



Trendy collection n° 4



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Meet the Chefs



Always keen to offer top-quality service and world-class creations using only the finest ingredients, the Ecole Gastronomique Bellouet Conseil in Paris is delighted to act as an ambassador for PREMIUM GASTRONOMIE®, representing famous names in the world of gastronomy, such as Griottines®, Cointreau®, Rémy Martin® and Saint James®.

In partnership with Mr Guillaume Mabillean, the 2011 winner of the Meilleur Ouvrier de France award for craftsmanship, we are pleased to present you with these exciting new recipes that we are sure will delight your customers.

Gastronomiquement vôtre,

Jean-Michel Perruchon
M.O.F. Pastry,
Ecole Bellouet Conseil, Paris, France



After my training at the hotel catering school in Tours, where I specialised in cooking and then confectionery, my passion for this craft led me to enrich my skills through a number of advanced courses. During my career as a pastry chef, I have been lucky enough to work in various prestigious establishments, both in France and abroad (Claridge's, Four Seasons Hotels, etc.). I currently live in Italy, where, for the past 15 years, I have devoted myself to training others working as an international consultant.

For me, selecting the finest ingredients is absolutely vital, which is why I have been using products from the PREMIUM GASTRONOMIE® range for so long.

It is with great pleasure that I offer you these recipes...
Enjoy!

Frédéric Bourse
Consultant Pastry Chef
L'atelier del Gusto, Bergamo, Italy



The Saint Sylvestre

Recipe for around 60 people (one mould 60cm long, 40cm wide and 4cm deep)

Composition : Sweet almond pastry, rich dried fruit and Griottines® sponge, raspberry coulis, Cointreau® and nougat cream

Sweet almond pastry
 240 g softened butter
 4 g table salt
 180 g icing sugar
 60 g ground almonds
 100 g whole eggs
 120 g plain flour
 350 g plain flour
 2 g vanilla powder

Using a flat beater, knead all the ingredients together except the second portion of flour (350g). When the mixture is smooth and even, add the rest of the flour and fold well into the mixture without overworking the dough. Leave to cool in the refrigerator for several hours at 5°C. Roll the dough out in a layer 3/4mm thick using a rolling machine and cut a rectangle measuring 60cm by 40cm (use the frame you are going to use for the assembly as a guide). Place on a sheet of Silpain® or greaseproof paper and pre-bake in a convection oven at 175°C for around 14 minutes.

Rich dried fruit and Griottines® sponge
 345 g softened butter
 345 g caster sugar
 345 g ground almonds
 290 g whole eggs
 55 g potato starch
 345 g confectioner's custard
 80 g Cointreau® 60° vol.

180 g candied orange peel cubes
 300 g soft dried apricot cubes
 540 g drained Griottines®
 140 g whole grilled hazelnuts
 100 g green pistachios
 160 g raw grilled almonds

Using a flat beater, mix the butter, caster sugar, ground almonds, eggs and potato starch, taking care not to overwork the mixture. Blend in the confectioner's custard and the Cointreau®. Using a piping bag fitted with a 12mm tip, pipe the cake mix onto the sweet pastry prepared in the previous step, and evenly scatter with the dried fruit and Griottines®. Cover with a sheet of greaseproof paper, smooth down firmly and bake in a convection oven at 180°C for around 25 minutes. Remove the greaseproof paper and continue baking at 160°C for around 12 minutes. Once removed from the oven, soak lightly with the Cointreau® syrup and leave to cool.

Cointreau® soaking syrup
 100 g 30° Baumé syrup
 35 g water
 25 g Cointreau® 60° vol.

Mix all the ingredients together.

Raspberry coulis
 1200 g raspberry purée
 100 g caster sugar
 100 g glucose
 238 g gelatine mass*

In a saucepan, heat one third of the raspberry purée along with the caster sugar and glucose syrup. Add the gelatine. Make sure the gelatine is completely melted before blending in the rest of the raspberry purée. Set aside for assembly.

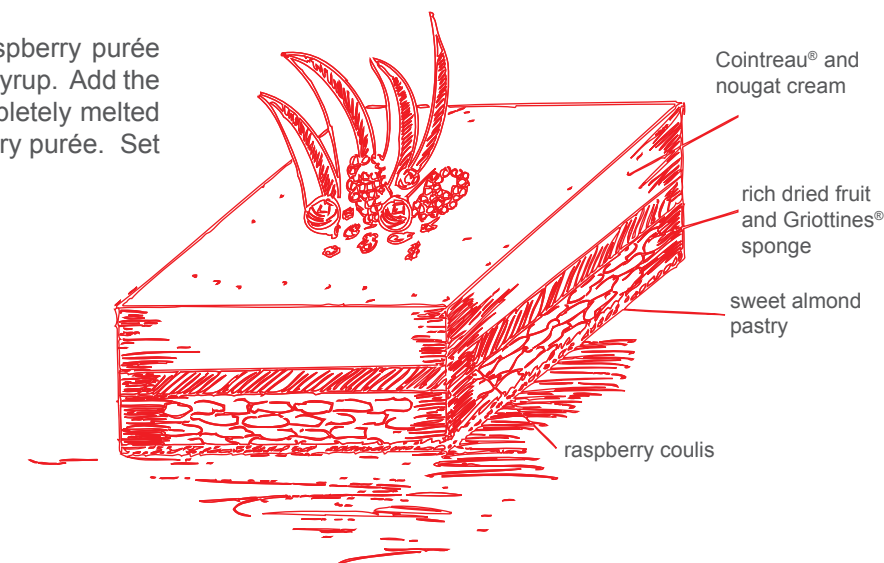
Cointreau® and nougat cream
 120 g egg yolks
 140 g caster sugar
 170 g whipping cream (35% fat)
 170 g whole milk
 154 g gelatine mass*
 310 g nougat cream
 75 g Cointreau® 60° vol.
 1170 g whipped cream

Cream the egg yolks and the caster sugar. Bring the milk and whipping cream to the boil and add to the mixture. Heat to 85°C and then filter using a fine strainer. Add the gelatine mixture and the nougat cream. Cool to 40°C and add the Cointreau® and the whipped cream. Set aside for assembly.

Assembly and finishing

Take the frame used to bake the sweet pastry and the rich dried fruit and Griottines® cake. When the cake is completely cool, pour the raspberry coulis over it and deep freeze. Finish by covering with Cointreau® and nougat cream and smoothing well. Place the cake in the deep freezer. Ice with a neutral icing to add the finishing touch. Cut the dessert into servings of the desired size and decorate.

These quantities are for a dessert made in a frame that is 4cm deep. If the frame you are using is 4.5cm deep, increase the quantities used for the Cointreau® and nougat cream recipe by 30%.



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*Gelatine mass recipe on page 19



Original creation by
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Cointreau® Premium Delight

Recipe for 24 pieces

Composition : Milk Gianduja, lime and Cointreau® bases,
morello cherry and Cointreau® coulis, Griottines®
Cointreau®

Milk Gianduja, lime and Cointreau® biscuits

- 190 g whole eggs
- 50 g egg yolks
- 60 g ground hazelnuts
- 95 g ground almonds
- 190 g caster sugar
- 7 g grated lime zest
- 20 g Cointreau® 60° vol.
- 135 g plain flour
- 3 g baking powder
- 185 g chopped milk Gianduja
- 60 g chopped grilled hazelnuts
- 135 g clarified butter

Using a flat beater, beat the eggs, egg yolks, ground hazelnuts, ground almonds, caster sugar, lime zest and Cointreau®. Use a rubber spatula to fold the sieved flour and baking powder into the mixture. Blend in the milk Gianduja, chopped hazelnuts and, lastly, the clarified butter. Using a piping bag fitted with a 1cm tip, pipe the mixture into the individual moulds on a Flexipan® 1054 tray (oval-shaped for making savarins or rum babas). Place a sheet of greaseproof paper and a metal grill over the filled moulds and bake in a convection oven at 180°C for 20 to 25 minutes or until the cakes are soft and fluffy.

- Cointreau® syrup**
- 200 g 30° Baumé syrup
 - 75 g water
 - 25 g Cointreau® 60° vol.

Mix the cold syrup with the water and the Cointreau®.

Morello cherry and Cointreau® coulis

- 4 g NH pectin
- 35 g caster sugar
- 230 g morello cherry purée
- 35 g inverted sugar syrup
- 20 g Cointreau® 60° vol.

Mix the NH pectin with the caster sugar. In a saucepan, warm the cherry purée and the inverted sugar. Whisk in the pectin and sugar mixture and bring it to the boil. Lastly, add the Cointreau® and set aside for finishing.

- Decoration**
- 75 g drained Griottines® Cointreau®

Lightly glaze the Griottines® Cointreau® with the topping.

Assembly and finishing

Remove the delights from their moulds while still warm, and brush them lightly with the Cointreau® syrup. Using a piston funnel, pipe the warm morello cherry and Cointreau® coulis into the cavities. Place 3 Griottines® per delight in the middle of the coulis and garnish with leaves made of dark chocolate and gold leaf.





Griottines®

Crimson log

Recipe for around 16 people (1 mould 50 cm long by 10 cm wide).

Composition : Apricot compote, almond and apricot sponge, Griottines® confit, light Kirsch de Fougerolles AOC cream, icing

Apricot compote

150 g thinly sliced apricots in syrup
20 g caster sugar

In a frying pan, brown the sliced apricots over high heat with the syrup and sugar. Set aside to add to the sponge in the next step.

Almond and apricot sponge

115 g icing sugar
40 g ground almonds
10 g inverted sugar syrup
45 g flour
1 g baking powder
105 g egg whites
60 g browned butter
150 g apricot compote

Using a flat beater, mix all the ingredients together, one by one. Pour the mixture into a frame 50cm long, 6cm wide and 4cm deep and bake in a convection oven at 170°C for around 20 minutes. Set aside for assembly.

Griottines® confit
250 g morello cherry purée
180 g caster sugar
8 g NH pectin
125 g halved Griottines®

Melt the cherry purée in a saucepan. Mix the caster sugar and NH pectin together. Add them and the halved Griottines® to the purée and bring the mixture to the boil. Pour the mixture into a frame 50cm long and 3cm wide and place it in the deep freezer. Set aside for assembly.

Light Kirsch de Fougerolles AOC cream

160 g whole milk
40 g egg yolks
40 g caster sugar
20 g custard powder
15 g gelatine mass*
15 g Kirsch de Fougerolles AOC 45° vol.
70 g mascarpone
140 g whipped cream

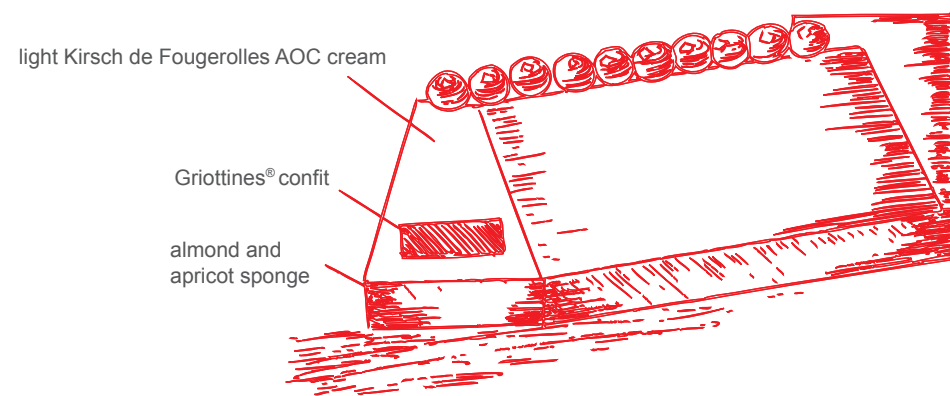
To make the confectioner's custard, beat the egg yolks, sugar and custard powder until pale and creamy, then bring the milk to the boil and pour over the mixture. Heat for 2 minutes on the stove, then let it cool. Stir well to ensure that the mixture is smooth and even. Melt the gelatine and add it to the confectioner's custard along with the Kirsch de Fougerolles AOC. Whisk the whipped cream into the mascarpone and add it to the confectioner's custard. Set aside for assembly.

Red mirror icing
150 g water
300 g caster sugar
300 g glucose
200 g sweetened condensed milk
110 g gelatine mass*
300 g ivory chocolate
10 g fat-soluble red food colouring

In a saucepan, heat the water, caster sugar and glucose to 103°C. Add the hot syrup to the sweetened condensed milk, gelatine, ivory cooking chocolate and red food colouring. Mix well and then refrigerate. The following day, heat the icing to 40°C and let cool to 30-35°C before use.

Assembly and finishing

Cut two strips of gold card measuring 50cm by 6cm, and wrap with cling film. Place the two wrapped bands inside a log mould 50cm long and 10cm wide to create a triangular mould. Using a piping bag, pipe in the Kirsch de Fougerolles AOC cream, then insert the frozen Griottines® confit prepared earlier. Place the mould in the deep freezer. When fully set, remove the triangular log from its mould and ice using the red mirror icing. Place on the almond and apricot sponge base and decorate with chocolate shavings and Griottines®.



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Original creation by
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Festive verrines

Recipe for around twenty (20ml verrines
(5.5cm in diameter and 8cm high)

Composition : Chestnut fondant sponge, lychee and chestnut
compote with Rémy Martin® Cognac, light vanilla cream with
Rémy Martin® Cognac, chestnut and caramel sauce

Chestnut fondant sponge

- 30 g softened butter
- 35 g caster sugar
- 1 g vanilla powder
- 80 g chestnut paste
- 20 g 50% almond paste
- 50 g whole eggs
- 15 g whole milk
- 30 g flour
- 1.5 g baking powder

Beat the butter with the caster sugar, vanilla, chestnut paste and almond paste. Gradually mix in the egg and the milk. Fold in the flour and baking powder. Spread in a 5mm layer in a small frame or on a Silpat® sheet. Bake in a convection oven at 200°C for around 10 minutes, making sure that it remains soft and fluffy. When cooled use a cutter to make discs the same diameter as the verrines.

Lychee and chestnut compote with Rémy Martin® Cognac

- 80 g lychee pulp
- 200 g diced lychees in syrup
- 80 g caster sugar
- 6 g NH pectin
- 235 g chopped chestnuts in syrup
- 30 g Rémy Martin® Cognac 58° vol.
- 21 g gelatine mass*

In a saucepan, heat the lychee pulp, diced lychees and sugar mixed with NH pectin over a high heat. Add the chopped chestnuts and heat for another 2 minutes. Add the gelatine mass and Rémy Martin® Cognac. Refrigerate. Whilst the compote is cooling, stir it with a rubber spatula to stop it from jellifying completely – you are aiming for a slightly runnier consistency.

Light vanilla cream with Rémy Martin® Cognac

- 160 g whipping cream (35% fat)
- 100 g whole milk
- 2 sliced and deseeded vanilla pods
- 90 g egg yolks
- 150 g caster sugar
- 49 g gelatine mass*
- 55 g Rémy Martin® Cognac 58° vol.
- 810 g whipped cream

In a saucepan, bring the whipping cream and whole milk to the boil and let the split and scraped vanilla pods infuse in the mixture. Strain. Gently cream the egg yolks and the caster sugar, then add the hot vanilla infusion and heat to 85°C. Add the gelatine mass, sieve using a fine strainer and blend. Cool the mixture to 40/45°C, then add the Rémy Martin® Cognac and gently fold in the smooth whipped cream. Set aside for assembly.

Rémy Martin® Cognac soaking syrup

- 50 g 30° Baumé syrup
- 30 g water
- 30 g Rémy Martin® Cognac 58° vol.

Mix all the ingredients together.

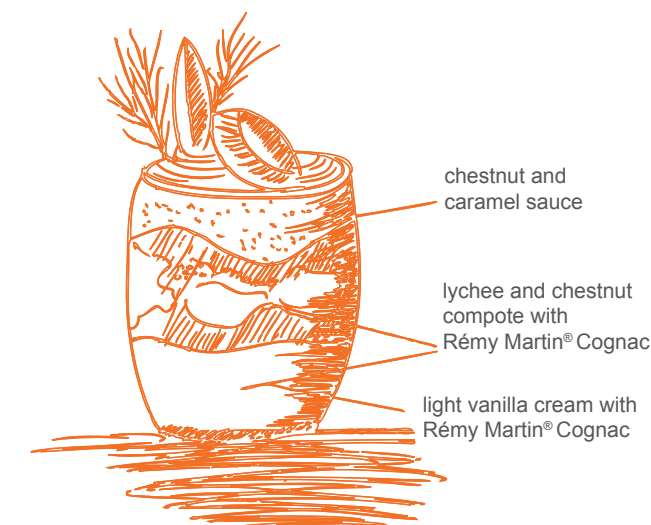
Chestnut and caramel sauce

- 1 vanilla pod
- 80 g caster sugar
- 250 g whipping cream
- 90 g chestnut cream
- 14 g gelatine mass*

In a saucepan, heat the caster sugar with the split and scraped vanilla pod to form a dry, amber caramel. Deglaze with the boiling whipping cream. Heat the caramel sauce to 102°C, then add the chestnut cream and the gelatine. Strain and set aside.

Assembly and finishing

Insert around 20g of light vanilla cream with Rémy Martin® Cognac into each verrine. On top, place a disc of about 9g of fondant sponge soaked in a little Rémy Martin® Cognac syrup. Then add around 30g of lychee and chestnut compote. Pipe a little more (around 10g) light vanilla cream with Rémy Martin® Cognac on top, and place the verrines in the refrigerator. Top each verrine with about 15g of chestnut and caramel sauce. Garnish with a small chestnut in syrup, a sprig of fresh rosemary and milk chocolate and gold leaf decorations.





Cassis

Violine fancies

Recipe for around 24 individual fancies.

Composition : Lemon and almond sponge, Streusel, crunchy base, blackcurrant confit, chocolate and Tonka cream, vanilla and Tonka mousse, purple icing

Lemon and almond sponge

- 160 g egg yolks
- 95 g whole eggs
- 300 g ground almonds
- 40 g flour
- 95 g melted butter
- zest of 1 lemon
- 240 g egg whites
- 260 g sugar

Using an electric whisk, gently beat the egg yolks, eggs, ground almonds, flour, melted butter and lemon zest. In another mixer, whisk the egg whites and the caster sugar. Add the two mixtures together and mix well. Spread in a 1cm layer across a 40cm x 60cm baking tray lined with greaseproof paper and bake in a convection oven at 170°C for around 10 minutes.

Streusel

- 60 g butter
- 60 g brown sugar
- 65 g ground almonds
- 60 g flour

Using a flat beater, mix all the ingredients together. When the mixture has taken on a sandy consistency, spread it out on a baking tray and bake in a convection oven at 170°C for around 15 minutes. Set aside for the crunchy base.

Crunchy base

- 220 g Streusel which is baked and still warm
- 80 g ivory chocolate
- 15 g cocoa butter
- 125 g almond praline

In a bowl, mix the baked Streusel with the other ingredients. Spread the mixture on top of the almond and lemon sponge. Refrigerate for about an hour and then cut out 24 discs, each 6cm in diameter. Set aside for assembly.

Blackcurrant confit

- 200 g blackcurrant purée
- 80 g whipping cream
- 80 g caster sugar
- 20 g cornstarch
- 30 g Mycryo® cocoa butter
- 100 g Cassis Peureux

In a saucepan, combine the blackcurrant purée and whipping cream. Mix the caster sugar and cornstarch, add to the saucepan and bring to the boil. Take off the heat and add the Mycryo® cocoa butter and whole Cassis Peureux. Pour around 20g of the mixture into each mould of a Flexipan® tray with 24 dome-shaped moulds 4cm in diameter. Place the tray in the deep freezer and set aside for the chocolate and Tonka cream.

Chocolate and Tonka cream

- 230 g whipping cream
- 25 g caster sugar
- 3 Tonka beans
- 50 g egg yolks
- 85 g milk couverture chocolate (36% cocoa)
- 85 g dark couverture chocolate (64% cocoa)

Heat the whipping cream and caster sugar in a saucepan. Add the chopped Tonka beans and let them infuse for around 20 minutes. Filter the infused cream through a fine strainer and top up to the initial volume, then add to the egg yolks and heat to 85°C. Add the hot mixture to the couverture chocolate and blend. Pour around 20g of mixture into each mould of a Flexipan® tray with 24 dome-shaped moulds 5.5cm in diameter, then insert a dome of pre-frozen blackcurrant confit into each mould. Place the tray in the deep freezer. Set aside for assembly.

Tonka mousse

- 325 g whole milk
- 8 Tonka beans
- 80 g egg yolks
- 80 g caster sugar
- 40 g custard powder
- 30 g gelatine mass*
- 135 g mascarpone
- 270 g whipping cream

In a saucepan, heat the whole milk and let the Tonka beans infuse for around 20 minutes. Filter the infused milk through a fine strainer and top up to the initial volume. Beat the egg yolks, caster sugar and custard powder until pale, add the infused milk and heat as though you were preparing confectioner's custard. Leave to cool to 35°C, then add the gelatine mass. Whisk the whipped cream and mascarpone together and add to the mousse mixture. Set aside for assembly.

Dark purple icing

- 150 g water
- 300 g caster sugar
- 300 g glucose
- 200 g sweetened condensed milk
- 140 g gelatine mass*
- 300 g ivory chocolate
- 1 g water-soluble purple food colouring
- 4 g fat-soluble red food colouring

In a saucepan, heat the water, caster sugar and glucose to 103°C. Add the hot syrup to the sweetened condensed milk, gelatine and white chocolate and food colourings (the red colouring acts as a base for the purple colouring). Mix well and then refrigerate. The following day, heat the icing to 40°C and let cool to 30-35°C before use.

Assembly and finishing

Pipe around 40g of Tonka mousse into Flexipan® moulds 7cm in diameter. Insert the pre-frozen blackcurrant confit and chocolate Tonka cream domes and close up the moulds using the discs of almond and lemon sponge and crunchy base. Place the tray in the deep freezer. Remove the domes from their moulds, ice with dark purple icing and place on small golden plates. Cover each fancy with a very thin ivory chocolate shell prepared in a dome-shaped mould 8cm in diameter, and decorate with a marshmallow twist.

Original creation by
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Cointreau® Duo Log

Recipe for around 16 people (1 mould 50 cm long by 10 cm wide)

Composition : Pistachio Joconde sponge cake, hazelnut crunch, strawberry and Cointreau® confit, raspberry and Cointreau® confit, orange, Cointreau® and mascarpone cream

Pistachio Joconde sponge

- 185 g whole eggs
- 120 g ground almonds
- 40 g plain flour
- 50 g pistachio paste
- 30 g melted butter
- 240 g egg whites
- 180 g inverted sugar syrup

Using a flat beater, lightly beat the eggs, ground almonds, flour, pistachio paste and melted butter. In another mixer, whisk the egg whites and inverted sugar syrup. Add the two mixtures together and mix well. Spread over a 40cm x 60cm baking tray in a layer 1cm thick, and bake in a convection oven at 170°C for around 10 minutes. When cool, cut four strips of sponge measuring 6cm by 50cm.

Passion fruit and Cointreau® syrup

- 65 g water
- 50 g caster sugar
- 65 g passion fruit purée
- 20 g Cointreau® 60° vol.

Bring the water, caster sugar and passion fruit purée to the boil. Add the Cointreau®. When the syrup is cool, measure out 50g for each strip of sponge.

Hazelnut crunch

- 40 g pailleté feuilletine wafer crunch
- 10 g rapeseed oil
- 125 g hazelnut praline
- 50 g milk couverture chocolate (40% cocoa)

Mix the pailleté feuilletine and the rapeseed oil, add the hazelnut praline and then the melted couverture chocolate which has been heated to about 32°C. Set aside for assembly.



Strawberry and Cointreau® confit

- 125 g strawberry purée
- 60 g caster sugar
- 3 g NH pectin
- 10 g Cointreau® 60° vol.

Melt the strawberry purée in a saucepan. Mix the caster sugar and NH pectin and add them to the purée and bring the mixture to the boil. Add the Cointreau® and set aside for assembly.

Raspberry and Cointreau® confit

- 125 g raspberry pieces
- 60 g caster sugar
- 3 g NH pectin
- 10 g Cointreau® 60° vol.

Melt the raspberry pieces in a saucepan. Mix the caster sugar and NH pectin and add them to the raspberry pieces and bring the mixture to the boil. Add the Cointreau® and set aside for assembly.

Orange, Cointreau® and mascarpone cream

- 195 g whole milk
- 35 g gelatine mass*
- 195 g fresh orange juice
- 35 g Cointreau® 60° vol.
- 95 g egg yolks
- 160 g mascarpone
- 95 g caster sugar
- 320 g whipped cream

To make the confectioner's custard, beat the egg yolks, sugar and custard powder until pale and creamy, then bring the milk and orange juice to the boil and pour over the mixture. Heat for 2 minutes on the stove, then allow to cool. Stir well to ensure that the mixture is smooth and even. Melt the gelatine and add it to the confectioner's custard along with the Cointreau®. Whisk the whipped cream with the mascarpone and add it to the confectioner's custard. Set aside for assembly.

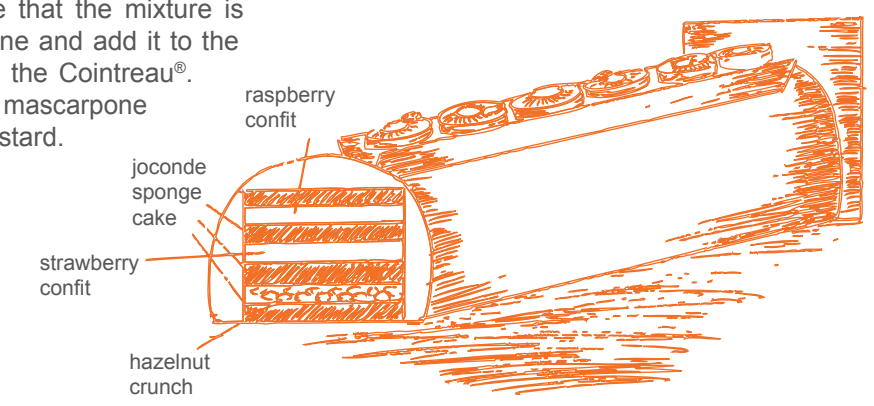
Mirror icing

- 150 g water
- 300 g caster sugar
- 300 g glucose
- 200 g sweetened condensed milk
- 110 g gelatine mass*
- 300 g ivory chocolate
- 5 g fat-soluble red food colouring
- 5 g fat-soluble orange food colouring

In a saucepan, heat the water, caster sugar and glucose to 103°C. Add the hot syrup to the sweetened condensed milk, gelatine and ivory chocolate. Split the mixture in two and blend, adding red food colouring to one half and orange to the other. Refrigerate. The following day, heat the icing to 40°C and let cool to 30-35°C before use.

Assembly and finishing

Place a strip of pistachio Joconde sponge soaked in the passion fruit and Cointreau® syrup in the bottom of a frame 6cm wide, 50cm long and 5cm deep. On top of that, place the hazelnut crunch, then a soaked strip of sponge, then the strawberry and Cointreau® confit, then a soaked strip of sponge, then the raspberry and Cointreau® confit, and lastly the final soaked strip of sponge. Place in the deep freezer. Pour the orange, Cointreau® and mascarpone cream into a log mould 50cm long and 8cm wide, then insert the frozen sponge arrangement. Place the mould in the deep freezer. Remove the log from its mould and ice half of it with red icing and half with orange. Decorate with chocolate shavings, strawberries and raspberries.



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*Gelatine mass recipe on page 19



The Saint James

Recipe for around 12 people (three moulds, each 16cm in diameter).

Composition : Caramel madeleine sponge, Saint James® Rum soaking syrup, hazelnut crisp, tropical confit, hazelnut cream, hazelnut mousse, mirror icing

Caramel madeleine sponge

- 170 g crushed caramelised sugar syrup
- 70 g inverted sugar syrup
- 200 g eggs
- 200 g flour
- 4 g baking powder
- 3 g salt
- 200 g rapeseed oil

In a saucepan, heat 140g of caster sugar without water to create a dry, amber caramel, then pour it onto a baking sheet and crush in a food processor. Using a flat beater, mix the caramelised sugar, inverted sugar and eggs. Add the sieved flour and baking powder, the salt and lastly the rapeseed oil. Pour the mixture into a 60cm x 40cm Flexipan® tray to a depth of 1cm and bake in a convection oven at 170°C for around 10 minutes. Leave the sponge to cool before cutting out nine circles, each 14cm in diameter. Set aside for assembly.

Saint James® Rum soaking syrup

- 150 g water
- 70 g caster sugar
- 30 g lime juice
- zest of half a lime
- 30 g Saint James® Rum 54° vol.

In a saucepan, heat all the ingredients except the rum. Leave to infuse for a few minutes and then sieve through a fine strainer. Leave to cool slightly and then add the Saint James® Rum. Soak each disc of madeleine sponge in around 30g of syrup.

Hazelnut crisp

- 165 g hazelnut praline
- 15 g rapeseed oil
- 55 g pailleté feuilletine wafer crunch
- 65 g milk couverture chocolate (36% cocoa)

In a stainless steel bowl, mix the hazelnut praline, rapeseed oil and pailleté feuilletine, then add the melted couverture chocolate at 32°C. Take 3 pastry rings 3.5cm deep and 14cm in diameter. Place a soaked madeleine sponge circle at the bottom of each, then pour in 100g of hazelnut crisp, then place another soaked madeleine sponge circle on top and deep freeze ready for the next stage of the assembly.

Tropical confit

- 40 g thinly sliced whole apricots
- 75 g banana purée
- 75 g pineapple purée
- 90 g caster sugar
- 4 g NH pectin
- 20 g Saint James® Rum 54° vol.

Warm up the sliced apricots, pineapple and banana in a saucepan and mix. Mix the caster sugar and NH pectin and add to the fruit, before bringing the mixture to the boil. Lastly, add the Saint James® Rum. Take the pastry rings prepared in the previous step and pour 75g of tropical confit into each, before placing a third layer of soaked madeleine sponge on top, and finally another 25g of tropical confit. Place the rings in the deep freezer ready for assembly.

Hazelnut cream

- 250 g whole milk
- 180 g hazelnut praline
- 90 g pure hazelnut paste
- 90 g chopped milk couverture chocolate (36% cocoa)
- 25 g gelatine mass*

In a saucepan, bring the milk to the boil. Add the hazelnut praline, hazelnut paste and couverture chocolate. Blend and add the gelatine. Blend again, then set aside 265g of hazelnut cream for the hazelnut mousse and save the rest for decorating.

Hazelnut mousse

- 265 g hazelnut cream
- 30 g gelatine mass*
- 465 g whipped cream

In a stainless steel bowl, mix the hazelnut cream and the gelatine mass, then leave to cool and add in the whipped cream. Set aside for assembly.

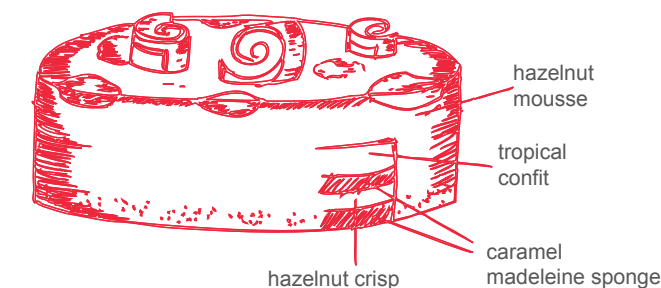
Mirror icing

- 150 g water
- 300 g caster sugar
- 300 g glucose
- 200 g sweetened condensed milk
- 110 g gelatine mass*
- 50 g lemon juice
- yellow food colouring as required

In a saucepan, heat the water, caster sugar and glucose to 106°C. Add the hot syrup to the sweetened condensed milk, gelatine, lemon juice and food colouring. Mix well and then refrigerate. The following day, heat the icing to 40°C and let cool to 30-35°C before use.

Assembly and finishing

Assemble upside down. To do so, place 3 stainless steel pastry rings, 4.5cm deep and 16cm in diameter, on a tray covered with a layer of cling film. Use a piping bag fitted with a 9mm tip to pipe patches of hazelnut cream into the bottom of the steel circles, then place in the deep freezer to set completely. Divide the hazelnut mousse between the 3 pastry rings, then insert the pre-frozen madeleine sponge and filling layers. Place the assembled dessert in the deep freezer. Remove the 3 desserts from their moulds, ice using the mirror icing and decorate with chocolate shavings.



Original creation by
Jean-Michel PERRUCHON
M.O.F. Pastry
Ecole Bellouet Conseil
Paris, France





«Tendresse» upside-down cake

Recipe for around 12 people (three cakes, each 15 cm in diameter)

Composition : Caramelised apples with Cointreau®, orange and Cointreau® crème brûlée, green apple jelly, pecan and hazelnut crumble

Caramelised apples with Cointreau®

- 100 g Golden Delicious apples
- 300 g caster sugar
- 15 g yellow pectin
- 50 g butter
- 2 vanilla pods
- 100 g green apple purée
- 50 g Cointreau® 60° vol.

Peel and core the apples. Cut three 1cm slices from a whole apple. Then take the rest of the apples, cut in half and then into 1cm slices. In a saucepan, heat the caster sugar and the pectin to make a light dry caramel. Dilute the caramel with the butter, the split and scraped vanilla pods and green apple purée, then bring to the boil. Add all the apples and pour the mixture into a deep baking tray. Bake the apples in the caramel in a convection oven at 180°C, making sure that they don't lose their shape. Deglaze with the Cointreau® and leave to cool.

Original creation by
Frédéric BOURSE
Consultant Pastry Chef
L'atelier del Gusto
Bergamo, Italy



Orange and Cointreau® crème brûlée

- 60 g caster sugar
- 50 g egg yolks
- 200 g whipping cream (35% fat)
- 1 vanilla pod
- 28 g gelatine mass*
- 6 g orange zest
- 15 g Cointreau® 60° vol.

Whisk the caster sugar and egg yolks together. Mix the whipping cream, split and scraped vanilla pod and orange zest and bring to the boil. Pour the boiling cream infusion into the mixture of egg and sugar and heat to 85°C. Sieve using a fine strainer, then add the gelatine mass and the Cointreau®. Blend and set aside.

Green apple jelly

- 450 g green apple purée
- 84 g gelatine mass
- 75 g caster sugar

In a saucepan, warm ⅓ of the green apple purée and the caster sugar. Stir in the gelatine mass and then the rest of the green apple purée. Blend and set aside.

Pecan and hazelnut crumble

- 75 g plain flour
- 75 g caster sugar
- 75 g ground hazelnuts
- 75 g butter
- 1 g vanilla powder
- 90 g roughly chopped pecans

Using a flat beater, mix the flour, caster sugar, ground hazelnuts, butter and vanilla powder. When the mixture has taken on a sandy consistency, add the pecans. Separate the mixture into 3 Flexipan® insert moulds or 15cm pastry rings. Gently pat down the mixture and then bake in a convection oven at 170°C for around 20 minutes or until the crumble is light golden. Leave to cool and set aside.

Assembly and finishing

To assemble the cakes, use Flexipan® 758 moulds or pastry rings measuring 15cm in diameter and 2.5cm in depth, wrapped in cling-film.

In the centre of each of the moulds, place a round slice of caramelised apple (from the whole apple you sliced earlier) and arrange the rest of the caramelised apple slices in a rosette around the bottom and sides of the mould, packing them in tightly. Place the moulds in the deep freezer for a few minutes.

Pour the green apple jelly into the middle of the moulds and put them back in the deep freezer. When the jelly has set, add the orange and Cointreau® crème brûlée. When the crème brûlée is starting to set, add the pecan and hazelnut crumble bases and deep freeze.

Remove the cakes from their moulds and ice lightly with a neutral icing flavoured with Cointreau®. Decorate with fresh fruit.

Gelatine mass

For every 100g of 200 bloom gelatine powder, use six times as much water (600g) to create 700g of gelatine mass.

We have used 200 bloom gelatine powder in all the recipes in this book for consistency and ease of use. The simplest method is to weigh out quantities of the prepared gelatine mass and melt it in the microwave. Once prepared, store in the refrigerator and use within 5 days.



The right measure in pastry...

| Basic recipes | Lightly flavour | Strong flavour | Very intense flavour |
|-----------------|-----------------|----------------|----------------------|
| Pastry cream | 20 g/kg | 40 g/kg | 50 g/kg |
| Chantilly cream | 15 g/kg | 35 g/kg | 45 g/kg |
| Light cream | 20 g/kg | 40 g/kg | 50 g/kg |
| Buttercream | 15 g/kg | 35 g/kg | 45 g/kg |
| Ganache | 50 g/kg | 80 g/kg | 100 g/kg |
| Mousse | 20 g/kg | 40 g/kg | 50 g/kg |
| Icecreams | 15 g/kg | 35 g/kg | 45 g/kg |
| Sorbet | 20 g/kg | 40 g/kg | 50 g/kg |
| Soaking syrup | 80 g/kg | 150 g/kg | 250 g/kg |

- FLAVORINGS
- LESS ALCOHOL
- PRECISE DOSES

(doses are valid for Cointreau®, Saint James®, Rémy Martin® and Kirsch de Fougerolles A.O.C.)

Les accords de parfum



An excellent aroma of multiple use, it will complement all types of creams, mousses, fillings, soaking syrups, icecreams and sorbets. Only a few drops is needed to add a delicate note of freshness and fruit to preparations.

It is an equally perfect association with red fruit flavours, citrus fruits, dried fruit, vanilla, coffee, caramel, chocolate, praline, etc...



Rum is the most common alcohol used in pastry and is often employed alone to enhance pastry creams, mousselines, and butter creams. The St James® Rum marries well with chocolate ganaches, dried raisins and sultanas and preserved fruits in icecreams. In addition, it associates with exotic fruits, citrus fruits, dried fruits, spices and coffee.



The intense woody, floral flavours and aromas, are greatly appreciated by professionals, making it the ideal partner with chocolate. Remy Martin Fine Champagne Cognac marries equally well with pastry preparations with a base of dried fruits such as pralines, confied fruits, apricots, raisins and currants, almonds ; spices (cinnamon and vanilla), coffee and caramel.



The Kirsch of Fougerolles A.O.C. is a formidable natural aroma. Used by itself to flavour creams for Choux 'Saint Honoré' and all bases of choux paste. It also can be added to complement "Fraisiers" – strawberry cakes and marries perfectly with Red Berry fruits, caramels and pistachios. Used in icecream making, Kirsch de Fougerolles A.O.C. associates well with candied fruits, ideally in Parfaits.



The best signature for Gastronomy



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