

CremFilling Deluxe Caramel

Our fruits Your passion



Caramel Pop-Corn Pie

I - Composition

- Inverted Puff Pastry Dough
- Mascarpone Chantilly
- Cremfilling Deluxe Caramel

II - Inverted Puff Pastry Dough

Butter	750 g
Flour	300 g
Flour	700 g
Salt	30 g
Liquid Butter	225 g
Cold Water	300 g

Process:

Mix the 1st part of butter with the 1st part of flour to have a kind of dough, make a rectangle in layer and put in the fridge. Make dough with the rest of ingredients, so 2nd part of flour, salt, liquid cold butter and cold water. Put also in fridge minimum 1 hour. Place the 2nd dough inside the 1st one, and start to make the tours of puff pastry, we need 5 tours. Roll at around 1cm layer and cut thin band of around 1cm, roll it in round. Place on baking plate in individual metal ring, and bake at 190°C.

III - Mascarpone Chantilly

Fresh cream	50 g
Brown Sugar	50 g
Gelatin Mass	18 g
Mascarpone	150 g
Fresh Cream	250 g

Process:

Warm up the cream and sugar; add gelatin mass and mix well. Pour on mascarpone and add fresh cream. Let cooling down in the fridge and whip.

IV - Cremfilling Deluxe Caramel

Cremfilling Deluxe Caramel	SQ
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Process:

Use in piping bag directly from the packaging.

V - Montage

Pipe a ball of mascarpone Chantilly on the baked disc of puff pastry, and pipe balls of Cremfilling Deluxe Caramel to cover the Chantilly. Decorate with caramelized pop corn.



Gelatin Mass*: It's a basic preparation it must be prepared in advance and storage in the fridge in hermetic box until one week after preparation.

You just have to mix 200g of gelatin with 1000g of very cold water, and let it absorbing. Just scale the quantity you need for your recipe.

CremFilling Deluxe Cocoa

Our fruits Your passion



Chocolate Eclair

I - Composition

- Choux Dough
- Cremfilling Deluxe Cocoa
- Chocolate Fondant
- Chocolate Crispy

II - Choux Dough

Milk	250 g
Water	250 g
Butter	250 g
Salt	5 g
Flour	300 g
Eggs	500 g

Process:

Boil the milk, water, butter, and salt, add the flour out of fire, mix well, and dry a little on fire. Mix this dough with the paddle in the mixer, and add step by step the eggs. Pipe tubes on baking paper and freeze. Cut éclairs 12 cm size and place on greased baking plate. Preheat the ventilate oven at 240°C, put the "choux" inside and switch off. When the "choux" are well developed and a little blond, switch on at 170°C to finish baking and drying. On normal oven, bake 190°C until the beginning.

III - Cremfilling Deluxe Cocoa

Cremfilling Deluxe Cocoa

SQ

Process:

Put Cremfilling Deluxe Cocoa in piping bag to fill the éclairs.

IV - Chocolate Fondant

Cremfilling Deluxe Cocoa	400 g
White Fondant	400 g

Process:

Warm up together and use at 35/40°C.

V - Chocolate Crispy

Dark Chocolate 60%	120 g
Oil	30 g
Almond Powder	30 g
Puffed Rice	40 g
Feuillettine	90 g

Process:

Melt the chocolates, oil, and mix delicately with all the pieces and powders. Sprinkle on plate and let crystallize. You can store in hermetic box.

VI - Montage

Fill the baked éclair with Cremfilling Deluxe Cocoa, dip the top in chocolate fondant and place some crispy pieces on top.



Gelatin Mass*: It's a basic preparation it must be prepared in advance and storage in the fridge in hermetic box until one week after preparation.

You just have to mix 200g of gelatin with 1000g of very cold water, and let it absorbing. Just scale the quantity you need for your recipe.

CremFilling Deluxe Lemon

Our fruits Your passion



Lemon Bar

I - Composition

- Almond Sugar Dough
- Cremfilling Deluxe Lemon
- Quick Meringue

II - Almond Sugar Dough

Flour	500 g
Icing Sugar	125 g
Almond Powder	60 g
Salt	5 g
Butter	300 g
Eggs	100 g

Process

Mix all the ingredients except eggs, and add them in the last time to obtain homogeny dough. Let cooling down in the fridge and roll the dough to cut rectangles. Bake at 170°C until the dough start to coming blond.

III - Cremfilling Deluxe Lemon

Cremfilling Deluxe Lemon	SQ
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Process

Put in piping bag.

IV - Quick Meringue

Glucose Syrup	100 g
Inverted Sugar	100 g
Egg White	100 g
Lemon Zests	SQ

Process

Boil glucose and inverted sugar and pour on egg white during the whipping process. Whip until the meringue is strong.

VI - Montage

Pipe a tube of Cremfilling Deluxe Lemon on the rectangle of sugar dough. Cover with thin layer of Concentrate Glaze Deluxe neutral, pipe some spots of meringue on the side and burn them. Decorate with gold leaves and germs.



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You just have to mix 200g of gelatin with 1000g of very cold water, and let it absorbing. Just scale the quantity you need for your recipe.

CremFilling Deluxe Vanilla

Our fruits Your passion



Mille Feuilles

I – Composition

- Inverted Puff Pastry Dough
- Cremfilling Deluxe Vanilla
- Streusel discs

II – Inverted Puff Pastry Dough

Butter	750 g
Flour	300 g
Flour	700 g
Salt	30 g
Liquid Butter	225 g
Cold Water	300 g

Process:

Mix the 1st part of butter with the 1st part of flour to have a kind of dough, make a rectangle in layer and put in the fridge. Make dough with the rest of ingredients, so 2nd part of flour, salt, liquid cold butter and cold water. Put also in fridge minimum 1 hour. Place the 2nd dough inside the 1st one, and start to make the tours of puff pastry, we need 5 tours. Roll at around 1cm layer and stick with water 3 layers of puff pastry, and cut slices of 1cm on 12 cm on larger. Place on baking plate on the side and bake at 190°C.

IV – Streusel Discs

Flour	100 g
Sugar	100 g
Almond Powder	100 g
Butter	100 g

Process :

Mix all ingredients together to get dough, roll very thin between 2 papers and freeze. Cut different size of disc and bake at 160°C.

V – Montage

Pipe tubes of Cremfilling Deluxe Vanilla between baked puff pastry, and place strait. Sprinkle the cake and the separate streusel discs with icing sugar, pipe some spots of Cremfilling Deluxe Vanilla and decorate with streusel discs.

III – Cremfilling Deluxe Vanilla

Cremfilling Deluxe Vanilla	SQ
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Process:

Use directly with piping bag from the packaging.



Gelatin Mass*: It's a basic preparation it must be prepared in advance and storage in the fridge in hermetic box until one week after preparation.

You just have to mix 200g of gelatin with 1000g of very cold water, and let it absorbing. Just scale the quantity you need for your recipe.

CremFilling Deluxe Orange

Our fruits Your passion



Orange Pie

I - Composition

- Almond Sugar Dough
- Orange Cake
- Cremfilling Deluxe Orange
- Slices of Candied Orange

II - Almond Sugar Dough

Flour	500 g
Icing Sugar	125 g
Almond Powder	60 g
Salt	5 g
Butter	300 g
Eggs	100 g

Process:

Mix all the ingredients except eggs, and add them in the last time to obtain homogeneity dough. Let cooling down in the fridge and roll the dough to fill the ring metallic form. Bake at 170°C until the dough start to coming blond.

III - Orange Cake

Eggs	375 g
Sugar	300 g
Flour	330 g
Baking Powder	12 g
Orange Zests	1 pièce
Orange Flower Water	30 g
Butter	270 g

Process:

Mix slowly with whisk to melt the sugar in eggs. Add flour, baking, orange zests, and orange flower water, and continue to mix slowly. Pour at the end the hot liquid butter, pipe thin layer in the baked pie, and bake again at 190°C.

IV - Cremfilling Deluxe Orange

Cremfilling Deluxe Orange	SQ
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Process:

Put in piping bag to fill the pie.

V - Slices of Candied Orange

Slices of Candied Orange	SQ
Concentrate Glaze Deluxe Neutral	200 g
Water	150 g

Process:

Boil the Concentrate Glaze Deluxe Neutral with water and use at around 70°C.

VI - Montage

Fill with Cremfilling Deluxe Orange, the baked pie with orange cake, and make flat with spatula. Place a slice of candied orange and cover with thin layer of Concentrate Glaze Deluxe Neutral.



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You just have to mix 200g of gelatin with 1000g of very cold water, and let it absorbing. Just scale the quantity you need for your recipe.