

Caramel, Mango & Yuzu



Recipe for 20 glass bowls

Recipe No.: DE30068

Mango Brunoise

300 g	10.58 oz	fresh mango	cubes, brunoise
5 g	0.18 oz	vanilla sugar	
30 g	1.06 oz	mango purée	
10 g	0.35 oz	yuzu purée	
		lime zest	1/2 piece

Cut the mango in small cubes (brunoise), mix with all the ingredients. Leave for at least 1 hour in the fridge.

Almond Bionda Crumble

95 g	3.35 oz	butter	unsalted, soft
95 g	3.35 oz	pastry flour type 400	
95 g	3.35 oz	granulated sugar	
95 g	3.35 oz	ground almonds	
1 g	0.04 oz	salt	

With the paddle, mix the butter, flour, sugar, almond powder and salt together in order to obtain a dough. Cool it in the fridge and pass it through a grill with a plastic scraper and bake in a convection oven.

Baking temperature: 150°C/ 302°F

Baking time: approx 20 minutes open vent

Leave to cool down.

95 g 3.35 oz Bionda 36%

When the crumble is cold, mix it delicately by using a silicon scraper with the 45°C/ 113°F melted Bionda couverture. Store it in a cool and dry place.

Mango and Yuzu Cream

130 g	4.59 oz	mango purée
100 g	3.53 oz	yuzu purée

27 g	0.95 oz	Gelatine Mix	
45 g	1.59 oz	lemon juice	
75 g	2.65 oz	milk 3,5%	
		lime zest	3 pieces
225 g	7.94 oz	pasteurised liquid egg	
135 g	4.76 oz	granulated sugar	
27 g	0.95 oz	Cacaobutter 100% G	
1.5 g	0.05 oz	fleur de sel	
225 g	7.94 oz	butter	unsalted, cubes

Warm the mango purée, yuzu purée, lemon juice and milk. Mix the fresh eggs with the sugar and combine with the warm mixture. Bring to a boil while mixing with a whisk. Add the cacaobutter and fleur de sel and mix. Add the cold butter cubes and leave to melt. At 40°C/ 104°F, homogenise with a hand blender. Leave to set overnight in the cooler.

Salted Caramel Chantilly

360 g	12.7 oz	heavy cream 35%	liquid
200 g	7.05 oz	Caramel brûlé fleur de sel	
27 g	0.95 oz	Gelatine Mix	
360 g	12.7 oz	heavy cream 35%	liquid, cold

Bring to a boil the first amount of cream with the Caramel brûlé. Add the melted Gelatine Mix and add the cold liquid cream. Place in the fridge overnight. Whip up using a whisk, pipe.

Edelweiss Vanilla Chantilly

1000 g	35.27 oz	heavy cream 35%	
4 g	0.14 oz	Bourbon vanilla bean	1 piece
48 g	1.69 oz	Gelatine Mix	

Caramel, Mango & Yuzu

200 g 7.05 oz Edelweiss 36%, Rondo

Bring to a boil the cream with the grated vanilla bean.
Take out the vanilla bean. Add the melted Gelatine Mix
and pour onto th Edelweiss couverture. Let set overnight.
Whip using a whisk and use.

Finishing

200 g 7.05 oz Caramel brûlé fleur de sel

In the bottom of a glass bowl, pipe some Mango Yuzu
Cream. Place on top some of the Almond Bionda Crumble
and Mango Brunoise. Pipe some Edelweiss Vanilla
Chantilly and Caramel Brûlé. On the top, pipe some of the
Caramel Chantilly, Mango Yuzu Cream and Edelweiss
Vanilla Chantilly. Decorate with Mango Brunoise,
Almond Bionda Crumble, Mango Yuzu Cream and cress.

Basic recipe

Gelatine Mix

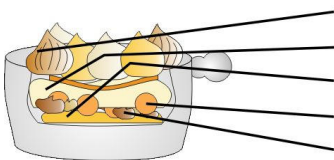
100 g 3.53 oz gelatine powder

600 g 21.16 oz water

Bloom the gelatine approx. 10 minutes in cold water. Use
for further processing or refrigerate.

Felchlin products

Art. no	Products
CO49	Bionda 36%, Couverture White Caramel Rondo
CS11	Cacaobutter 100% G, Cacao butter Grated
CS84	Edelweiss 36%, Rondo, couverture, white
TM01	Caramel brûlé fleur de sel, Cream caramel Salt



Salted Caramel Chantilly
Edelweiss Vanilla Chantilly
Mango & Yuzu Cream
Mango Brunoise
Almond Bionda Crumble