



Madagascan Bourbon Vanilla, Yuzu & Tea ENTREMETS

INGREDIENTS

Recipe for 10 portions

SWEET PASTRY

- 17 g Ground blanched almonds
- 31 g Potato starch
- 108 g T55 Flour
- 0,6 g Fine salt
- 54 g Icing sugar
- 57 g Unsalted butter
- 32 g Whole eggs

VANILLA SOFT SPONGE

- 190 g Blanched ground almonds
- 190 g Icing sugar
- 227 g Eggs
- 20 g **Vanilla Extract - Prova Gourmet**
- 4 g **Madagascan Bourbon Vanilla Bean Powder - Prova Pourmet**
- 53 g Strong white flour
- 167 g Egg whites
- 38 g Caster sugar

EXOTIC CREAM

- 146 g Mango puree
- 37 g Passion fruit puree
- 42 g Yuzu juice
- 83 g Eggs
- 20 g Caster sugar
- 16 g Hydrated gelatine
- 79 g Unsalted butter

VANILLA & HOJICHA TEA MOUSSE

- 105 g Whipping cream 35% fat
- 105 g UHT whole milk
- 1 g **Caviani - Prova Gourmet**
- 6 g Hojicha tea
- 41 g Egg yolks
- 24 g Hydrated gelatine
- 58 g White chocolate 33%
- 291 g Whipping cream 35% fat

NEUTRAL GLAZE

- 167 g Water
- 10 g Lemon juice
- 33 g Glucose syrup
- 87 g Caster sugar
- 3 g Pectin X58
- 33 g Caster sugar

EXOTIC CONFIT

- 237 g Mango puree
- 62 g Passion fruit puree
- 12 g Yuzu juice
- 3 g Pectin NH nappage
- 19 g Caster sugar

DECORATION

- 100 g **Madagascan Bourbon Vanilla Pearls - Prova Pourmet**
- 10 g White allymis flower
- 200 g Neutral Glaze





Madagascan Bourbon Vanilla, Yuzu & Tea ENTREMETS

PREPARATION

Recipe for 10 portions

SWEET PASTRY

In the bowl of a mixer fitted with a paddle attachment, crumble the diced butter with the dry ingredients. Then add the whole eggs. Once the mixture starts to come together, stop mixing; do not knead. If necessary, finish combining the mixture by hand, using a smearing motion to avoid developing gluten in the dough. Roll out the dough to 2.5 cm thick between two sheets of baking paper. Let it rest overnight in the refrigerator. Cut out 8 cm diameter discs. Bake for 20 minutes at 160°C on a 7 cm diameter silicone sphere mold.

VANILLA SOFT SPONGE

In a stand mixer fitted with a whisk, emulsify the ground almonds and the sifted icing sugar with the eggs, Pro vanill 200 and vanilla powder. Use a spatula to add the sifted flour. Whisk the egg whites and stiffen with the caster sugar, then fold into the mixture. Weigh out 800 g onto a Silpat and 40 cm x 60 cm baking sheet. Bake in a fan-assisted oven at 180 °C for 12 minutes.

EXOTIC CREAM

Cube the unsalted butter, then freeze. Heat the fruit purees then add the caster sugar and eggs, previously whisked together until pale. Bring the mixture to the boil then add the hydrated gelatine. Blend using an immersion blender, while adding the unsalted butter.

VANILLA & HOJICHA TEA MOUSSE

Heat the cream and milk at 80°C, then add the caviani, then leave the Hojicha tea to infuse for 2 minutes. Strain. Make a crème anglaise using the vanilla tea infusion and the egg yolks. Incorporate the gelatin mass and white chocolate. Mix, then chill in the refrigerator to 21 °C. In the bowl of a mixer fitted with a whisk, whip the remaining cream. Gently fold the whipped cream into the crème anglaise.

NEUTRAL GLAZE

Heat the water, lemon juice and glucose together with the bulk of the sugar to 50 °C. Add pectin X58 mixed with the remaining sugar, then blend using an immersion blender, and heat to 85 °C. Cover directly with film and leave to cool for 24 hours before use.

EXOTIC CONFIT

Mix all the purées together and heat to 50°C. Add the sugar previously mixed with the pectin. Bring to a boil for 1 to 2 minutes while stirring. Store at 4°C.

ASSEMBLY

Pipe 12g of exotic cream into a cylinder mould 3.5cm in diameter, then place a 3.5 cm sponge circle on top. Freeze then remove from the mould. Pipe 40 gr of the vanilla and tea mousse into spherical moulds, then insert the centre, cream side down. Level out the mousse at the top of the mould to a smooth finish, then leave to set in the refrigerator for one hour. Freeze then remove the entremets from its mould. Melt the neutral glaze to 50 °C, then spray a thin layer onto the entremets, then place the entremet on the sweet pastry. Pipe the confit in the hole then place the vanilla pearls and finish by topping with the flowers.

