

CREATE YOUR OWN SHAPES

HOW TO MAKE SILICONE INSERTS

Simple steps to create perfect cavities
in your pastries using **silicone inserts**.



SPHERE



CYLINDER



OVAL

IN 2021, I CREATED

A COLLECTION INSPIRED BY POTS, PLATES & POTTERY

RAW MATERIALS, STONE,
GRANITE, EARTH, TEXTURES...

Six unique pastries designed
as a tribute to natural materials
and ancestral craftsmanship.
Each dessert is an invitation
to rediscover beauty
in simplicity and texture.



GRANELO



OVAL



TERRA



LEGNO



ROCIA



PIETRA

In full transparency, I'm deliberately not naming any brand here, as I'm currently in a dispute with the company in question regarding the intellectual property rights to these shapes. I published these designs in the summer of 2021, while collaborating with them at the time, and sent them directly. They brought them to market in late 2022 — and 2023 for the cylinder — without ever being able to produce a drawing, prototype, or photo predating that.



HOW TO CREATE VARIOUS SHAPES FROM ONE INSERT



ONE INSERT, INFINITE POSSIBILITIES

Play with cuts, angles
and moulds to create
your own signature shapes.



CYLINDER INSERT

THE EASIEST SHAPE TO CREATE.

A simple cylinder insert can transform a classic round mould into an original dessert.

Using only two standard silicone moulds, you can create a perfectly centered cavity for marmalade, crèmeux, mousse, gel or crunchy fillings.



EXAMPLE DIMENSIONS



1 POUR

Pour food-grade silicone into a 6-cavity cylinder mould.



2 LET CURE

Let cure completely.



3 DEMOULD

Demould the 6 small cylinder inserts.



4 PLACE THE INSERTS

Place one insert at the bottom of each cavity. The insert is shorter than the mould and never protrudes.



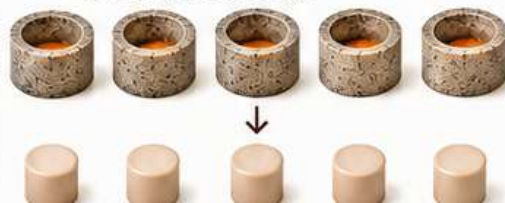
5 FILL WITH MOUSSE

Pipe mousse to cover each insert completely, up to the top.



6 FREEZE, DEMOULD & REMOVE THE INSERTS

Freeze. Demould the dessert and remove the inserts to reveal the perfect cavity.



RESULT

A perfectly centered cylindrical cavity ready to be filled with any preparation.



SPHERE INSERT

CREATE A PERFECT HOLLOW SPHERE.

A half-sphere insert allows you to create a perfectly centered cavity inside a spherical dessert. The insert is shorter than the mould and never protrudes.



EXAMPLE DIMENSIONS

INSERT (half-sphere)



FINAL MOULD (full sphere)



1 POUR THE SILICONE

Pour food-grade silicone into the half-sphere mould cavities (around 1 cm thick).



2 LET CURE

Let cure completely at room temperature or in the fridge.



3 DEMOULD

Gently demould the silicone inserts.



4 PLACE THE INSERTS

Place one insert at the bottom of each cavity. The insert is shorter than the mould and never protrudes.



5 FILL WITH MOUSSE

Pipe mousse to cover each insert completely, up to the top.



6 FREEZE, DEMOULD & REMOVE THE INSERTS

Freeze. Demould the dessert and remove the inserts to reveal the perfect cavity.



RESULT

You now have a perfect spherical cavity ready to be filled with any preparation.



OVAL INSERT

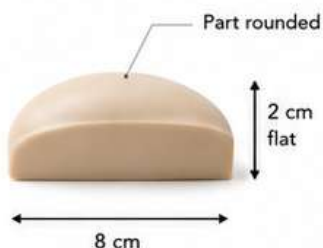
CREATE AN ELEGANT OVAL CAVITY.

The oval insert creates a refined oval cavity, perfect for fruit compotes, creamy fillings or gels. The insert is half-oval: one side rounded, the other flat and elongated.

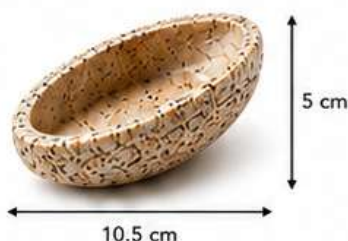


EXAMPLE DIMENSIONS

INSERT (half-oval)



FINAL MOULD (oval shape)



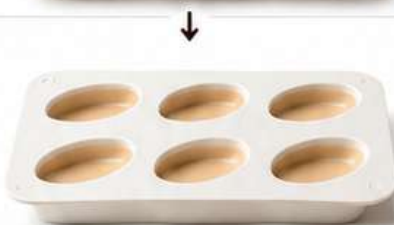
1 POUR THE SILICONE

Pour food-grade silicone into the half-oval mould cavities (about 1 cm thick).



2 LET CURE

Let cure completely at room temperature or in the fridge.



3 DEMOULD

Gently demould the half-oval inserts.



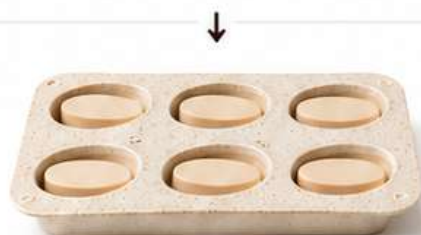
4 REVERSE THE INSERT

Turn each insert over (rounded side down, flat side up).



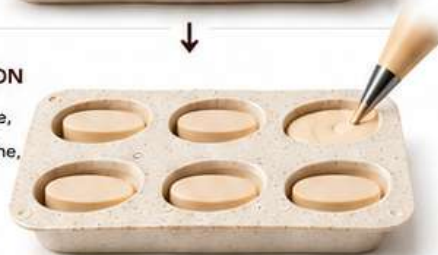
5 PLACE IN THE FINAL MOULD

Place each insert in the centre of the oval mould.



6 FILL WITH PREPARATION

Fill the mould with mousse, crèmeux, compote, ganache, or any preparation, around the insert.



7 FREEZE

Freeze completely to set the dessert and the cavity.



8 DEMOULD

Demould the dessert from the mould.



9 REMOVE THE INSERT

Gently remove the silicone insert to reveal the perfect oval cavity.



RESULT

You now have a perfect oval cavity ready to be filled with your favourite preparation.



HOW TO MAKE CUSTOM INSERTS

USING
GELATIN INSERTS

Quick, accessible and 100% edible.



STEP BY STEP

1 HYDRATE
THE GELATIN

Hydrate the gelatin in cold water (5 to 6 times its weight in water).

2 MAKE THE SYRUP



In a saucepan, heat water, sugar and glucose. Bring to a boil.

3 ADD THE GELATIN



Remove from heat. Add the hydrated gelatin and mix until fully dissolved.

4 POUR INTO
THE MOULD

Pour into silicone moulds (half-sphere, cylinder, oval, etc.).

5 FREEZE



Freeze completely until solid.

6 DEMOULD
& USE

Demould and use directly in your desserts.

GELATIN RECIPES

RECIPE – POWDER (200 BLOOM)

Water	450 g
Sugar	275 g
Glucose	75 g
Gelatin powder (200 Bloom)	200 g



- Hydrate the gelatin in cold water (at least 30 min).
- Follow the steps above.

RECIPE – LEAVES (200 BLOOM)

Water	156 g
Sugar	125 g
Glucose	30 g
Gelatin leaves (200 Bloom)	100 g



- Soak the leaves in cold water (at least 10 min).
- Follow the steps above.

DOSAGE GUIDE (for a soft but stable texture)

- Insert (to be frozen):
1.5 to 2 % gelatin of the total weight
- Insert (to be cut):
2 to 2.5 % gelatin of the total weight



ONE INSERT, INFINITE POSSIBILITIES

Play with cuts, angles and moulds to create your own signature shapes.



HALF-SPHERE



CYLINDER



OVAL



RING



BOWL



ANGLED ...



TIPS & NOTES

- Use high quality gelatin for the best results.
- The more sugar/glucose, the softer and more flexible the insert.
- Keep inserts frozen and unmould just before use.
- Works perfectly with fruit purées, compotes, crèmeux, mousses, ganache, etc.



Simple tools, endless creativity.

HOW TO MAKE CUSTOM INSERTS

USING LIQUID FOOD-GRADE SILICONE

Flexible, precise and reusable.



STEP BY STEP

1 PREPARE THE MOULD



Use a half-sphere silicone mould (or any shape).

2 POUR THE SILICONE



Pour food-grade liquid silicone into the mould.

3 TAP & RELEASE BUBBLES



Tap gently on the table to help air bubbles rise and escape.

4 LET CURE



Let cure completely according to the manufacturer's instructions.

5 DEMOULD



Gently demould the insert.

6 READY TO USE



Your insert is ready to create cavities in your desserts.



TIPS

- Use a platinum-cure silicone (food grade).
- Store inserts in a dry place, away from dust.
- Wash with warm soapy water before first use.

You can use many types of silicone moulds: half-sphere, cylinder, mini cake, oval, etc.



ABOUT LIQUID FOOD-GRADE SILICONE



Choose a platinum-cure silicone specifically designed for food contact.

- Odourless
- Heat resistant
- Flexible and durable
- Safe for contact with food



HOW MUCH TO USE?

Fill the mould completely. If using a two-part silicone, mix the two components in the correct ratio (usually 1:1 by weight), stir slowly and thoroughly for 2-3 minutes.



Fill to the top for a full insert.



After demoulding: a perfect insert.

ONE INSERT, INFINITE POSSIBILITIES

Play with sizes, cuts, angles and moulds to create your own signature shapes.



HALF-SPHERE



CYLINDER



OVAL



RING



BOWL



ANGLED

HOW TO USE YOUR INSERT

Use the insert to create cavities in your mousse, entremets or other preparations.



1. Press the insert into your filling (or preparation).



2. Remove the insert carefully.



3. Fill the cavity with your filling of choice.



4. Seal, freeze if needed and assemble.



Simple tools, endless creativity.





Emmanuel Hamon Pastry Consulting

Textura II

2021-2022
COLLECTION

www.frenchtouchsweet.com



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GRANIT

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ARENA

PASSION FRUIT COULIS , CARAMEL MOUSSE , COFFEE AND ALMOND PRALINE , HAZELNUT BISCUIT