

Alliance

Plated Desserts



Recipe for 20 plated desserts

Recipe No.: DE30028

Pain de Gènes

450 g	14.47 oz	California almond paste 1:1	
250 g	8.04 oz	fresh eggs	
80 g	2.57 oz	butter	melted
		lemon zest	of 1 lemon
5 g	0.16 oz	baking powder	
70 g	2.25 oz	pastry flour type 400	

Whip California almond paste, eggs and lemon zest. Slowly add melted butter. Finally, fold in sifted baking powder and pastry flour. Pipe into silicone molds or buttered rings and bake until done.

Baking temperature: 180°C/ 356°F

Baking time: approx. 15 minutes

Almond Crunch Disc

150 g	4.82 oz	granulated sugar	
140 g	4.5 oz	butter	unsalted, soft
110 g	3.54 oz	flaked almonds	
30 g	0.96 oz	pastry flour type 400	
1 g	0.03 oz	Fleur de sel	

Mix granulated sugar with the soft butter, add the pastry flour, Fleur de sel and the flaked almonds. Spread onto a stencil placed on a Silpat mat and bake until golden brown.

Baking temperature: 180°C/ 356°F

Baking time: approx. 10 minutes

After baking, form evenly shaped circles with a pastry cutter.

Vanille Crème - Mousse

250 g	8.04 oz	Cream Anglaise	
50 g	1.61 oz	Edelweiss 36%, Rondo	
100 g	3.22 oz	heavy cream 35%	lightly whipped
3 g	0.1 oz	gelatine leaves	

Fold dissolved gelatine leaves into the warm Cream Anglaise mixture, add Edelweiss 36% couverture. Slowly fold in whipped cream and fill up the Vanille Crème - Mousse halfway in small pyramid Fleximolds and let set.

Passion Fruit Crémeux

400 g	12.86 oz	passion fruit purée, no added sugar	
120 g	3.86 oz	past. liquid egg yolk	
150 g	4.82 oz	pasteurized liquid egg	
150 g	4.82 oz	butter	unsalted, soft
120 g	3.86 oz	powdered sugar	
4 g	0.13 oz	gelatine leaves	

Whip egg yolk, eggs and powdered sugar together. Add warm passion fruit purée and reheat to 86°C/ 187°F. Add dissolved gelatine leaves and soft butter. Homogenize by using a hand blender. Fill the prepared pyramid Fleximolds with the Passion Fruit Crémeux and freeze.

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Grapefruit Sorbet

500 g	16.08 oz	water	
250 g	8.04 oz	granulated sugar	
35 g	1.13 oz	past. liquid egg white	
		lemon juice	of 1 lemon

Combine water and granulated sugar and boil well. Allow to cool. Add grapefruit purée, egg white and lemon juice. Freeze in an ice cream machine.

Cru Sauvage Chocolate Mousseline

350 g	11.25 oz	Cream Anglaise	
6 g	0.19 oz	gelatine leaves	
210 g	6.75 oz	Bolivia 68% 60h, Rondo	
450 g	14.47 oz	heavy cream 35%	
		ChocoBrilliant	

Add the bloomed gelatine leaves to the hot Cream Anglaise mixture. Add Bolivia 68%-60h couverture and mix well until dissolved, allow to cool to 40°C/ 104°F. Gradually fold in whipped heavy cream.

Pipe the Cru Sauvage Chocolate Mousseline halfway up into the pastry moulds, insert the frozen Vanille Crème - Mousse and place on top the Passion Fruit Crémeux pyramid. Fill up with the remaining Cru Sauvage Chocolate Mousseline and freeze. Unmould and glaze with ChocoBrilliant.

To assemble & decorate

Raspberry topping

Place the Pain de Gènes. Layer with an Almond Crunch Disc, followed by the glazed Cru Sauvage Chocolate Mousseline on top. Add the chocolate decoration. Scoop a spoon Grapefruit Sorbet on the plate and decorate with fresh raspberry and Raspberry topping dessert-sauce.

Basic recipe

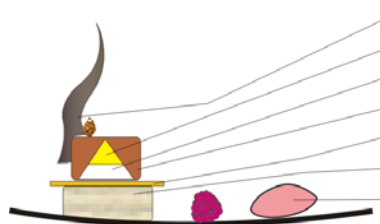
Cream Anglaise

280 g	9 oz	milk 3,5%	
280 g	9 oz	heavy cream 35%	liquid
50 g	1.61 oz	granulated sugar	
110 g	3.54 oz	past. liquid egg yolk	

Boil milk and heavy cream. Mix granulated sugar and egg yolk before adding to the milk-cream mixture. Cook to 85°C/ 185°F and homogenize with a hand blender.

Felchlin products

Art. no	Products
CS84	Edelweiss 36%, Rondo, couverture, white
CS93	Bolivia 68% 60h, Rondo, Grand Cru couverture, dark
KK43	California almond paste 1:1
TM99	ChocoBrilliant, chocolate glaze, dark
TO12	Raspberry topping, dessert-sauce, ready to use



Decoration
Passion Fruit Crémeux
Vanilla Crème- Mousse
Chocolate Mousseline
Almond Crunch Disc
Pain de Gènes
Grapefruit Sorbet