| 210 | G | Flour type 55 |
| 5 | G | Baking powder |
| QS | | Orange zest |

Cream the butter, sugar and nuts powder. Incorporate the egg yolks then add the sifted dry ingredients. Roll out the dough between 2-parchment sheets into 3mm then cut into the desire shape and bake between 2-silpain mats. Bake at 150oC for 15 to 18 minutes.

## PINK GRAPEFRUIT GLAZE

| | | |
|---|---|---|
| 500 | G | Absolu cristal |
| 70 | G | Pink grapefruit juice |
| 1 | G | Red color |
| QS | G | Gold powder |

Weigh all the ingredients separately. In a saucepan of the right size, bring to boil the ABSOLU CRISTAL and grapefruit juice. Add the color and store in the fridge.

## FRENCH MERINGUE

| | | |
|---|---|---|
| 150 | G | Egg whites |
| 150 | G | sugar |
| 150 | G | Icing sugar |

Weigh all ingredients separately. Whip the egg whites in a mixer with a whisk, gradually adding the sugar. Whip until the required density is obtained and then pipe the meringue in the desired shape on a silicone pad. Bake in a convention oven for 2 hours at 90°C.

## PISTACHIO COATING

| | | |
|---|---|---|
| 250 | G | White chocolate 35% |
| 2 | G | Green color liposoluble |
| 1 | G | Vanilla beans |
| 40 | G | Grape seed oil |
| 60 | G | Roasted Chopped almond |

Melt together and add the almond. Use at 38°C.

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# LA VIE EN ROSE

CIGARETTES RUSSES MIX- SOFT SPONGE- SYRUP FOR SOAKING- SUBLIME CREAM- STRAWBERRY CONFIT- ALMOND VANILLA WHIPPING GANACHE

## PETIT GÂTEAU

### CIGARETTES RUSSES MIX

| | | |
|---|---|---|
| 200 | G | Butter 82% |
| 200 | G | Strong flour |
| 190 | G | Egg whites |
| 200 | G | Icing sugar |
| QS | G | Purple color |

Combine the ingredients together then divide the mix in two parts. Add the purple food coloring in one part then use immediately.

### SOFT SPONGE 300 G/ SHEET

| | | |
|---|---|---|
| 160 | G | Egg yolks |
| 410 | G | Eggs |
| 320 | G | Sugar 1 |
| 260 | G | Egg whites |
| 110 | G | Sugar 2 |
| 210 | G | Flour t45 |

Whisk together the egg yolks, eggs and sugar 1. Whisk the egg whites and sugar 2 into meringue. Combine the two mixtures and add the sifted flour. Spread onto the cigarette russes mixtures and bake at 230°C for 5 minutes with a double baking sheet.

### SYRUP FOR SOAKING 110G/ SHEET

| | | |
|---|---|---|
| 450 | G | Water |
| 200 | G | Sugar |
| 5 | G | Vanilla extract |
| 2 | G | Lime zest |

Bring to boil all the ingredients and store in the fridge.

### SUBLIME CREAM

| | | |
|---|---|---|
| 150 | G | Mascarpone |
| 350 | G | Cream UHT 35% |
| 50 | G | Sugar |
| 10 | G | Vanilla pods |
| 24 | G | Gelatin mass |

Mix all the ingredients together then let it set overnight in fridge before whipping.

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**STRAWBERRY CONFIT 200G**

| | | |
|---|---|---|
| 280 | G | Strawberry puree |
| 280 | G | Raspberry puree |
| 95 | G | Glucose |
| 118 | G | Sugar |
| 12 | G | Pectin NH |
| 40 | G | Sugar |
| 60 | G | Lemon juice |
| 10 | G | Orange blossom water |

Heat up the purees, glucose and sugar. Add the premixed pectin and sugar then boil for 2 minutes. Finish by adding the lemon juice and orange blossom water

**ALMOND VANILLA WHIPPING GANACHE 250G**

| | | |
|---|---|---|
| 230 | G | Cream UH |
| 20 | G | Inverted sugar |
| 20 | G | Glucose |
| 90 | G | White chocolate 33% |
| 30 | G | Cocoa butter |
| 85 | G | Almond paste |
| 70 | G | Cream cheese |
| 460 | G | Cream UHT 35% |

Infuse the cream, glucose, inverted sugar and almond paste. Pour over the melted chocolate and cocoa butter. Add the cream cheese and cold cream then blend. Reserve in fridge overnight before whipping.

VISUAL



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# LEGERTÉ VANILLE

VANILLA SABLE- CARAMELIZED ALMOND- VANILLA CAKE- VANILLA CREAMY- ALMOND VANILLA PRALINE- LIGHT VANILLA MASCARPONE CREAM- VANILLA MIRROR GLAZE- WHITE PAINT

## INDIVIDUAL & ENTREMET

### VANILLA SABLÉ

| | | |
|---|---|---|
| 100 | G | Butter 82% |
| 125 | G | Brown sugar |
| 50 | G | Almond powder |
| 2.5 | G | Baking powder |
| 200 | G | Flour type 55 |
| 2 | G | Vanilla pods |
| 30 | G | Milk |

Mix all the ingredients together in a mixer by using a flat beater to medium speed When the dough gets ready, flatten it, 1.5mm thick, through two guitar sheets Store it in a fridge to get stabilized and shape into round 14cm Bake into a baking tray with non-stick baking sheet in preheated oven to 150° for about 12 minutes

### VANILLA CAKE

| | | |
|---|---|---|
| 150 | G | Roasted almond powder |
| 89 | G | Brown sugar |
| 40 | G | Egg whites |
| 65 | G | Egg yolks |
| 10 | G | Vanilla paste |
| 2 | G | Salt |
| 123 | G | Clarified butter |
| 68 | G | Flour 55 |
| 4 | G | Baking powder |
| 34 | G | Inverted sugar |
| 40 | G | Cream |
| 168 | G | Egg whites |
| 50 | G | Sugar for meringue |

In the robot coupe mix the almond powder, brown sugar, vanilla, egg whites, egg yolks, and salt. Add the hot melted butter with the cream then mix again for 2 minutes. Parallel whip the egg whites with the brown sugar and fold delicately the 2 mixtures by adding the flour and baking powder. Bake in a frame 30*30 cm at 170°C for 22 minutes.

### CARAMELIZED ALMOND

| | | |
|---|---|---|
| 250 | G | Roasted almonds |
| 125 | G | Sugar |
| 35 | G | Water |
| 5 | G | Butter |
| 1 | | Vanilla pods |

Bring the water and sugar to a boil Add the almonds and stir constantly by using a ladle until the almonds get firstly sugared and then caramelized just before remove the almonds away from the burner, add the butter and spread them on a baking tray until they get cold.

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## VANILLA CREAMY

| | | |
|---|---|---|
| 446 | G | Cream UHT 35% |
| 10 | G | Vanilla Paste |
| 92 | G | Milk full fat |
| 92 | G | Egg yolks |
| 60 | G | Sugar |
| 40 | G | Gelatin mass |

Warm the cream and then infuse with the split and scraped vanilla beans for around 20 minutes. Once infused, strain and then make up the weight of the cream and add the milk. Bring to the boil and pour onto the egg yolks mixed with the sugar (without whitening). With the sugar. Soften the gelatin in five times its weight in water and then add to the pan. Heat to 84°C (183.2°F). Remove from the heat, strain, blend for a moment or two and then chill rapidly. Pour into molds while still liquid, or pipe when it has a creamy texture.

## ALMOND VANILLA PRALINE

| | | |
|---|---|---|
| 375 | G | Roasted hazelnut |
| 375 | G | Roasted almond |
| 500 | G | Sugar |
| 125 | G | Water |
| 2 | | Vanilla pods |
| 2 | G | Salt |

Process like a classic old school praline. Let it cool down then mix in a robot coupe.

## LIGHT VANILLA MASCARPONE CREAM

| | | |
|---|---|---|
| 300 | G | Milk full fat |
| 45 | G | Inverted Sugar |
| 45 | G | Glucose |
| 225 | G | Ivory chocolate 35% |
| 288 | G | Cream UHT 35% |
| 375 | G | Mascarpone |
| 6 | | Vanilla beans |
| 225 | G | Whipping cream UHT 35% |

Bring the milk, invert sugar, glucose and infuse the vanilla pods to a simmer. Strain. Slowly pour the boiling mixture over the melted couverture, mixing in the center to create a shiny, elastic "core", a sign of a started emulsion. Continue adding the liquid little by little. Mix to perfect the emulsion. Add the cream, and the mascarpone, mix again. Keep cool and let crystallize preferably overnight. Whisk in the mixture to obtain a very soft whipped cream texture. whip the cream and to incorporate it delicately with the mounted ganache.

## VANILLA MIRROR GLAZE

| | | |
|---|---|---|
| 245 | G | Water |
| 506 | G | Sugar |
| 506 | G | Glucose |
| 340 | G | Condensed milk |
| 236 | G | Cocoa butter |
| 120 | G | Gelatin mass |
| 2 | G | Vanilla powder |
| QS | | White color powder |

Cook water, sugar and glucose to 105ºC. Add the condensed milk then the melted gelatin mass. Pour into the cocoa butter and titan powder color then blend. Use at 35ºC.

## WHITE PAINT

| | | |
|---|---|---|
| 200 | G | Cocoa butter |
| 300 | G | Ivory chocolate |
| QS | | Titanium powder |

Mix together then. Spray the frozen cake.

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# ORIGINE

BISCUIT SACHER CHOCOLAT- VANILLA CREAMY- CRUNCHY CHOCOLATE- MOUSSE CARAÏBES- CHOCOLATE MIRROR GLAZE- ALMOND ROCHERS COATING

## INDIVIDUAL STONE

### SACHER BISCUIT CHOCOLAT

| | | |
|---|---|---|
| 320 | G | Almond paste 70% |
| 95 | G | Icing Sugar |
| 155 | G | Egg yolks |
| 110 | G | Whole eggs |
| 70 | G | Cocoa masse 100% |
| 70 | G | Butter 82% |
| 180 | G | Egg whites |
| 95 | G | Sugar |
| 70 | G | Flour type 55 |
| 38 | G | Cocoa powder |

Soften the marzipan with the icing sugar by adding the eggs and yolks gradually. Whip into ribbon. Dissolve the cocoa mass and hot butter with a little almond paste/egg mixture. Stir in the whites with the sugar, add the sieved powders and finally the cocoa paste and the melted butter. Spread in a frame 2cm thick. Bake at 180°C for 10 minutes.

### VANILLA CREAMY

| | | |
|---|---|---|
| 680 | G | Cream UHT 35% |
| 160 | G | Egg yolks |
| 13 | G | Vanilla beans |
| 105 | G | Sugar |
| 40 | G | Mass gelatin |
| 9 | G | Xanthan |

Make a custard cream and cook at 82-84°C. Add the gelatin and stir in the xanthan while mixing. Garnish the molds.

### CRUNCHY CHOCOLATE

| | | |
|---|---|---|
| 205 | G | Praline hazelnut |
| 128 | G | Lotus paste |
| 90 | G | Dark chocolate 70% |
| 35 | G | Crushed cocoa nibs |
| 2 | G | Sea salt |
| 145 | G | Feuilletine |

Mix the praline, lotus paste and melted chocolate. Heat the mixture to 45° C. Stir in the beans, salt and feuilletine. Spread on the cooled sacher biscuit.

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## MOUSSE CARAIBES

| | | |
|---|---|---|
| 165 | G | Milk full cream |
| 25 | G | Glucose |
| 25 | G | Inverted sugar |
| 7 | G | Gelatin mass |
| 200 | G | Caraibes 66% |
| 330 | G | Cream UHT 35% |

Boil the milk with glucose syrup and inverted sugar. Add the gelatin mass, pour in several times on the melted chocolate to obtain a smooth and shiny mass then Mix. When the mixture reaches 35 ° C, stir in the whipped cream (light texture). Use immediately for the assembling.

## CHOCOLATE MIRROR GLAZE

| | | |
|---|---|---|
| 225 | G | Sugar |
| 130 | G | Glucose |
| 50 | G | Inverted sugar |
| 75 | G | Cocoa powder |
| 120 | G | Water |
| 375 | G | Sugar |
| 110 | G | Gelatin mass |

Heat cream, glucose, inverted sugar, cocoa powder and salt. Cook the water and sugar at 124 ° C. Deglaze with the hot cream. Cool to 60°C, add the gelatin. Mix well then Chinese.
Use at ± 32 ° C.

## ALMOND ROCHERS COATING

| | | |
|---|---|---|
| 50 | G | Chopped almond |
| 50 | G | Dark chocolate 66% |
| 450 | G | Milk chocolate |
| 50 | G | Grape seed oil |
| 25 | G | Cocoa nibs |

Roast the chopped almond for 15 minutes at 150°C. Melt the other ingredients and then mix with the almond and cocoa nibs. Use at 45°C.

## MONTAGE

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# ROCHER

HAZELNUT DACQUOISE- VANILLA CREAMY- SOFT CARAMEL- HAZELNUT MOUSSEUX- MILK CHOCOLATE COATING

## INDIVIDUAL SHERE

### HAZELNUT DACQUOISE

| | | |
|---|---|---|
| 180 | G | Hazelnut meal |
| 214 | G | Egg whites |
| 214 | G | Inverted sugar |
| 56 | G | Icing sugar |
| 56 | G | Flour type 55 |

Toast the hazelnut meal at 160 ℃ in a convection oven for approximately 13 minutes. Allow to cool completely. Whisk the egg whites and inverted sugar in the bowl of a stand mixer fitted with a whisk attachment on low speed. While that is whipping, combine the sieved almond meal, icing sugar and flour in a bowl. Increase the speed of the mixer and continue to whip until you reach a firm peak. Mix with the dry ingredients and bake at 170ºC for 10-12 minutes.

### VANILLA CREAMY

| | | |
|---|---|---|
| 680 | G | Cream UHT 35% |
| 160 | G | Egg yolks |
| 10 | G | Vanilla pods |
| 105 | G | Sugar |
| 40 | G | Gelatin mass |

Make an English cream at 82-84 ° C. Add the gelatin and mix with the hand blender. Let it set in the fridge before using.

### SOFT CARAMEL

| | | |
|---|---|---|
| 166 | G | Sugar |
| 185 | G | Glucose 1 |
| 350 | G | Cream UHT 35% |
| 87 | G | Milk full fat |
| 87 | G | Glucose 2 |
| 3 | G | Salt |
| 120 | G | Butter |

Simmer together the milk, the cream, the glucose (2) and the fleur de sel. Cook the sugar and glucose (1) into caramel 185°C, then deglaze with the heated cream. Cook at 105 ° C and Strain. Add the butter at 70°C, mix and cool. Store in hermetic container for montage.

| | | |
|---|---|---|
| 400 | G | Caramel base |
| 60 | G | Warm milk |

Mix together and and mold immediately.

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## HAZELNUT MOUSSEUX

### CUSTARD CREAM

| | | |
|---|---|---|
| 250 | G | Milk full cream |
| 50 | G | Egg yolks |
| 25 | G | Sugar |

Make a custard.

### MERINGUE GLUCOSE

.

| | | |
|---|---|---|
| 135 | G | Glucose |
| 90 | G | Egg whites |

Heat the ingredients together to 40°C and whip with a whisk until cool.

### ASSEMBLING

| | | |
|---|---|---|
| 170 | G | Hazelnut praline |
| 30 | G | Hazelnut paste |
| 75 | G | Custard base |
| 20 | G | Gelatin mass |
| 80 | G | Meringue glucose |
| 385 | G | Cream UHT 35% |
| 165 | G | Mascarpone |

Heat the hydrated gelatine, add the custard and the praline. Add the whipped Sublime and finish with the whipped glucose meringue.

## ALMOND MILK COATING

| | | |
|---|---|---|
| 100 | G | Chopped almond |
| 100 | G | Dark chocolate 66% |
| 900 | G | Milk chocolate 40% |
| 100 | G | Grape seed oil |
| 50 | G | Cocoa nibs |

Mix all together and use at 40ºC.

## VISUAL

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# SUMMER PAVLOVA

CRUNCHY FRENCH MERINGUE- STRAWBERRY MARMELADE- STRAWBERRY IVORY WHIPPING GANACHE

## INDIVIDUAL PAVLOVA

### CRUNCHY MERINGUE SHELL

| | | |
|---|---|---|
| 175 | G | Egg whites |
| 2 | G | Tartar cream |
| 175 | G | Sugar |
| 175 | G | Icing sugar |

Whip the egg whites, tartar cream and sugar into meringue; incorporate delicately the sifted icing sugar. Pipe the meringue on a silicone sphere mold then bake at 80ºC for 2 hours. Reserve in hermetic container for montage.

### STRAWBERRY MARMELADE

| | | |
|---|---|---|
| 260 | G | Strawberry puree |
| 55 | G | Raspberry puree |
| 20 | G | Sugar |
| 2 | G | Pectin NH |
| 2 | G | Lemon juice |
| 332 | G | Fresh strawberries |
| 165 | G | Candied strawberry |

Heat the fruit pulps to 40°C (104°F), and then add the sugar mixed with the pectin. Bring briefly to a boil and then add the lemon juice. Set aside in the refrigerator. Mix the Candied Strawberries with the strawberries cut into small cubes. Cook the strawberry on the bain-marie until the juice comes out. Reserve the juice in chiller for montage.

### STRAWBERRY JUICE

| | | |
|---|---|---|
| 1200 | G | Strawberry |

Boil on the bain marie the frozen strawberry for minimum 2 hours to get all the juice out. Strain and use.

### STRAWBERRY IVORY WHIPPING GANACHE

BASIC GANACHE

| | | |
|---|---|---|
| 225 | G | Strawberry juice |
| 10 | G | Glucose |
| 285 | G | Ivory chocolate |
| 500 | G | Basic Ganache |
| 500 | G | Cream UHT |
| 10 | G | Orange blossom water |

Simmer the strawberry juice and glucose; pour over the melted chocolate in 3 times to perfect the emulsion. Combine the basic Ganache and cream, add the blossom water and blend to smooth the texture. Reserve for minimum 6 hours in chiller before using.

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**VISUAL**



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# TARTE AU CHOCOLAT 100%

CHOCOLATE SHORTCRUST - CHOCOLATE MOIST BISCUIT- GANACHE CHOCOLAT- CRÈME MOUSSEUSE AU CHOCOLAT- MILK CHOCOLATE GLAZE- NOUGATINE CHOCOLAT

## INDIVIDUAL TARTELETTE

### CHOCOLATE SHORTCRUST

| | | |
|---|---|---|
| 180 | G | Butter dry 84% |
| 135 | G | Icing sugar |
| 45 | G | Almond powder |
| 75 | G | Whole eggs |
| 350 | G | Flour type 55 |
| 100 | G | P125 Coeur de Guanaja |
| 2 | G | Salt |

Mix the melted chocolate with the butter, and then add the salt, icing sugar, almonds, eggs and smaller quantity of flour. Take care not to beat in too much air. As soon as it is combined, quickly add the remaining flour. Set aside in the refrigerator for a few hours before rolling out. Leave the filled tart tins in the refrigerator to rest for 30 minutes. Bake at 145-150ºC (293- 302°F).

### CHOCOLATE MOIST BISCUIT 650G/ PLAQUE

| | | |
|---|---|---|
| 55 | G | Inverted sugar |
| 190 | G | Whole eggs |
| 55 | G | Almond powder |
| 95 | G | Sugar |
| 90 | G | Cream UHT |
| 95 | G | Flour type 55 |
| 20 | G | Cocoa powder |
| 3 | G | baking powder |
| 2 | G | Sea Salt |
| 55 | G | Grape seed oil |
| 20 | G | Cocoa pure mass 100% |

Mix all the ingredients in order then spread over a baking tray and silpat. Bake at 170ºC for 8 minutes.

### GANACHE CHOCOLAT

| | | |
|---|---|---|
| 310 | G | Cream UHT 35% |
| 288 | G | Dark chocolate 55% |
| 60 | G | Glucose |
| 60 | G | Inverted sugar |
| 2 | G | Vanilla pods |

Simmer the cream, vanilla and sugars. Pour over the melted chocolate in 3 times then blend. Reserve for montage.

### CRÈME MOUSSEUSE AU CHOCOLAT

| | | |
|---|---|---|
| 190 | G | Milk full cream |
| 35 | G | Inverted sugar |
| 135 | G | Egg yolks |
| 210 | G | Dark chocolate 70% |
| 210 | G | Whipping cream 35 |

Simmer the cream and inverted sugar together, cook with the yolks into custard 84ºC. pour over the melted chocolate in 3 times to perfect the emulsion. Cool to 35ºC then fold the whipping cream and use immediately.

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## MILK CHOCOLATE GLAZE

| | | |
|---|---|---|
| 150 | G | Milk full cream |
| 100 | G | Cream UHT 35% |
| 100 | G | Glucose |
| 45 | G | Gelatin mass |
| 300 | G | Milk chocolate 38% |
| 300 | G | Pate a glacer blonde |

Simmer the cream, milk and glucose together. Add the gelatin mass then pour over the melted chocolate and pate a glacer. blend

## NOUGATINE CHOCOLAT

| | | |
|---|---|---|
| 40 | G | Milk |
| 100 | G | Butter |
| 40 | G | Glucose |
| 120 | G | Sugar |
| 2 | G | Pectin NH |
| 120 | G | Cocoa nibs |

Heat the milk, glucose and butter to 45ºC. Add the premixed pectin and sugar then boil for 1 minute. Add the cocoa nibs then bake at 190ºC for 8 minutes.

## MONTAGE:

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# THE BROWNIE

BROWNIE PECAN P125- NAMELAKA BAHIBE - MILK CHOCOLATE ICING- CARAMEL CHOCOLATE SAUCE

**TRAVEL CAKE**

## BROWNIE PECAN P125

| | | |
|---|---|---|
| 350 | G | Whole eggs tempered |
| 225 | G | Caster sugar |
| 225 | G | Caster sugar |
| 360 | G | Clarified butter |
| 135 | G | Flour type 55 |
| 70 | G | Egg whites tempered |
| 160 | G | Roasted Pecan or Walnut |
| 260 | G | Coeur de Guanaja |

Melt the chocolate, add the clarified liquid butter. check the temperature; it must be 45/50°, Whisk the eggs, egg whites and sugars together until the mixture is smooth and well beaten. Pour the butter and chocolate mixture into the eggs. Mix evenly. sift the flour and add to the previous mixture. Finally, add the crushed Pecan nuts. Pour into a 30x40cm frame. Bake at 160° c for 12 to 15 minutes. Let it cool and cut into portions.

## NAMELAKA BAHIBE

| | | |
|---|---|---|
| 200 | G | Milk full cream |
| 10 | G | Glucose |
| 28 | G | Gelatin mass |
| 300 | G | Bahibe 46% |
| 400 | G | Cream UHT 35% |

Bring the milk and the glucose to a boil in a pot When the mixture has boiled and while it is still burning hot, pour it over the chocolate and emulsify Finish the procedure of emulsion by using a hand mixer and then add the whipping cream in a fluid state Leave the Namelaka in a fridge for a night to get stable.

## MILK CHOCOLATE ICING

| | | |
|---|---|---|
| 700 | G | Milk chocolate 40% |
| 150 | G | Hazelnut paste 100% |
| 50 | G | Grape seed oil |
| 126 | G | Chopped roasted almond |

Melt the chocolate to 45ºC, add the hazelnut paste and the grape seed oil, add the pre-roasted crunched hazelnut, use at 32ºC.

## CARAMEL CHOCOLATE SAUCE

| | | |
|---|---|---|
| 250 | G | Sugar |
| 250 | G | Cream UHT 35% |
| 50 | G | Bahibe 46% |

Heat the whipping cream Prepare a dry caramel with the sugar and finish it with the whipping cream Bring the sauce to a boil for 1 minute to medium temperature Strain the sauce and when its temperature drops slightly, emulsify over the chocolate

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**VISUAL**

