

PROVA

Gourmet

PEARLS

POP OF FLAVOURS

Gelled spheres made from French seaweed including a concentrated extract



COLOMBIAN
COFFEE

MADAGASCAN
VANILLA

COCOA

AN **ATTRACTIVE AND MODERN** VISUAL
TO SUBLIMATE ALL YOUR CREATIONS

AN **INTENSE TASTE**

A **UNIQUE TEXTURE** FOR AN EXPLOSION
OF FLAVOURS IN THE MOUTH

BRINGS A **CREATIVE SIGNATURE** IN A VARIETY OF SWEET
OR SAVOURY RECIPES, OR IN MIXOLOGY

READY-TO-USE, IN TOPPING



MADE IN
FRANCE

STORAGE

At ambient temperature before
opening.
Keep 5-7 days at 2-6°C (35-42°F)
after opening.

SHELF LIFE 15 months

REFERENCES

■ Madagascan vanilla	PERLESVAN50
Colombian coffee	PERLESCAF50
Cocoa	PERLESCAC50



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MODERN TIRAMISU

with cocoa Pearls

by Tristan Rousselot

INGREDIENTS

COLD BREW COFFEE TUILE

73 g Unsalted butter
73 g Icing sugar
73 g Egg white
73 g Flour T55
7 g Cold Brew Coffee -
Extract Prova Gourmet

LADYFINGER BISCUIT

98 g Flour T55
98 g Potato starch
264 g Egg white
151 g Egg yolk
189 g Sugar

COLD BREW COFFEE SYRUP

323 g Water
161 g Muscovado sugar
16 g Cold Brew Coffee -
Extract Prova Gourmet

ALMOND PRALINE

238 g Raw almond
158 g Sugar
4 g Fleur de sel

COLD BREW COFFEE CARAMEL

42 g Granulated sugar
69 g Glucose syrup
0.6 g Salt
250 g Liquid cream 35% fat
6 g Cocoa butter
22 g Unsalted butter
11 g Cold Brew Coffee -
Extract Prova Gourmet

COLD BREW COFFEE MASCARPONE CREAM

123 g Mascarpone
123 g Liquid cream 35% fat
61 g Whole egg
29 g Sugar
14 g Amaretto
15 g Cold Brew Coffee -
Extract Prova Gourmet

DECORATION

50 g Cocoa pearls - Prova Gourmet
50 g Cocoa powder - 22/24% fat

PREPARATION

Recipe for 10 portions

COLD BREW COFFEE TUILE

Cream the softened butter with sifted icing sugar. Gradually add room-temperature egg whites, Cold Brew coffee extract, and sifted flour. Let rest overnight in the refrigerator. On a baking sheet, spread out strips 2 x 18 cm long and bake for 6 min at 170 °C, then flip the tuile and roll it around a tube. Leave to cool.

LADYFINGER BISCUIT

Whip the tempered egg whites to soft peaks and gradually add sugar to firm them up, then fold in the egg yolks. Gently incorporate the sifted dry ingredients. Spread 800 g per 40 x 60 cm baking sheet and bake at 190 °C for 8 min.

COLD BREW COFFEE SYRUP

In a saucepan, bring water and muscovado sugar to a boil. Then, add the Cold Brew coffee extract.

ALMOND PRALINE

Roast the almonds for 20 min at 160 °C in a fan oven and let cool. Make a brown caramel with the sugar, then pour it over the almonds and fleur de sel. Cool and then blend the praline without heating. Transfer to a piping bag without a nozzle.

COLD BREW COFFEE CARAMEL

Cook the sugar and glucose to a brown caramel, then stop the cooking process with the hot cream and salt. Cook the mixture to 103 °C. Cool to 60 °C and add the cocoa butter, unsalted butter, and Cold Brew coffee extract. Transfer to a piping bag and leave it to cool.

COLD BREW COFFEE MASCARPONE CREAM

In a mixing bowl with a whisk attachment, whip all the cold ingredients to a firm texture. Transfer to a piping bag fitted with a 20 nozzle.

DECORATION

On a white plate, place the coffee tuile, then a ladyfinger biscuit disc soaked with the coffee syrup. Pipe the caramel around, then pipe the almond praline in the center, followed by a ring of mascarpone cream. Dust the edges with cocoa powder using a sieve and place cocoa pearls in the center

