

PROVA
Gourmet



Natural Flavours
COLLECTION OF ENTREMETS



Natural Flavour Cocoa Taste ENTREMETS

INGREDIENTS

Recipe for 10 portions

CRISP - COCOA

121 g Baked cocoa-flavour sweet shortcrust pastry
76 g Dark chocolate 72%
38 g Cocoa butter
30 g Pure butter feuilletine flakes
15 g Chopped almonds

JOCONDE SPONGE - COCOA

208 g Egg yolk
166 g Caster sugar
208 g Egg white
33 g Caster sugar
40 g Flour T55
40 g Potato starch
35 g Cocoa powder 22/24% fat
94 g Unsalted butter
17 g **Natural Flavour Cocoa Taste -
Prova Gourmet**

CREAM - COCOA

65 g UHT whole milk
131 g Cream 35% fat
3,5 g **Natural Flavour Cocoa Taste -
Prova Gourmet**
123 g White chocolate 33%
12 g Hydrated gelatin
15 g Cocoa powder 22/24% fat

MOUSSE - COCOA

44 g Caster sugar
15 g Cocoa powder 22/24% fat
33 g Water
68 g Egg yolk
22 g Hydrated gelatin
154 g Cream 35% fat
11 g Caster sugar
3,5 g **Natural Flavour Cocoa Taste -
Prova Gourmet**

DARK CHOCOLATE SPRAY

60 g Dark chocolate 72%
30 g Cocoa butter
10 g Grapeseed oil

DECORATION

100 g Dark chocolate 72%
100 g Neutral glaze
10 g Cocoa powder 22/24% fat





Natural Flavour Cocoa Taste ENTREMETS

PREPARATION

Recipe for 10 portions

CRISP - COCOA

Crumble the baked sweet shortcrust pastry. Melt the dark chocolate and the cocoa butter, then mix all of the ingredients together. Spread the crisp to form a 5mm layer between two sheets of dipping paper and refrigerate. Cut out circles of 5.5cm in diameter.

JOCONDE SPONGE - COCOA

Sift the flour, the potato starch and cocoa powder together. Melt the butter. Beat the egg yolks with the caster sugar until pale. Separately, whisk the egg whites with the caster sugar until stiff. Pour the beaten egg yolks into the egg whites. Add the dry ingredients and the natural flavour cocoa taste. Mix in using a spatula. Add the butter at 45°C. Spread 800g of sponge mix onto a baking mat in a 40x60cm frame. Bake in a fan-assisted oven at 170°C for about 15minutes. Turn out onto a rack as soon as it comes out of the oven. Leave to cool, then cut out circles of 4cm in diameter.

CREAM - COCOA

Bring the milk, cream and cocoa powder to the boil and add the hydrated gelatin. Emulsify over the melted white chocolate and natural flavour cocoa taste mixture using a spatula. Blend. Pipe 30g of cocoa cream into cylindrical moulds of 4.5cm in diameter. Place the sponge circles on top with the crust facing outwards. Freeze.

MOUSSE - COCOA

Combine the caster sugar and sifted cocoa powder, add water and bring to the boil. Poach the egg yolks with the cocoa syrup at 85°C. Add the hydrated gelatin. Whisk the mixture in a mixer fitted with a whisk attachment. At the same time, whip the cream with the caster sugar until soft consistency. When the pâte à bombe has reached 30°C, add the natural flavour cocoa taste and the whipped cream in several stages using a spatula. Pipe 30g of cocoa mousse into a cylindrical mould of 6cm in diameter. Position the insert. Pipe another 5g of cocoa mousse, then position the crisp circle. Smooth and freeze.

DARK CHOCOLATE SPRAY

Melt the dark chocolate and the cocoa butter together. Mix, adding the grapeseed oil. Strain. Remove the mould and spray with a velvety mist of dark chocolate spray.

DECORATION

Roll out a tempered dark chocolate couverture. Cut out a cocoa pod pictogram using a toothpick before crystallisation, or with a water jet cutter after crystallisation. Mix the neutral glaze and cocoa powder. Place the chocolate decoration on top of the entremet. Using a piping cone, fill the holes in the chocolate decoration with cocoa glaze.





Natural Flavour Coconut Taste ENTREMETS

INGREDIENTS

Recipe for 10 portions

CRISP - COCONUT

121 g Baked sweet shortcrust pastry
76 g White chocolate 33%
38 g Cocoa butter
30 g Pure butter feuilletine flakes
8 g Chopped almonds
8 g Coconut powder

JOCONDE SPONGE - COCONUT

202 g Icing sugar
338 g Eggs
58 g Blanched ground almonds
58 g Coconut powder
68 g Flour T55
223 g Egg white
34 g Caster sugar
50 g Grapeseed oil
21 g **Natural Flavour Coconut Taste -
Prova Gourmet**

CREAM - COCONUT

69 g UHT whole milk
137 g Cream 35% fat
12 g Hydrated gelatin
129 g White chocolate 33%
3,5 g **Natural Flavour Cocoa Taste -
Prova Gourmet**

MOUSSE - COCONUT

288 g Cream 35% fat
30 g Hydrated gelatin
18 g Glucose syrup DE40
11 g Egg white
3,5 g **Natural Flavour Coconut Taste -
Prova Gourmet**

WHITE CHOCOLATE SPRAY - COCONUT

60 g White chocolate 33%
40 g Deodorised coconut oil

DECORATION

100 g White chocolate 33%
100 g Neutral glaze





Natural Flavour Coconut Taste ENTREMETS

PREPARATION

Recipe for 10 portions

CRISP - COCONUT

Crumble the baked sweet shortcrust pastry. Melt the white chocolate and the cocoa butter, then mix all of the ingredients together. Spread the coconut crisp to form a 5mm layer between two sheets of dipping paper and refrigerate. Cut out circles of 5.5cm in diameter.

JOCONDE SPONGE - COCONUT

Sift the icing sugar and strong white flour. Emulsify the whole egg, icing sugar, blanched ground almonds, coconut powder and natural flavour coconut taste for 10 minutes, then add the strong white flour using a spatula. Whisk the egg whites and stiffen with the caster sugar. Mix gently the two mixtures. Add the grapeseed oil. Spread 1000g of joconde sponge mix onto a baking mat in a 40x60cm frame. Bake in a fan-assisted oven at 170°C for about 10 minutes. Turn out onto a rack as soon as it comes out of the oven. Leave to cool, then cut out circles of 4cm in diameter.

CREAM - COCONUT

Bring the milk and cream to the boil. Add the hydrated gelatin. Emulsify over the melted chocolate and natural flavour coconut taste mixture using a spatula. Blend. Pipe 30g of coconut cream into cylindrical moulds of 4.5cm in diameter. Place the sponge circles on top with the crust facing outwards. Freeze.

MOUSSE - COCONUT

Heat the egg whites, glucose syrup and hydrated gelatin using a bain-marie at 40°C and whisk in a mixer. At the same time, whip the cream until soft consistency. Gently add the natural flavour coconut taste and the cream to the whipped egg whites. Pipe 30g of coconut mousse into a cylindrical mould of 6cm in diameter. Position the insert. Pipe another 5g of coconut mousse, then position the crisp circle. Smooth and freeze.

WHITE CHOCOLATE SPRAY - COCONUT

Melt the white chocolate and the deodorised coconut oil. Mix and add the Grapeseed oil. Strain. Remove the mould and spray with a velvety mist of white chocolate spray.

DÉCORATION

Roll out a tempered white chocolate couverture. Cut out a coconut pictogram using a toothpick before crystallisation, or with a water jet cutter after crystallisation. Place the chocolate decoration on top of the entremet. Using a piping cone, fill the holes in the chocolate decoration with neutral glaze.





Natural Flavour Hazelnut Taste ENTREMETS

INGREDIENTS

Recipe for 10 portions

CRISP - HAZELNUT

121 g Baked sweet shortcrust pastry
76 g Milk chocolate 40%
38 g Cocoa butter
30 g Pure butter feuilletine flakes
15 g Chopped hazelnuts

JOCONDE SPONGE - HAZELNUT

204 g Icing sugar
342 g Whole egg
105 g Hazelnuts powder
69 g Flour T55
225 g Egg whites
36 g Caster sugar
49 g Grapeseed oil
21 g **Natural Flavour Hazelnut Taste -
Prova Gourmet**

CREAM - HAZELNUT

65 g UHT whole milk
131 g Cream 35% fat
12 g Hydrated gelatin
115 g Milk chocolate 40%
22 g Hazelnut paste
3,5 g **Natural Flavour Hazelnut Taste -
Prova Gourmet**

MOUSSE - HAZELNUT

66 g Egg yolk
75 g Syrup at 30°Baumé
21 g Hydrated gelatin
151 g cream 35% fat
11 g Caster sugar
22 g Hazelnut paste 100%
3,5 g **Natural Flavour Hazelnut Taste -
Prova Gourmet**

MILK CHOCOLATE SPRAY

60 g Milk chocolate 40%
30 g Cocoa butter
10 g Grapeseed oil

DECORATION

100 g Milk chocolate 40%
100 g Neutral glaze
10 g Hazelnut paste





Natural Flavour Hazelnut Taste ENTREMETS

PREPARATION

Recipe for 10 portions

CRISP - HAZELNUT

Crumble the baked sweet shortcrust pastry. Melt the milk chocolate and the cocoa butter, then mix all of the ingredients together. Spread the hazelnut crisp to form a 5mm layer between two sheets of dipping paper and refrigerate. Cut out circles of 5.5cm in diameter.

JOCONDE SPONGE - HAZELNUT

Sift the icing sugar and strong white flour. Emulsify the whole egg, icing sugar, hazelnuts powder and natural flavour hazelnut taste for 10minutes, then add the strong white flour using a spatula. Whisk the egg whites and stiffen with the caster sugar. Mix gently the two mixtures. Add the grapeseed oil. Spread 1000g of joconde sponge mix onto a baking mat in a 40x60cm frame. Bake in a fan-assisted oven at 170°C for about 10minutes. Turn out onto a rack as soon as it comes out of the oven. Leave to cool, then cut out circles of 4cm in diameter.

CREAM - HAZELNUT

Bring the milk and cream to the boil. Add the hydrated gelatin. Emulsify over the melted milk chocolate, hazelnut paste and natural flavour hazelnut taste mixture using a spatula. Blend. Pipe 30g of hazelnut cream into cylindrical moulds of 4.5cm in diameter. Place the sponge circles on top with the crust facing outwards. Freeze.

MOUSSE - HAZELNUT

Poach the egg yolks with the 30°Baumé syrup at 85°C. Add the hydrated gelatin. Whisk the mixture in a mixer fitted with a whisk attachment. At the same time, whip the cream with the caster sugar until soft consistency. When the pâte à bombe has reached 30°C, add the hazelnut paste, the natural flavour hazelnut taste and the whipped cream in several stages using a spatula. Pipe 30g of hazelnut mousse into a cylindrical mould of 6cm in diameter. Position the insert. Pipe another 5g of hazelnut mousse, then position the crisp circle. Smooth and freeze.

MILK CHOCOLATE SPRAY

Melt the milk chocolate and the cocoa butter together. Mix. Add the grapeseed oil. Strain. Remove the mould and spray with a velvety mist of milk chocolate spray.

DECORATION

Roll out a tempered milk chocolate couverture. Cut out a hazelnut pictogram using a toothpick before crystallisation, or with a water jet cutter after crystallisation. Mix the neutral glaze and hazelnut paste. Place the chocolate decoration on top of the entremet. Using a piping cone, fill the holes in the chocolate decoration with hazelnut glaze.





Natural Flavour Pistachio Taste ENTREMETS

INGREDIENTS

Recipe for 10 portions

CRISP - PISTACHIO

121 g Baked sweet shortcrust pastry
76 g White chocolate 33%
38 g Cocoa butter
30 g Pure butter feuilletine flakes
15 g Chopped pistachios

JOCONDE SPONGE - PISTACHIO

204 g Icing sugar
342 g Whole egg
105 g Pistachios powder
69 g Flour T55
225 g Egg white
36 g Caster sugar
49 g Grapeseed oil
21 g **Natural Flavour Pistachio Taste -
Prova Gourmet**

CREAM - PISTACHIO

64 g UHT whole milk
128 g Cream 35% fat
12 g Hydrated gelatin
120 g White chocolate 33%
21 g 100% Pistachio paste
3,5 g **Natural Flavour Pistachio Taste -
Prova Gourmet**

MOUSSE - PISTACHIO

66 g Egg yolk
75 g 30°Baumé syrup
21 g Hydrated gelatin
151 g 100% Pistachio paste
11 g Cream 35% fat
22 g Caster sugar
3,5 g **Natural Flavour Pistachio Taste -
Prova Gourmet**

GREEN SPRAY - PISTACHIO

30 g Cocoa butter
60 g White chocolate 33%
10 g Grapeseed oil
QS Fat-soluble green food colouring

DECORATION

100 g White chocolate 33%
100 g Neutral glaze
10 g 100% Pistachio paste
QS Fat-soluble green food colouring





Natural Flavour Pistachio Taste ENTREMETS

PREPARATION

Recipe for 10 portions

CRISP - PISTACHIO

Crumble the baked sweet shortcrust pastry. Melt the white chocolate and the cocoa butter, then mix all of the ingredients together. Spread the pistachio crisp to form a 5mm layer between two sheets of dipping paper and refrigerate. Cut out circles of 5.5cm in diameter.

JOCONDE SPONGE - PISTACHIO

Sift the icing sugar and strong white flour. Emulsify the whole egg, icing sugar, pistachios powder and natural flavour pistachio taste for 10 minutes, then add the strong white flour using a spatula. Whisk the egg whites and stiffen with the caster sugar. Mix gently the two mixtures. Add the grapeseed oil. Spread 1000g of joconde sponge mix onto a baking mat in a 40x60cm frame. Bake in a fan-assisted oven at 170°C for about 10 minutes. Turn out onto a rack as soon as it comes out of the oven. Leave to cool, then cut out circles of 4cm in diameter.

CREAM - PISTACHIO

Bring the milk and cream to the boil. Add the hydrated gelatin. Emulsify over the melted white chocolate, pistachio paste and natural flavour pistachio taste mixture using a spatula. Blend. Pipe 30g of pistachio cream into cylindrical moulds of 4.5cm in diameter. Place the sponge circles on top with the crust facing outwards. Freeze.

MOUSSE - PISTACHIO

Poach the egg yolks with the 30°Baumé syrup at 85°C. Add the hydrated gelatin. Whisk the mixture in a mixer fitted with a whisk attachment. At the same time, whip the cream with the caster sugar until soft consistency. When the pâte à bombe has reached 30°C, add the pistachio paste, the natural flavour pistachio taste and the whipped cream in several stages using a spatula. Pipe 30g of pistachio mousse into a cylindrical mould of 6cm in diameter. Position the insert. Pipe another 5g of pistachio mousse, then position the crisp circle. Smooth and freeze.

GREEN SPRAY - PISTACHIO

Melt the cocoa butter and the white chocolate. Add the fat-soluble green food colouring. Mix, adding the grapeseed oil. Strain. Remove the mould and spray with a velvety mist of green chocolate spray.

DECORATION

Roll out a tempered green chocolate couverture. Cut out a pistachio pictogram using a toothpick before crystallisation, or with a water jet cutter after crystallisation. Place the chocolate decoration on top of the entremet. Using a piping cone, fill the holes in the chocolate decoration with pistachio glaze.

