

EMMANUEL HAMON

Nature Inspiration

20

MODERN PETITS GATEAUX
&
ENTREMETS RECIPES

EMMANUEL HAMON PASTRY CONSULTING

20 original cake recipes By Emmanuel Hamon

Nature is a big inspiration in my work and cake design

BIO AND PROFILE



Emmanuel Hamon was born in 1969 in Brittany, maritime region west coast of France, In 1987, after receiving his CAP pastry chef, chocolatier, confectioner, he goes to London for a year and half. On his return to Brest, he starts as a patissier in a well-known patisserie. Then he became head pastry chef for 2 years, he went to Quimper (capital of Brittany) to be responsible for the pastry and chocolate for a company with three pastry stores. At 30 years old, he returned to England, to Kent as head pastry chef. He finally chooses to go back to his city Brest in 2001 to start his own business; he opens his pastry shop and two years later he established the range of caramels under the name "P'tit Zef" ; His caramels are sold throughout France and abroad, including New York and Osaka. Today, he is a pastry chef, chocolatier, recognized by the public and appreciated for its creativity and modernity.

1987 / Diplome of CERTIFICAT D'APTITUDES PROFESSIONNELLES PATISSIER-GLACIER-CHOCOLATIER- CONFISEUR

2001 / Creation of the « Patisserie Hamon » pastryshop in Brest / France

2003 / Creation of the Caramel brand “P’tit Zef”

2008 / Received an honorary Diploma for the “The excellence of the caramel P’tit Zef” from the oldest Gastronomic Brotherhood "La marmite d'or "President of this is Joel Robuchon

2009 / 2015 /Selected in the “Guide of gourmands” referring to the 1500 best producers in Europe, foreword by Paul Bocuse.

2011 /winner of the prize of " the most beautiful Christmas log cake 2011"

2012 / Fino de Aroma Master Chocolatier’ World Ambassador for the CasaLuker chocolate south America biggist brand of cocoa product

2012 /Title of Maitre Artisan Patisserie (Master Craftman of pastry)

2013 / Emmanuel win the price of “Global strategy of innovation “ from Stars et Métiers

2014 / Coach of Colombia during the pre-selection of South America for the World Chocolate Masters competition, they get the 3rd place. and first place as Woman chocolatier

2015 / Creation of Emmanuel Hamon Pastry Consulting LLC .

2016 / Guest for the "Pastry Lab, 5 World stars of pastry " in Sao Paolo Brazil with Davide Mazila (Italian world champion of sugar) , Antonio Bachour (Top 10 of the best Pastrychef of USA) Edwald Notther (American champion of chocolate work) Carles Mampel founder of Bubo pastryshop in Barcelona)

2016 / Chocolate dress for the show in Moscow and London .

2017 / Chocolate dress for the show in Moscow

2018 / 4 Recipe published in SO GOOD magazine , Cake vitrine for Wangsen China School for Shanghai Baking Exhibition

2019 / 2020 Move to Lebanon for the group Bano Puratos to open for them the ABA Academy of Baking Art as director , Also in charge of all the innovation Center of Middle East for the Group (Dubai , Kuwait, Lebanon , Saudi Arabia , Bahrain) .

2021/ Now Opening of French Touch lab in Kiev Ukraine , Chocolate brand and masterclass studio .

Participation to many international competitions as Jure, such as the Mondial des arts sucrés in Paris , National Ukrainian best pastry chef , Kremlin international competition in Moscow , Arena Bucatarilot in Roumania .

Since 2012, is a contributor the prestigious Magazine Pasticceria Internazionale wild word edition , he publishes recipe monthly revenues in. He also often publish articles or recipe on the pastry magazines as ChefArt , Fou de Pâtisserie , SO GOOD magazine , Journal du Pâtissiers .

With his experience and creativity, Emmanuel is collaborating with the international company like: PAVONI ITALIA and SiLIKOMART specializes in molds and pastry decoration. NOVATERRA ZEELANDIA in Italy , FG OPTIMA pastry distribution in Greece , PURATOS , BANO TRADING for middle east , MODECOR in Italy , Ravifruit in France .

Masterclass , Demo , Hand on course and consulting

Emmanuel Hamon shares his expertise and his creations during demonstrations, masterclass and courses to professional and amateur audience in France and abroad.

He also collaborates with companies for recipes elaborations and demonstrations . Emmanuel Hamon help by providing its expertise as a consultant within the opening and inauguration of an establishment, development of a range of products ,organization and optimize production.

His master class are private or public, ranging from 2 to 5 days depending on the desired program. Can be done as a packaged program or personalized addressing different theme , no limit of participants , all process are made in front the peoples

All various pastry , various entremets and cakes , various chocolate bonbon , various sweet and candy , various plated dessert , various viennoiseries , various chocolate decoration technics and chocolate show piece .

Over 45 countries over the world in the last few years , in some of the most fame place as :

VIP Master Moscow , Russia

Haolle pastry school , Beijing , China

Kica Kiev International Culinary Academy, Ukraine

Cast alimenti , Italy

Compote studio , Kazakhstan

Medaille Rion Pastry school , Shenzhen , China

Sweet Obsession , Bangkok , Thailand

International pastry academy of Moscow , Russia

Horeca culinary school , Bucarest , Roumania

Aida MK , St Petersburg , Russia

Feves de Choco , Malaysia

Ezcookingbaking , Indonesia

Bano Pastry training center , Dubai and Beirut

Gastronomy essential , Athens , Greece

Tashrifat parsian academy , Terhan , Iran

Stephane Glacier pastry school , Bucarest , RoumaniaDGF ICC

Sommaire

- Risiera Page 10
- Kiolo Page 12
- Nicocli Page 15
- Sandi Page 18
- Jamong Page 21
- Babakpepper..... Page 24
- Applelina..... Page 27
- Garance Page 30
- Mantari Page 33
- Amapola Page 36
- Black desert rose Page 39
- Dark jungle Page 42
- OliomPage 45
- Maraca Page 48
- Beeez Page 51
- Samaki Page 54
- Freshy Page 57
- Marcia Page 60
- Minoka Page 63
- Cubes Page 66

GREEN TEA - RISOTTO

RISIERA

ALMOND - VANILLA



RISIERA

Recipe for 2 cake of 25 cm diameter , "Kit Symphony" mold Silikomart .

Green tea biscuit , white chocolate mousse ,lime risotto , almond ganache , green glaze

Green tea pain de gene biscuit

240 g Almond powder
270 g Eggs
270 g Sugar
90 g Flour
3 g Baking powder
230 g Butter
20 g Matcha green tea

Mix the together soft butter and sugar and bleach in 2nd gear. Add the almond powder , mix also for one minute . Pour the flour, baking powder , matcha tea then incorporate the eggs one by one. Smooth well. Spread on baking sheet a rectangle 60cm x 40cm . Bake at 175 ° C for 15/20 minutes. Cut 4 ring of 22 cm using the Kit cutter symphony .

Lime creamy risotto

650 gr Milk
100 gr Fresh cream
140 gr Round rice
2 Lime zest
130 gr Whip fresh cream

Rinse with cold water to remove the rice starch content naturally.

In a saucepan, pour the milk , cream and lime zest over low heat. Reserved .

In a another saucepan , pour the rice and add some hot milk/lime just enough to cover the rice . start to cook low heat and add a ladle of milk every time that the milk get absorbed . repeat this operation until using all the milk .When cooked and cold, pour 130 gr of whipping cream to make it creamy. Pour in the insert silicone ring "Kit Symphony" and freeze .

Vanilla /white chocolate mousse

160 gr milk
3 vanilla pods
600 gr white chocolate 35 %
800 gr whip fresh cream 35 %

Boil the milk with the vanilla pods , let infused until the milk cool to 80 ° . Pour in 2 time the hot milk into the melted white chocolate and mix well . At 30 ° , add the whip fresh cream .

RISIERA

Sweet almond ganache

65 g whole milk
65 g Fresh cream
35 g almond powder
25 g glucose
30 g almond paste or Marzipan
200 g white chocolate 35 %

Heat the milk with the glucose then out of the heat , add the fresh cream and the almond powder . Reserve for 20 minutes and Strain. Soften the marzipan then gradually stir in the almond milk. pout into the melted white chocolate in 2 time , finish the emulsion with a handblender .

Green chocolate glaze

150 g water
300 g glucose
300 g sugar
200 g sweetened condensed milk
140 g gelatin mass (20 g gelatin powder and 120 g water)
300 g white chocolate 35 %
5 g fat-soluble green and Yellow food coloring

Cook the water, sugar and glucose to 103°C. Pour over the condensed milk, gelatin mass and the white chocolate, yellow and green food coloring , wait till all is fully melted then brlend . Refrigerate overnight. Heat to 40°C and use at 30°.

Method

In the Symphony mold, pour some vanilla / white chocolate mousse up to 1/3 . insert the ring of risotto . Add some more mousse and incrust the 2 layer of biscuit previously cover with the ganache . Freeze . Unmold and spray with a mix of 50 % cocoa butter and 40 % white chocolate then glaze the side of the cake with the green glaze .Make some quenelle with the vanilla mousse and decorate with some green chocolate leaf and some microwave sponge biscuit .

Plan 300 gr of green chocolate for the chocolate leaf

CHOCOLATE- MANDARINE

KIOLO

GRAND MARNIER - BUCKWHEAT



KIOLO

Recipe for about 15 individual silicone oval mold 8 cm & 4 cm

Caramel milk chocolate and cinnamon mousse ,
Grand Marnier ganache , Mandarin gelified coulis ,Chocolate
and buckwheat biscuit . Vanilla chocolate glaze

Chocolate and buckwheat biscuit

100 g almond flour
80 g sugar
18 g + 18 g brown sugar
1 vanilla pod
140 g egg white
35 g egg yolk
85 g butter
30 g flour
30 g buckwheat powder
5 g cocoa powder
45 g dark chocolate 65 %
4 g baking powder
1 pinch of salt

In the robot, mix together Almond, sugar, brown sugar, vanilla, egg yolk, 40 gr from the egg white . Pour in 2 time the melted butter. Add the flour, buckwheat powder, cocoa, baking powder and salt. Pour the melted chocolate. Whip the egg white with the 25 gr of brown sugar and meringue them. Add the meringue egg white to the first mix. Spear on baking tray and cook at 180° for 25 minutes. Cut some oval shape of 7 cm by 3 cm .

Grand Marnier ganache

200 g white chocolate 35%
85 g fresh cream
16 g grand Marnier
20 g glucose
25 g butter

Heat the cream and glucose at 70 ° . Melt the white chocolate and pour the cream in several times, then add the Grand Marnier and finish the emulsion with the hand blender. At 35 add the soft butter. Reserve.

Mandarin gelified coulis

360 g mandarin puree
75 g sugar
6 g pectin NH + 19 gr sugar

Heat the mandarin puree with sugar , at 40° add the pectin mixed with the other part of sugar and bring to boil for 2 minutes. Pour in silicone sheet and reserve.

KIOLO

Caramel Milk chocolate/ cinnamon mousse

50 g sugar
200 g fresh cream
30 g dark chocolate 65 %
240 g milk chocolate 41 %
400 g whipped fresh cream
5 g cinnamon stick

Heat the fresh cream with the cinnamon and let infused .Make a dry caramel with the sugar and deglaze with fresh cream. Melt the dark and milk chocolate then pour in several times the infused/caramel cream to make a ganache. Finish the emulsion with a hand blender and let cool. At 32 ° , incorporate the whip fresh cream

Vanilla chocolate glaze

150 g water
300 g glucose
300 g sugar
200 g sweetened condensed milk
140 g gelatin mass (20 g gelatin powder and 120 g water)
300 g white chocolate 35 %
5 g fat-soluble white food coloring
1 vanilla pod

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the white chocolate, white food coloring and the scraped vanilla pod , blend when all ingredients are fully melted. Refrigerate overnight. The following day, heat to 40°C and let cool to 30-35°C before use.

Method

Assemble upside down . Pour some chocolate mousse to 1/3 of the of mold. Then insert a oval disc of mandarin coulis . Cover with some chocolate mousse and finish with the chocolate and buckwheat biscuit previously covered with the Grand Marnier chocolate ganache. Place in freezer . Unmold and glaze . Decorate with the milk chocolate petals (300 gr)

NICOCLI

A chocolate hamon cake with a green leaf and a chocolate hamon cake with a green leaf. The cake is round and covered in dark chocolate. A large, green, leaf-shaped decoration is attached to the side. A small, square, dark chocolate plaque is placed on top of the cake, featuring the text "Emmanuel Hamon" and "Pastry Consultant". The cake is decorated with a small, round, white chocolate decoration and a small, round, dark chocolate decoration. The cake is presented on a white surface.

NICOCLI

Recipe for about 10 individual cake Cupola mold .

Porridge oats streusel , dark chocolate mousse , sticky banana caramel , avocado and lime ganache , green chocolate glaze and dark chocolate glaze

Porridge oats streusel.

100 g brown sugar
100 g butter
90 g flour
30 g almond powder
30 g chopped hazelnut
50 g porridge oats
150 g milk chocolate for covering

Mix together the butter with the brown sugar . Add the flour, almond and Porridge oats .mix until it make a dough . Spread to 5 mm and cut some disc of 5 cm . Cook at 160 for 10 / 12 minutes .
When cold , cover the top of the biscuit with milk chocolate .

Avocado and lime ganache

105 g avocado
25 g lime juice
50 g fresh cream 35 %
170 g white chocolate 35%
1 vanilla pod
1/2 lime zest
5 g Panela sugar
15 g olive oil

Mix the flesh of avocado with the lime juice and Panela . Heat the cream with the vanilla pod at 80 ° then pour on the avocado puree . Melt the white chocolate and pour into the mix cream/avocado in several time , add the zest and finish the emulsion adding the oil with a hand blender . Fill the cylinder silicone mold "Sf043 Flan Mould" and freeze .

.

Sticky banana caramel

150 g sugar
80 g banana puree
70 g butter

Make a dry caramel and deglaze with the butter and the hot banana puree .reserve in fridge . Then make some ball shape and freeze .

.

NICOCLI

Dark chocolate mousse

150 g milk
260 g dark chocolate 65 %
350 g whipped fresh cream 35 %

Heat the milk to 80 ° and pour in several time into the melted chocolate , mix well and finish with a hand blender . let cool to 32 ° and incorporate the whip fresh cream .

Green glaze

150 g water
300 g glucose
300 g sugar
200 g sweetened condensed milk
140 g gelatin mass (20 g gelatin powder and 120 g water)
300 g white chocolate 35 %
QS red coloring and some yellow coloring

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the white chocolate, green color. Blend . Refrigerate overnight. Heat to 40°C and use at 30°.

Dark chocolate glaze

150 g water
300 g glucose
300 g sugar
200 g sweetened condensed milk
140 g gelatin mass (20 g gelatin powder and 120 g water)
300 g dark chocolate 65 %

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the white chocolate, color to get pink /orange color. Refrigerate overnight. Heat to 40°C and use at 30°.

Method

Fill up to 1/3 of the mold with the dark chocolate mousse , incorporate the sticky caramel ball , add some more mousse and finish with the Streusel previously cover with the Avocado ganache . Freeze .
Unmold and prepare the 2 glaze , first glaze in green color , then cover partialy with dark glaze .
Plan 250 gr white chocolate and 150 gr milk chocolate for decoration

CHOCOLATE - PEAR

SANDY

WHISKY -



SANDY

Recipe for 2 molds "Saturn" Silikomart 20 cm diameter

Chocolate Biscuit , Oatmeal Streusel , Pear Coulis , Poached pear in Whisky , Dark chocolate mousse , Dark chocolate glaze

Chocolate biscuit

180 g almond powder
180 g butter
180 g sugar
180 g eggs
85 g dark chocolate 80 %
45 g flour

This biscuit is in fact a Almond cream (crème d'amande) mix during 2 minutes in Robot the sugar and butter . Add the almond powder and flour . Incorporate the Melted dark chocolate and finish by adding the eggs one by one in low speed. Fill the 2 Saturn mold up to 2 cm high , bake at 170 ° for 25 minutes .

Oatmeal streusel

80 g brown sugar
80 g butter
75 g flour
45 g almond powder
50 g porridge oats

Mix together the butter with the brown sugar . Add the flour, almond and Porridge oats .Mix until it make a dough . Spread to 5 mm and cut some disc of 20 cm . Cook at 170 for 10 / 12 minutes .

Poached pear in whisky and vanilla

6 pear
40 g butter
100 g sugar
10 cl whisky
Syrup :
1000 g water
250 g sugar
20 cl whisky
1 stick of Cinnamon
2 vanilla pods

Make a Syrup with the water , sugar , Whisky , Vanilla and cinnamon stick . As the syrup boil , Dip the pears peeled and cook for 30 to 40 minutes depending on the size of the pears. Drain the pears and reserve. After cooling the pears, prune them wholesale. In a frying pan put the butter then the sugar, when a light caramel is formed add the pear dice then the whisky. Flambé and cook 5 minutes over low heat. Thoroughly chop the pear and set aside.

SANDY

Pear Gelified coulis

450 g pear purée
80 g sugar
10 g gelatin sheets
Few drop of lemon juice

Heat the pear purée with sugar and add the soaked gelatin. Add few drop of lemon juice and pout in silicone disc mold of 18 cm and freeze .

Dark Chocolate Mousse

120 g sugar
40 g water
160 g eggs yolk
60 g eggs
360 g dark chocolate 70%
480 g whipped Fresh cream 35 %

Make a Pate à Bombe by cooking a sugar syrup with the water and sugar to 118 ° . Pour slowly on the mix eggs and eggs yolk in as they are beating. and whip until 30 ° . Mix slightly the whipped cream with the bomb paste then incorporate the chocolate at 45 ° and mix energetically .

Dark chocolate glaze

200 g water
450 g sugar
380 g fresh cream
60 g honey
190 g glucose
150 g cocoa powder
36 g gelatin leaf 200 bloom
20 g oil

Make a syrup of water / sugar. In another saucepan, boil the cream, honey, glucose and cocoa powder. Mix the two masses and give a boil. Off the heat, stir in gelatin and oil, mix well in blender and refrigerate overnight. Use at 32 ° .

Method

Spread some Poached pear on a chocolate biscuit disc and freeze .In the Saturn mold . Pour some chocolate mousse to 1/3 of the of the ring. Insert upside down the frozen biscuit with poached pear. Add some mousse and cover with the pear coulis and the second biscuit . Pour some more mousse and close with the oatmeal streusel . Freeze . Unmold and glaze the cake . Make a chocolate disc with tempered dark chocolate and spray with a mix of 50 % cocoa butter ,50 % white chocolate and oxide titanium. Place this disc on the top of the cake and put some little chocolate stone and chocolate branch

GRAPEFRUIT

JAMONG

PISTACHIO



JAMONG

Recipe for 12 portion . "kit the Ring" mold Silikomart

Pistachio biscuit, Grapefruit creamy ,Pistachio mousse, Pistachio praliné, Grapefruit gelee

Grapefruit creamy

250 g grapefruit juice
½ grapefruit zest
130 g egg
120 g sugar
2 g gelatin sheets
40 g cocoa butter
200 g butter

In a saucepan, heat the grapefruit juice and zest. Blanch the eggs and sugar, add the citrus juice cook everything in the pan until boiling. Off the heat add the gelatin softened and cocoa butter, Cool the cream at 45 ° and then add the butter and mix with the blender. Pour the cream in insert "DECOR ROUND 50 ", freeze .

Grapefruit gelee

240 g grapefruit purée
120 g water
100 g sugar
7 g pectin NH
100 gr fresh grapefruit segment

Heat the purée and water at 40 ° , then add the sugar /pectin , cook to 100 ° and add the fresh grapefruit segment , pour in silicone mold . Reserve .

Pistachio praliné biscuit

235 g butter
250 g sugar
100 g almond
150 g pistachio powder
250 g eggs
60 g flour
90 g pistachio praliné

Blanched the sugar with the butter in Robot for 2 minutes , then add the flour , almond and pistachio powder. Pour the pistachio praline and the eggs one by one . Spread on a baking tray and cook for 15 minutes at 175 . Cut some ring shape using the cutter that goes with the "Kit the Ring mold" .

JAMONG

Pistachio mousse

220 g whole milk
80 g pistachio powder
50 g pistachio praliné
60 g egg yolk
50 g sugar
35 g gelatin mass
220 g whip cream

Heat and boil the milk , and add the pistachio powder . Reserved for 20 minutes and Strain..Make a Creme anglaise with milk ,praliné, egg yolk and sugar , cook at 85 ° . Siff and add the gelatin mass and let cool . At 30 ° add the whip fresh cream .

Homemade pistachio praline

200 g pistachio
170 g sugar
40 g water

Roast the nuts. Make a sugar syrup with the water and sugar, cook until 120 ° then incorporate the pistachio , sand and let caramelize while stirring constantly. Spread on silicone sheet and allow to cool. Place in a robot cut and mix until a praline paste is obtained, reserve.

Pink and green glaze

150 g water
300 g glucose
300 g sugar
200 g sweetened condensed milk
140 g gelatin mass (20 g gelatin powder and 120 g water)
300 g white chocolate 35 %
QS red coloring and some yellow coloring

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the white chocolate, Split in 2 and color one pink /orange color and other half in green. Refrigerate overnight. Heat to 40°C and use at 30°.

Method

Fill the ring mold with some pistachio mousse and close with the disc of pistachio biscuit , freeze . Fill the top mold (DECOR ROUND 50) with the grapefruit creamy and close the mold with a disc of pistachio biscuit and freeze .

Unmold the pistachio mousse and glaze in green ,then place inside the hole of the glazed cake a little disc of biscuit and fill the middle with the grapefruit gelee .Unmold the grapefruit creamy and glaze in pink and place on top of the green cake .

CHOCOLATE-RASPBERRY

BABAK PEPPER

RED PEPPER



BABAKPEPPER

Recipe for 12 portion . using “GAME 115” silikomart mold

Dark chocolate perfumed raspberry mousse , red pepper gelee ,
chocolate brownie biscuit ,

ChocolateBrownie biscuit

85 g egg
140 g sugar
100 g dark chocolate 80%
120 g butter
60 g flour

Mix together the eggs and sugar . Melt the chocolate and the butter. Mix the two mix and add the flour.
Spread on baking tray of 30 x 40 cm., Bake for 15 Minutes at 170 °. Cut some 5 cm diameter disc form the
bottom of the cake and some ring biscuit of 6 cm/5cm for the top mold .

Red pepper and raspberry jelly

100 g raspberry purée
200 g red pepper purée
50 g fresh raspberry
25 g glucose
60 g sugar
6 g pectin NH

Heat the 2 purées together with the glucose to 40 ° , then add the sugar /pectin mixed together, Bring to
boil for one minute . Out of the heat , add the 50 gr of raspberry cutted in pieces . Fill some silicon mold
"Sf044 Flan Mould" with the gelee and freeze .

Dark chocolate perfumed raspberry mousse

130 g raspberry purée
80 g fresh cream
240 g dark chocolate 70 %
480 g whip fresh cream

Heat the fresh cream with the raspberry purée to 70 ° , pour in several time into the melted chocolate and
finish with the hand blender to make a nice emulsion . At 32 ° add the whip fresh cream .

BABAKPEPPER

Black glaze

80 g water
150 g glucose
150 g sugar
100 g sweetened condensed milk
70 g gelatin mass (10 g gelatin powder and 60 g water)
150 g dark chocolate 65 %
QS black coloring powder

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the white chocolate, color in black , blend. Refrigerate overnight. Heat to 40°C and use at 30°.

Black chocolate spray

200 g dark chocolate
200 g cocoa butter
QS black coloring

Method

Fill the top of “Game 115” mold and close with the chocolate brownie biscuit .

Fill the bottom “Game mold with the mousse , place the pepper gelee and fill with more mousse , then close with the disc of chocolate brownie biscuit . Freeze .

Glaze the top the bottom part with the black glaze and spray in black the top part .

Dry some slice of red pepper in the oven at 80 ° in the oven for 2 hours . place on the top of the cake and add a fresh raspberry

APPLE- VANILLA

APPELINA

CARAMEL



APPELINA

Recipe for one log of 55 cm x 8 cm. 3 buches of 6 pers.

Almond biscuit , Apple/caramel , Vanilla creamy , Caramel mousse
, hazelnut streusel , caramel glaze

Almond biscuit

200 g whole Almond powder
180 g butter
200 g eggs
200 g sugar
55 g flour

Mix the together soft butter and sugar and bleach in 2nd gear. Add the Nuts powder, flour. Finish by incorporate the eggs one by one. Smooth well. Spread on baking sheet a rectangle 60cm x 20cm . Bake at 175 ° C for 10 /15 minutes

Apple/ caramel (Tatin way)

10 apple
100 g butter
150 g sugar

Peel the apples and remove the core, in silicone mold half spheres 8 cm in diameter, place butter and sugar in each half-sphere around the apple then, covering with a another silicone mold half spheres 8 cm. Place in oven and bake for about 1 hour at 170 °. The apple will cook like a apple tatin texture .

Vanilla creamy

250 g fresh cream 35 %
65 g egg yolk
65 g sugar
2 tahiti vanilla pod
20 g gelatin mass (4 gr gelatin / 24 gr water)

Mix well the sugar and eggs yolk, heat the milk with the vanilla, bring to boil . pour the mix sugar/ egg yolk and cook until 85 °. Add the gelatin and finish with hand blender . Pour into the disc smaller that the shape of the mold .Freeze

Hazelnut streusel

100 g brown sugar
100 g butter
100 g flour
120 g hazelnut powder

Mix together the butter with the brown sugar . Add the flour and hazelnuts .mix until it make a dough . Spread to 4 mm and cut stripe of 50 cm by 6 cm . Cook at 160 for 10 / 12 minutes .

APPELINA

Caramel mousse

200 g fresh cream 35 %
200 g sugar
50 g fresh cream 35 %
90 g egg yolk
8 g gelatin
420 g whipping cream

Make a dry caramel with the sugar and deglaze with the hot fresh cream , mix the second part of fresh cream with egg yolk, then pour in the caramel and cook like a crème anglaise at 85 ° . Add the gelatin and mix with hand blender , let cool . At 35 ° , add the whipping cream .

Caramel glaze

400 g sugar + 50 g water
220 g water
300 g cream
50 g sugar
30 g starch
12 g gelatin sheet

Make a caramel with 400 gr of sugar and 50 gr of water, then deglaze with cream and hot water. Toss 150g sugar with cornstarch, then add caramel and give a boil for a minute. Add the gelatin previously soaked in cold water and drained. Mix everything and put to cool. use at 30 ° C on the dessert two masses and give a boil. Off the heat, stir in gelatin and oil, mix well in blender and refrigerate overnight. Use at 32 °

Method

Fill the log mold by 1/3 of the caramel mousse , then place the vanilla creamy in center and cover with a layer of almond biscuit . display on the top of this biscuit some Tatin apple all along and pour and cover with more caramel mousse . Place a last layer of almond biscuit and topped with the layer of streusel biscuit to completely close the mold . Freese .

Prepare the glaze at 35 Degrees and glaze , Decorate by placing on the top of the cake some Streusel stick previously spay with a mix of 50 % cocoa butter with 50 % white chocolate colored yellow/light brown , and finish with some dried apple (cut some thin slice of apple , place on a tray with baking paper , dry them in the oven at 70 Degree for 2 hours , out of the oven , using a metal ring , cut some different size of apple disc .

STRAWBERRY - ROSE

GARANCE

GREEN TEA - ALMOND



GARANCE

Recipe for 15 portion . "Fashion Eclair 80" Silikomart mold

Strawberry & rose mousse, Green tea Namelaka cream, Raspberry gelee
, Almond sweet pastry , Almond Biscuit

Almond Sweet pastry

250 g butter
170 g icing sugar
80 g almond powder
100 g eggs
400 g flour
2 g salt

Mix the butter and icing sugar. add flour, salt and almond powder. Finish by adding the eggs. Keep in refrigerator for 2 hours and then roll out the dough to about 3 mm. Cut some éclair shape or using the Fashion Eclair 80 cutter .
cutter. baked at 160 degrees for 15 minutes.

Almond biscuit

90 g butter
100 g sugar
100 g almond
100 g eggs

Blanched the sugar with the butter in Robot for 2 minutes , then add the almond powder. Pour the eggs one by one . Spread on a baking tray and bake for 15 minutes at 175 .

Raspberry gelee

250 g raspberry puree
60 g sugar
4 g pectin NH
100 g fresh raspberry

Heat the purée to 50 ° , then add the sugar mixed with the pectin , bring to boil , at 103 ° add the fresh raspberry and leave to cool in a container .

Green tea Namelaka cream

150 g milk
6 g glucose
4 g gelatin
260 g white chocolate 35 %
300 g fresh cream 35 %
8 g green tea

Heat the milk and add the gelatin and green tea . Melt the chocolate and mix with the glucose . pour in several time the hot milk into the mix chocolate/glucose . Then add the cold fresh cream , Mix with blender and put inside a piping bag in fridge for few hours .

GARANCE

Strawberry & rose mousse

150 g fresh whole milk
100 g egg yolks
125 g sugar
275 g strawberries purée
11 g gelatin sheet
400 g whipping cream
20 little dry rose buds

heat the milk with the dry rose petal and leave 15 minutes to infuse . Strain and pour on the egg yolks and sugar and cook to 83°C. Add the gelatin. Pour on the strawberry purée, mix and let cool. Incorporate the whipped cream.

Red glaze

80 g water
150 g glucose
150 g sugar
100 g sweetened condensed milk
70 g gelatin mass (10 g gelatin powder and 60 g water)
150 g white chocolate 35 %
QS red coloring powder

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the white chocolate, color in red , blend. Refrigerate overnight. Heat to 40°C and use at 30°.

Method

Spread some raspberry gelee on the almond biscuit , put back into the freezer . In the "Fashion Eclair 80" mold , pour some strawberry mousse and close by placing some strip of biscuit topped with the raspberry gelee . freeze

Unmold . Glaze the cakes and directly put on the almond sweet pastry , piping on each top of the cake the green tea Namelaka cream . Using neutral glaze , cover the second biscuit and cover with some dry raspberry and some dry rose petal , then place on the top of the green tea cream.

PECAN- WHITE CHOCOLATE

MANTARI

TONKA - CHOCOLATE



Emmanuel

MANTARI

Recipe for 12 portions .

chou pastry , Pecan nut praline , Namelaka , Pecan streusel ,
Mousse chocolat.

Chou Pastry

90 g milk
90 g water
5 g sugar
2 g salt
70 g butter
120 g flour
170 g eggs

in a large sauce pan ,heat together the water,milk,salt,sugar and butter , bring to boil .When boiling , take of the heat and add the flour and mix with the spatula . when all mix it , put back under the heat and mix until the dough doesn't stick anymore to the pan . put this dough in to the mixer (type kitchen aid) with the leaf , give a fast mix and stat to add the eggs , one by one until you get a smooth Chou pastry dough . with a piping bag ,start to pipe some chou shape of 6 cm diameter on a baking trey . place on top a thin layer of pecan streusel. Bake at 170 ° for about 30 minutes .

Pecan nut steusel

120 g soft butter
120 g brown sugar
1 g salt
75 g almond powder
75 g pecan nut powder
120 g flour

Mix the butter, salt, brown sugar, then add the almond and pecan nuts finishing with the flour.

Spread 3mm between 2 sheets of parchment paper. Cut some disc of 6 cm diameter . Bake at 165° for 10 minutes.

Pecan nut praliné

250 g pecan nut
250 g sugar
50 g water

Roast the nuts. Make a sugar syrup with the water and sugar, cook until 120 ° then incorporate the pecan nut, sand and let caramelize while stirring constantly. Spread on silicone sheet and allow to cool. Place in a robot cut and mix until a praline paste is obtained, reserve.

MANTARI

Namelaka

225 g milk
9 g glucose
6 g gelatin sheet
390 g white chocolate 35 %
450 g fresh cream 35 %
Qs Tonka bean

Bring to boil the milk with tonka , out of the heat add the gelatin. Melt the white chocolate and mix with the glucose . Pour in several time the hot milk into the mix chocolate/glucose . Then add the cold fresh cream , Mix with blender and put inside a piping bag in fridge for few hours till it set .

Chocolate mousse

150 g fresh cream 35 %
150 g dark chocolate 65 %
250 g fresh cream (whipped)

Heat the milk to 80 ° and pour in several time into the melted chocolate , mix well and finish with a hand blender . let cool to 32 ° and incorporate the whip fresh cream .

Method

Fill the chou pastry with some flowing Pecan praline , then fill the rest of the chou with the Namelaka cream . Place each chou on a thin disc of Pecan nuts streusel , cover the top of the chou with the chocolate mousse and stick on it some streusel crumble and some chopped pecan nuts . Place in the freezer for few minutes and then spray with a mix of 50 % cocoa butter and 50 % dark chocolate or brush with cocoa powder .

STRAWBERRY- BASIL

AMAPOLA

MASCARPONE



AMAPOLA

Recipe for 3 cakes" Universo 1200" 18 cm , Silikomart

-Strawberry and basil gelee , Strawberry mousse , Almond Genoise biscuit , Vanilla mascarpone cream

Almond Genoise biscuit

400 g eggs
220 g sugar
170 g flour
60 g almond powder
50 g melted butter

Heat the eggs and sugar to be warm , pour into the robot mixer and make a sabayon . Melt the butter and sift the flour and almond powder . when the sabayon is cold , have double volume , pour slowly the mix of flour and almond powder and gently the melted butter, all with a spatula or maryse . Pour in mold of 16 cm and bake for 30 minutes at 180 °

Strawberry and basil gelee

250 g strawberry puree
60 g sugar
4 g pectin NH
100 g fresh strawberry
QS basil leaf

Night before , put to infuse the basil leaf into the strawberry puree . Next day , sift and Heat the purée to 50 ° , then add the sugar mixed with the pectin , bring to boil , at 103 ° add the fresh strawberry and pour into silicone mold "Sq012 Disco Ø160" and freeze .

.

Strawberry mousse

500 g strawberry purée
125 g gelatin mass
110 g Italian meringue
300 g whipped fresh cream

Heat 100 gr of the strawberry purée to dissolve the gelatin . Add into the rest of the cold purée . add the Italian meringue and then the whipped fresh cream

AMAPOLA

Vanilla mascarpone cream

300 g mascarpone cheese
70 g glucose
20 g sugar
40 g milk
1 vanilla pod
3.5 g gelatin sheet
100 g fresh cream 35%

Using the robot paddle , mix the mascarpone cheese ,sugar and glucose . Meanwhile, heat the milk and infuse the vanilla pod for 10 minutes. Remove the vanilla pod . Then melt in the gelatin, previously soaked in cold water. Pour into the mascarpone cheese and sugar mix. Finish by pouring out of the robot the whipped cream with a spatula. Pour into Silicone mold "Sq012 Disco Ø160 " and freeze .

White spray velour

250 g white chocolate
250 g cocoa butter
QS oxide titanium

White glaze

150 g water
300 g glucose
300 g sugar
200 g sweetened condensed milk
140 g gelatin mass (20 g gelatin powder and 120 g water)
300 g white chocolate 35 %
5 g fat-soluble green and Yellow food coloring

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the white chocolate, white coloring , blend . Refrigerate overnight. Heat to 40°C and use at 30°.

Method

In the ring of 18 cm , fill the mold till half way with the strawberry mousse , add the disc of mascarpone cream and a layer of almond genoise biscuit .

Add some more mousse and add the disc of strawberry and basil gelee and close with the last disc of almond genoise . Freeze.

Unmold and spray with the white velour , decorate .

CHOCOLATE-DATE-RASPBERRY-TEA

BLACK DESERT ROSE



BLACK DESERT

Recipe for 12 portion . "Stone mold" Silikomart

Dark chocolate mousse , red fruit tea crème brulee , raspberry and date compote , cacao biscuit

Cacao biscuit

90 g egg
150 g sugar
100 g dark chocolate 70 %
120 g butter
60 g flour
25 g cocoa powder
120 g egg white
30 g sugar

Mix together the eggs and sugar. Melt the chocolate and the butter. Mix the two mix and add the flour and cocoa powder. Beat the eggs white with sugar to make a soft meringue and add the previous mix . Spread on baking tray of 30 x 40 cm., Bake for 15 Minutes at 170 °. Cut some disc of 5 cm and some of 4 cm

Red fruit tea crème brulee

350 g fresh cream 35%
50 g water
20 g red fruit tea
95 g egg yolk
70 g sugar

Heat and boil the water and add the tea and let infused for few minutes .Then add into the fresh cream and heat till 70 . Pour on the previously mix of egg yolk and sugar then blende and let cool down few minutes before pouring in mold. Pour up to 1.5 cm inside "Globe 26 Silikomart" mold and bake in oven at 90 degree. and make sure that this is not boiling in oven. Let cool down and place in freezer.

Raspberry and date compote

90 g raspberry Puree
140 g date paste
15 g sugar syrup

Make first soft the date paste and then in robot add the raspberry puree. add some sugar syrup till you obtain a consistency similar to a marmelade .

BLACK DESERT

Dark chocolate mousse

225 g milk
370 g dark chocolate 65 %
525 g whipped fresh cream 35 %

Heat the milk to 80 ° and pour in several time into the melted chocolate , mix well and finish with a hand blender . let cool to 32 ° and incorporate the whip fresh cream .

Dark chocolate disc

500 g dark chocolate

Spread the tempered dark chocolate between to guitar sheet, before fully crystallization, cut some disc using different diameter of cutter. keep on the side.

Black spray velour

150 g cocoa butter
150 g dark chocolate 55 %
QS black liposoluble coloring

Mix the all ingredient and use at 30°.

Method

in a " Stone" silicone mold , pour some chocolate mousse and place the frozen red fruit crème brulee insert , add little bit of mousse and close with the chocolate biscuit disc previously topped with Date and raspberry compotee , then freeze .

unmold and with the left over mousse , place with a piping bag one central ball ,place some chocolate disc on it and repeat till all the cake is cover on side by the chocolate disc . Put back in freezer for few minutes and the n spray in black .

CHOCOLATE - COCONUTS

DARK JUNGLE

FRESH MINT



DARK JUNGLE

Recipe for 12 portion . " Square Sphere 110" Silikomart mold

Biscuit chocolate brownie , dark chocolate mousse , coconut gelée,
Fresh mint ganache

Biscuit chocolate brownie

110 g egg
200 g sugar
130 g dark chocolate 80 %
160 g butter
80 g flour

Process :

Mix together the eggs and sugar. Melt the chocolate and the butter. Mix the two mix and add the flour.
spread on baking tray of 60 x 40 cm., Bake for 15 Minutes at 170 °. Cut some square of 5 cm .

Coconut gelée

400 g coconut puree
3 g pectin NH
90 g sugar

Heat the puree till 45 Degree, then add the mix of pectin and sugar, cook till 102 degree. pour into frame
and freeze , later cut some square of 4.5 cm.

Dark chocolate mousse

195 g milk
320 g dark chocolate 65 %
450 g whipped fresh cream 35 %

Heat the milk to 80 ° and pour in several time into the melted chocolate, mix well and finish with a hand
blender. let cool to 32 ° and incorporate the whip fresh cream.

Fresh mint ganache

180 g fresh cream 35 %
250 g milk chocolate
40 g glucose
QS fresh mint

Heat the cream with the glucose at 75 Degree and put some mint leaf to infuse, quantity of mint depends on
the flavor power. When infused, mix and drain then pour on the melted white chocolate. let crystalizing and
cool down

DARK JUNGLE

Black glaze

200 g water
450 g sugar
380 g fresh cream 35 %
60 g honey
190 g glucose
150 g cocoa powder
36 g gelatin leaf 200 bloom
20 g oil

Make a syrup of water / sugar. In another saucepan, boil the cream, honey, glucose and cocoa powder. Mix the two masses and give a boil. Off the heat, stir in gelatin and oil, mix well in blender and refrigerate overnight. Use at 32 °

Branch wood part

400 g milk chocolate
50 g cocoa powder

Place the chocolate drop in a robot cup start to mix it , then add the cocoa powder , let mix till you get soft and modeling texture . make some wood branch by rolling the chocolate on a table surface lightly sprinkled with cocoa powder.

Method

in a "Square Sphere 110" silicone mold , pour some chocolate mousse and place the frozen coconut gelée in the center ,add some more mousse and close with the chocolate brownies topped with a layer of mint ganache . Freeze.

unmold and glaze , then place the wood branch around the cake and put the chocolate cabosse made from a chocolate mold polycarbonate and the 2 green leaves made from the same mold

OLIVE OIL - CHOCOLATE

OLIOM

NIBS - OLIVE



OLIOM

Recipe for 16 individual cake "GEM 100 "Silikomart mold .

Chocolate /cinnamon success biscuit, Olive oil and nib cocoa infusion ganache , Dark chocolate mousse , Green olive jam , dark chocolate glaze

Chocolate /cinnamon success biscuit

200 g egg white
35 g sugar
130 g sugar
100 g hazelnut powder
100 g almond powder
25 g flour
10 g cocoa powder
35 g chopped hazelnut
3 g cinnamon powder

Meringue the egg white with the 35 gr of sugar . mix all the dry ingredient together and mix with the meringue . Spread on a silicone sheet 30 X 40 cm . Bakk at 175 ° for 20 minutes .

Olive oil and nib cocoa infusion ganache

180 g white chocolate 35 %
60 g olive oil
120 g fresh cream
20 g cocoa nibs
15 g glucose

Heat the cream , glucose and add the cocoa nibs and leave for 2 hours to infused . Stir and heat the infused cream to 80 ° then pour in 2 or 3 time into the melted white chocolate. Add slowly the olive oil like making a mayonnaise, finish by adding the lemon zest . Spread between 2 layer of biscuit .

Green olive jam

225 g green olive
80 g water
180 g sugar
12 g lemon juice

Cut the green olive in bit , pour all the ingredients in saucepan and cook slowly until obtain a sweet olive jam . Reserve

OLIOM

Dark chocolate mousse

180 g dark chocolate 65 %
180 g fresh cream 35 %
360 g whipped crème 35 %

Heat the fresh cream at 80 ° , pour in several time into the melted dark chocolate, finish the emulsion with a hand blender . At 30 ° , add the whip fresh cream .

Dark chocolate glaze

150 g water
300 g glucose
300 g sugar
200 g sweetened condensed milk
140 g gelatin mass (20 g gelatin powder and 120 g water)
300 g dark chocolate 60 %

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the chocolate. Refrigerate overnight. The following day, heat to 40°C and let cool to 30-35°C before use.

Method

In frame of 16 X 16 cm , place a layer of biscuit , cover with a layer of infusion ganache . add a another biscuit and cover with the olive jam then let set in fridge . Take off the frame and cut 16 square of 4 cm x 4 cm . In the GEM mold, pour some dark chocolate mousse up to 1/3 and insert the square of 4x4 Cm . freeze .Unmold and glaze each cake . Make some thin layer of milk chocolate and cut some square of 5 cm and cover with nibs before crystallization . place on the top of the cake and add the milk chocolate leaf .
Plan 350 gr of milk chocolate for the chocolate leaf and 100 gr nibs

HAZELNUT - PASSION FRUIT

MARACA

MILK CHOCOLATE



MARACA

Recipe for 12 portion, "Sf002 Half-Sphere" and Top of "Game 115" Silikomart

passion fruit creamy , Hazelnut biscuit, hazelnut praliné mousse ,
flowing praline , milk chocolate and hazelnut glaze

Hazelnut biscuit

165 g butter
180 g sugar
110 g almond
110 g hazelnut
180 g eggs

Blanched the sugar with the butter in Robot for 2 minutes , then add the almond and hazelnut powder. Pour the eggs one by one .

Spread on a baking tray and cook for 15 minutes at 175 . cut 12 disc of 6 cm and 12 savarin disc of 6 cm

For passion fruit punch

120 g passion fruit
50 g water
120 g sugar

Passion fruit creamy

185 g passion fruit purée
100 g egg yolks
60 g sugar
55 g fresh cream 35 %
3.5 g gelatin leaves
50 g white chocolate 35 %
120 g whipped cream 35 %

Bring the cream and passion fruit puree to a boil. Pour over the egg yolks with the sugar bleached. Cook at 85 ° C, away from heat, add the white chocolate and hydrated gelatin. After cooling, carefully add the whipped cream. Pour the passion fruit creamy in the demi sphere of 5 cm" Sf004 Half-Sphere" insert and half sphere of flowing praline .

Hazelnut Praliné mousse

500 g custard cream
560 g whipped cream
210 g praliné
8 g gelatin sheet

custard

500 gr milk, 125 gr sugar, 60 gr egg yolk, 30 g eggs , 40g custard powder.

Make a custard, take the 500 gr necessary. When the custard still hot , add the Praliné and the gelatin previously soaked in cold water. When the custard is 35/40 °, fold in whipped cream.

MARACA

Home made hazelnut praliné

250 g hazelnut
250 g sugar
50 g water

Roast the nuts. Make a sugar syrup with the water and sugar, cook until 120 ° then incorporate the hazelnut, sand and let caramelize while stirring constantly. Spread on silicone sheet and allow to cool. Place in a robot cut and mix until a praline paste is obtained, reserve. Pour in 12 half sphere of 3 cm " Sf006 Half-Sphere" . Freeze .

Milk chocolate and hazelnut glaze

600 g milk chocolate 36 %
210 g sunflower oil
180 g hazelnut chopped

Temper the milk chocolate and add the oil and the chopped hazelnut .

Yellow glaze

80 g water
150 g glucose
150 g sugar
100 g sweetened condensed milk
70 g gelatin mass (10 g gelatin powder and 60 g water)
150 g white chocolate 35 %

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the white chocolate, color in green , blue and white. Refrigerate overnight. Heat to 40°C and use at 30°.

Method

in a Half sphere of 7 cm , pour some hazelnut mousse and place the frozen passion fruit and praline insert , cover with the 6 cm biscuit and cover with mousse ,freeze . Pour some hazelnut mousse in the 7 cm savarin silicone mold and cover with the biscuit, then freeze .

cover the half sphere mousse in the milk chocolate and hazelnut glaze using a wood stick . Glaze the savarin mousse with yellow glaze and put on the top of the half sphere mousse .

APRICOT- HONEY

BEEEZ

CHOCOLATE



BEEEZ

Recipe for 3 mold Pillow Silikomart mold.

Chocolate and Buckwheat Biscuit , Poached apricot and Jasmine tea compote Honey and Vanilla creamy , dark chocolate mousse .

Chocolate success biscuit

200 g egg white
75 g honey
100 g sugar
100 g hazelnut powder
100 g almond powder
25 g flour
10 g cocoa powder
35 g chopped hazelnut

Meringue the egg white with the honey . mix all the dry ingredient together and mix with the meringue . Spread on a silicone sheet 30 X 40 cm . Cook at 175 ° for 20 minutes . use the pillow mold cutter to give shape to the biscuit .

Poached apricot and Jasmine tea compote

240 g apricot
180 g apricot purée
100 g jasmine tea infusion (100 gr water and 6 gr of jasmine tea .)
115 g sugar
5 g pectin NH

Make a Jasmin tea infusion by boiling water and infuse the Jasmin tea for 10 minutes . mix 170 gr of infusion with the apricot purée and the apricot and the vanilla , heat to 45 ° . Add the sugar mixed with the pectin , cook to 103 ° and pour in form , freeze .

Honey and Vanilla creamy

450 g fresh cream 35 %
120 g egg yolk
180 g honey
1 vanilla pod
5 g gelatin sheet

Heat the cream with the vanilla , mix the egg yolk with the honey then mix the hot cream and cook into 85 ° . Cover with film the bottom of the "Pillow cutter" and use as mold , pour inside the Honey and vanilla creamy and freeze .

BEEEZ

Peru Dark chocolate mousse

200 g whole milk
85 g egg yolk
30 g sugar + 30 g glucose
350 g chocolate 72 %
720 g whipped fresh cream

Heat the milk with glucose and make a crème anglaise with the egg yolk and sugar , cook at 85 ° . Pour into the chocolate and finish with the hand blender . At 32 ° add the whip fresh cream .

Milk and Dark chocolate glaze

140 g water
300 g glucose
300 g sugar
200 g sweetened condensed milk
140 g gelatin mass (20 g gelatin powder and 120 g water)
100 g dark chocolate 72 %
200 g milk chocolate 36 %

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the chocolate, Blende . Keep some to mix also with gold powder. Refrigerate overnight. Heat to 40°C and use at 30°.

Method

In the pillow mold, pour in the mold some chocolate mousse up to 1/3 . Place the honey/vanilla crème brûlée and cover with a layer of biscuit . Add some chocolate mousse place the frozen apricot compote and the last layer of biscuit . Freeze .

Unmold and glaze with the chocolate glaze and using paper bag make some line with the golden glaze .Decorate with chocolate leaf and a microwave sponge cake .

Plan 200 gr white chocolate and 200 gr dark

CHOCOLATE - BAILEY

SAMAKI

HAZELNUT



SAMAKI

Recipe for 3 cakes . “ universo 1200” from Silikomart

Hazelnut & almond biscuit, Hazelnut flowing praline, Bailey namelaka, Dark chocolate mousse, Nuts streusel

Hazelnut biscuit

130 g eggs
60 g egg yolk
190 g sugar
200 g hazelnut powder
50 g almond powder
60 g flour
120 g butter
120 g egg white
90 g sugar

mix the sugar ,eggs , egg yolk ,nuts powder and flour . then add the melted butter . Make a soft meringue with the egg white and sugar then incorporate into the previous mix .
fill 6 disc of 16 cm "Sq012 Disco Ø160 "and bake at 170 ° for 20 minutes .

Bailey namelaka

120 g milk
120 g baileys
9 g glucose
5 g gelatin sheet
390 g white chocolate 35 %
430 g fresh cream 35 %

Heat the milk with the baileys , out of the heat , add the gelatin. Melt the white chocolate and mix with the glucose . Pour in several time the hot milk into the mix chocolate/glucose . Then add the cold fresh cream , Mix with blender and put in fridge for few hours . When set , pour inside 3 disc of 16 cm " Sq012 Disco Ø160 " and freeze .

Nuts streusel.

100 g brown sugar
100 g butter
90 g flour
50 g almond powder
50 g hazelnut powder
20 g pistachio powder

Mix together the butter with the brown sugar . Add the flour, almond and Porridge oats .mix until it make a dough . Spread to 5 mm and cut 3 discs of 16 cm . Bake at 160 for 10 / 15 minutes .

SAMAKI

Hazelnut flowing praline

250 g hazelnut
200 g sugar
50 g water

Roast the nuts. Make a sugar syrup with the water and sugar, cook until 120 ° then incorporate the pecan nut, sand and let caramelize while stirring constantly. Spread on silicone sheet and allow to cool. Place in a robot cut and mix until a praline paste is obtained, Pour into " Sq012 Disco Ø160" mold and freeze and reserve.

Dark chocolate mousse

250 g milk
370 g dark chocolate 70 %
525 g whipped fresh cream 35 %

Heat the milk to 80 ° and pour in several time into the melted chocolate , mix well and finish with a hand blender . let cool to 32 ° and incorporate the whip fresh cream .

Dark glaze

150 g water
300 g glucose
300 g sugar
200 g sweetened condensed milk
140 g gelatin mass (20 g gelatin powder and 120 g water)
300 g dark chocolate 65 %

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the chocolate, Wait till it all melt and blend . Refrigerate overnight. Heat to 40°C and use at 30°.

Method

Fill the chocolate mousse up to half way of the mold . Place the frozen parline disc in center , the Namelaka disc and a disc of biscuit . Add some more mousse and add the second biscuit and a thin layer of mousse to stick the disc of streusel , Freeze .

Unmold and galze at 32 , Decored with some chocolate wood elements made with milk chocolate soften in a robot coupe .

BANANA - COCONUTS

FRESHY

TARRAGON - MINT



FRESHY

Recipe for 12 portion."Stone85" & "Globe 26" mold Silikomart

Banana and lime creamy , Fresh mint mousse , Gelified coulis of tarragon, Coconut biscuit , Sweet pastry disc ,Green glaze

Coconut biscuit

260 g egg white
90 g glucose
45 g almond powder
220 g icing sugar
220 g grated coconut

Whip the egg white with the glucose till you obtain a soft meringue , then add the almond powder , icing sugar strain together , and the coconut ,spread on the baking tray and bake at 170 ° for 12/15 minutes . Cut 12 disc of 5 cm and 12 disc of 3 cm

Sweet pastry disc

250 g butter
170 g icing sugar
80 g almond powder
100 g eggs
400 g flour
2 g salt

Mix the butter and icing sugar. add flour, salt and almond powder. Finish by adding the eggs. Keep in refrigerator for 2 hours and then roll out the dough to about 3 mm. Cut 12 disc of 7 cm . bake on microperforated silicone Sheet "Air Mat " at 160 degrees for 15 minutes.

Banana and lime creamy

300 g banana purée
1 lime juice
½ lime zest
90 g egg yolks
100 g eggs
70 g sugar
7 g gelatin sheet
110 g soften butter

Bring the fruit purée of banana with the lime juice. Pour over blanched eggs , eggs yolks with sugar. Cook over 85 ° C, off the heat, add the hydrated gelatin. Leave to cool to 40 °and add the butter and lime zest .Pour into a 12 insert " Silikomart Globe 26 " and freeze .

FRESHY

Gelified coulis of tarragon

25kkkk g fresh tarragon
15 g limes juice
100 g water
50 g sugar
200 g water
7.5 g gelatin sheet

Boil the 100 ml of water with sugar and put the tarragon leaf to infuse for one hour . Add the lime juice and heat 1/3 of this syrup just to dissolve the gelatin sheet , add the rest of the 2/3 of syrup and then the 200 gr of cold water and fill 12 insert of 3.5 cm diameter " Sf030 Mini-Florentins Silikomart "and freeze

Fresh mint mousse

440 g whole milk
30 g fresh mint leaf
110 g egg yolk
70 g sugar
72 g gelatin mass (10 g de gelatin powder / 60 gr water)
440 g whip cream

Heat and boil the milk with the mint leaf . Reserved for 20 minutes and Strain. Make a Crème anglaise with milk , egg yolk and sugar , cook at 85 ° . Add the gelatin mass and let cool . At 30 ° add the whip fresh cream .

Green glaze

80 g water
150 g glucose
150 g sugar
100 g sweetened condensed milk
70 g gelatin mass (10 g gelatin powder and 60 g water)
150 g white chocolate 35 %
QS green coloring powder + gold powder

Cook the water, caster sugar and glucose to 103°C. Pour over the condensed milk, the gelatin mass and the white chocolate, color in green and add some gold powder too, Blend . Refrigerate overnight. Heat to 40°C and use at 30°.

Method

In a the bigger stone mold , pour some Mint mousse and place the frozen Banana and lime insert , cover with the mousse and the 5 cm biscuit and freeze .in the Globe 26 mold , pour some mint mousse and place the Tarragon gelee , then the last coconuts biscuit to close, then freeze .

cover the big stone with the green glaze and spay the Globe 26 with a mix of 50 % cocoa butter and 50% white chocolate , all colored with white coloring .

Place the big Stone on the sweet pastry disc , place on the top of the big stone the little white globe 26 and put a little branch of herb .

BLACKCURRANT-CHESNUT

MARCIA

VANILLA - HAZELNUT



MARCIA

Recipe for a frame of 20 x 30 cm

Chestnut and hazelnut biscuit , Vanilla and chestnut mousse ,
blackcurrant ganache , chestnut cream , crunchy praline feuilletine

Chestnut and hazelnut biscuit

300 g butter
300 g sugar
150 g almonds
100 g hazelnut powder
75 g chestnut flour
300 g eggs

Mix butter and sugar, then add the almonds, hazelnut and chestnut flour. stir 2 minutes. Add the eggs several times. Spread 3 baking tray of 30 cm /20 cm

vanilla and chestnut mousse

350 g milk
100 g sugar
60 g egg yolk
30 g egg
30 g custard powder
160 g chestnut past
2 vanilla pods
700 g whipped cream
7 g gelatin sheet

Realize a custard cream with the milk ,sugar, eggs yolk , eggs , custard powder and vanilla . Then
Incorporate the chestnuts past and the gelatin previously soaked in cold water. When the custard is 35/40 ° ,
fold in whipped cream.

Blackcurrant ganache

250 g white chocolate 35 %
160 g blackcurrant puree
20 g glucose

Heat the blackcurrant puree , fresh cream and glucose until 80 then pour in several time into the melted
white chocolate . Finish the emulsion with the hand blender , reserved .

MARCIA

Crunchy praline feuilletine

350 g Praline
100 g milk Chocolate
105 g paillete feuilletine

Melt the milk chocolate and incorporate to the praliné, mix well then add the feuilletine.

Chesnut cream

450 g chestnuts past
200 g fresh cream cream
75 g butter
7 g whisky or rum

In a mixer , mix the chestnut past with the soften butter. Add the whisky and in several time the fresh cream .

Method

Within a frame of 20 cm by 30 cm, placing a first layer of biscuit .Spear the Praliné feuilletine then cover with some chestnuts mousse . Cover with the second layer of biscuit and add the blackcurrant ganache, let crystallize . Pour and spear some chestnuts mousse and cover with the last hazelnuts and chestnutsbiscuit, Place in the freezer or fridge . When all the cake is set or frozen, cut some individual rectangular portion or big cake . Cover them with the chestnuts past using the piping bag with the nozzle " Bx2219 Bocchetta Bx Silikomart " .

. Gently cover with some icing sugar and stick on the 2 side of the cake , 2 strip of purple white chocolate .

CHOCOLATE- COFFEE

MINOKA

VANILLA - TONKA



MINOKA

Recipe for 12 portion . mold “ Game 155” from Silikomart

Vanilla/coffee and Tonka mousse , Vanilla/coffee and Tonka chocolate creamy , Almond and sesame crunchy praliné , Hazelnut biscuit ,dark chocolate glaze

Hazelnut biscuit

195 g butter
225 g sugar
120 g almond
100 g hazelnut
225 g eggs

Blanched the sugar with the butter in Robot for 2 minutes , then add the almond and hazelnut powder. Pour the eggs one by one . Spread on a baking tray and cook for 15 minutes at 175 . cut 12 disc of 6 cm (cover with praline) and 12 savarin disc of 7 cm

Vanilla , coffee and Tonka Crème anglaise

640 g whole milk
3 g soluble coffee
165 g egg yolk
135 g sugar
135 g gelatin mass (20 g de gelatin powder / 115 gr water)
1 vanilla pod
½ tonka bean in powder

Heat and boil the milk with the mint leaf ,coffee soluble and vanilla. Reserved for 20 minutes and Strain. Make a Crème anglaise with egg yolk and sugar , cook at 85 ° . Add the gelatin mass and let cool .

Vanilla/coffee and Tonka chocolate creamy

300 g mint and Tonka crème anglaise
250 g dark 60 % chocolate

Mix the hot flavored crème anglaise with the chocolate like ganache . pour in insert and freeze.

Vanilla/coffee and Tonka and tonka mousse

440 g Mint and tonka crème anglaise
440 g whip cream

Cool the crème anglaise at 30 ° add the whip fresh cream .

MINOKA

Almond and sesame crunchy praliné Praline

150 g sesame
100 g almond
250 g sugar
40 g water
Qs arachnid oil

Make a sugar syrup with the water and sugar, cook until 120 ° then incorporate the sesame seeds, sand and let caramelize while stirring constantly. Spread on silicone sheet and allow to cool. Place in a robot cut and mix until a praline paste is obtained, add some oil to get the consistence wanted . reserve.

Almond and sesame crunchy praline

250 g Praliné
80 g milk chocolate
70 g pailletee feuilletine

Melt the milk chocolate and add the feuilletine , finish by adding into the praline . Spread on the part of biscuit planned for the bottom of the cake .

Dark glaze

200 g water
450 g sugar
380 g fresh cream
60 g honey
190 g glucose
150 g cocoa powder
36 g gelatin sheet 200 bloom
20 g oil

Make a syrup of water / sugar. In another saucepan, boil the cream, honey, glucose and cocoa powder. Mix the two masses and give a boil. Off the heat, stir in gelatin and oil, mix well in blender and refrigerate overnight. Use at 32 °

Method

Fill the bottom mold of “Game 115 Silikomart” with the mousse , place the milk chocolate cream in center and close with the biscuit previously cover with the crunchy sesame praliné . Freeze .

Fill the top mold of “Game 115 ” mold with the mousse and close with the savarin disc of biscuit , freeze .

After unmolding , glaze with the chocolate galze the bottom part and spray the top part with a mix of 50 % cocoa butter , 50 % white chocolate colored with white .

CHOCOLATE-HAZELNUT

CUBES STONE

VANILLA - CARAMEL



CUBES STONE

Recipe for 16 portion . "Sf104 Cube" mold Silikomart

Vanilla crème brûlée , milk chocolate mousse, dark chocolate brownie ,
soft caramel cream, hazelnut praliné

Chocolate brownie

165 g egg
300 g sugar
200 g dark chocolate 80 %
240 g butter
120 g flour

Process :

Mix together the eggs and sugar . Melt the chocolate and the butter. Mix the two mix and add the flour.
spread on baking tray of 60 x 40 cm., Bake for 15 Minutes at 175 °. Cute some square of 4 cm .

Soft caramel cream

180 g sugar
150 g fresh cream
120 g butter

Make a dry caramel with the sugar and deglaze with the hot fresh cream . Add the butter , blend and reserved .

Vanilla crème brûlée

300 g fresh cream 35 %
80 g egg yolk
80 g sugar
2 vanilla pod

Mix well the sugar and eggs yolk, Heat to 60 the fresh cream with the vanilla then pour on the Sugar/yolk and carefully blend without making too much foam . Fill up till 2.5 cm high the square silicone "Sf105 Cube" and bake in oven at 95 for 40 minutes . Once baked , freeze it .

Hazelnut praliné

250 g hazelnut
250 g sugar
50 g water

Roast the nuts. Make a sugar syrup with the water and sugar, cook until 120 ° then incorporate the hazelnut, sand and let caramelize while stirring constantly. Spread on silicone sheet and allow to cool. Place in a robot cut and mix until a praline paste is obtained, Fill the frozen creme brulee mold till the top and freeze back.

CUBES STONE

Milk and dark Chocolate mousse

225 g fresh cream 35 %
100 g dark chocolate 72 %
150 g milk chocolate 40 %
500 g whipped cream

Heat the cream to 80 ° and pour in several time into the melted chocolate , like a ganache . Cool to 40 ° and add whipping cream.

Milk chocolate covering

550 g milk chocolate 40 %
100 g vegetal oil

Mix the oil with the melted milk chocolate .

Grey spray velour

250 g cocoa butter
250 g white chocolate
QS black coloring

Mix the cocoa with the white chocolate till 40 , add the coloring and use at 32 .

Method

Fill some mousse in the cube silicone mold " Sf104 Cube" , place in center the frozen creme brulee/Praline , then put a layer of caramel on the top of the creme brulee , Add some more mousse , just enough to have enough space to close with the square of bownie . Freeze .

Unmold , all the cubes , dip each cube into the chocolate / oil mixture to cover them all . stick them all together by using some melted milk chocolate , put back to freezer and start to spray with the grey mix of cocoa butter /chocolate . Decored .

EMMANUEL HAMON PASTRY CONSULTING

- R&D
- Consulting
- Masterclass
- Pastry course
- Product development
- Training and coaching
- Recipe conception

WWW.FRENCHTOUCHSWEET.COM

EMMANUELHAMON.PATIS@GMAIL.COM

WWW.FACEBOOK.COM/LE.PTIT.ZEF

WWW.INSTAGRAM.COM/EMMANUEL.HAMON

WWW.YOUTUBE.COM/C/EMMANUELHAMON



