

Summer palette

Summer recipe inspiration. Created by pastry chef Michel Willaume.



Recipe

SOFT ALMOND BISCUIT (ENTREMET 1)

Ground almonds	180g
Caster sugar	145g
Eggs	265g
Butter	75g
Egg whites	60g
Caster sugar	35g
Totaal	760g

SOFT ALMOND BISCUIT (ENTREMET 1)

Mix the almond powder with sugar and the tempered eggs with a cutter. Mix the mixture until it reaches a temperature of 40°C. Add the tempered butter. Whisk the egg whites, gradually adding the sugar. Gently mix the whipped egg whites with the whipped mixture. Cooking in a stainless-steel diamond circle at 190°.

APRICOT CONFIT (ENTREMET 1)

RAVIFRUIT Apricot Puree	500g
Sugar	100g
Starch	19g
RAVIFRUIT Lime Puree	15g
Gelatin powder 200 bloom	12.5g
Totaal	646.5g

APRICOT CONFIT (ENTREMET 1)

Take 250g of apricot puree and add the powdered gelatine. Mix well and let hydrate for 30 minutes. Combine the sugar and starch separately. In a saucepan, pour the remaining 250g of apricot puree, the lime puree, stir in the sugar/starch mixture and mix. Bring to boil while stirring. Remove from the heat, add the puree/gelatin mixture and blend again to homogenize the texture. Pour over the biscuit and freeze.

ABRICOT CREAM (ENTREMET 1)

Apricot confit	250g
Liquid cream 35% mg	75g
Totaal	325g

ABRICOT CREAM (ENTREMET 1)

Pour the amount of cold liquid cream into the lime confit. Blend intensely, let it thicken slightly then pour directly over the confit and freeze.

PISTACHIO MOUSSE (ENTREMET 1)

Milk	150g
Gelatine mass 200 bloom	21g
IRCA White Chocolat Bianco Latte 34%	280g
JOYGELATO Pistachio Paste 100%	90g
Crème 35% mg	300g
Totaal	841g

PISTACHIO MOUSSE (ENTREMET 1)

Bring the milk to the boil, add the melted gelatin mass, then gradually pour this hot mixture over the chopped white chocolate and pistachio paste to obtain a good emulsion. Add the semi-whipped cream, pour directly over the Silka cream.

PISTACHIO VELVET (ENTREMET 1)

IRCA White Chocolat Bianco Latte 34%	300g
Cocoa butter	200g
Totaal	500g

PISTACHIO VELVET (ENTREMET 1)

Melt the cocoa butter and add the soluble coloring. Add the melted chocolate, emulsify well and spray at 45°C on the frozen dessert.

Spatulate a large drop of pistachio cream, place a shelled pistachio and then sprinkle a few pastel DOBLA Spots decorations in harmony with the colors.

SOFT ALMOND BISCUIT (ENTREMET 2)

Ground almonds	180g
Caster sugar	145g
Eggs	265g
Butter	75g
Egg whites	60g
Caster sugar	35g
Totaal	760g

SOFT ALMOND BISCUIT (ENTREMET 2)

Mix the almond powder with sugar and the tempered eggs with a cutter. Mix the mixture until it reaches a temperature of 40°C. Add the tempered butter. Whisk the egg whites, gradually adding the sugar. Gently mix the whipped egg whites with the whipped mixture. Cooking in a stainless-steel diamond circle at 190°C.

BLACKCURRANT CONFIT (ENTREMET 2)

RAVIFRUIT Blackcurrant Puree	500g
Sugar	100g
Starch	19g
RAVIFRUIT Lime Puree	15g
Gelatin powder 200 bloom	16.5g
Totaal	650.5g

BLACKCURRANT CONFIT (ENTREMET 2)

Take 250g of blackcurrant puree and add the powdered gelatine. Mix well and let hydrate for 30 minutes. Combine the sugar and starch separately. In a saucepan, pour the remaining 250g of blackcurrant puree, lime puree, add the sugar/starch mixture and mix. Bring to the boil while mixing. Off the heat, add the puree/gelatin mixture and blend again to homogenize the texture. Pour over the biscuit and freeze.

CASSIS CREAM (ENTREMET 2)

Blackcurrant confit	250g
Liquid cream 35% mg	75g
Totaal	325g

CASSIS CREAM (ENTREMET 2)

Pour the amount of cold liquid cream into the lime confit. Blend intensely, let it thicken slightly then pour directly over the confit and freeze.

MOUSSE CASSIS (ENTREMET 2)

Gelatin powder 200°B	1.5g
Water	9g
Blackcurrant confit	250g
Liquid cream 35% fat	125g
Swiss Full Fruit Meringue	75g
Totaal	460.5g

MOUSSE CASSIS (ENTREMET 2)

Hydrate the gelatin with water. Whip the cream until foamy, set aside at 4°C.

Make the full-fruit meringue. Warm the confit between 40/42°C. Add the melted gelatine mass.

Stir in 1/3 of the meringue with the confit with a spatula. Alternately incorporate whipped cream and remaining meringue. Use immediately and freeze immediately.

FULL FRUIT MERINGUE (ENTREMET 2)

RAVIFRUIT Blackcurrant Puree	185g
Dry whites	20g
Caster sugar	100g
Totaal	305g

FULL FRUIT MERINGUE (ENTREMET 2)

In the bowl of the mixer, mix all the ingredients. Heat in a bain-marie to 50°C while mixing. Beat with a mixer until cool.

BLACKCURRANT VELVET (ENTREMET 2)

IRCA White Chocolate Bianco Latte 34%	300g
Cocoa butter	200g
Totaal	500g

BLACKCURRANT VELVET (ENTREMET 2)

Melt the cocoa butter and add the soluble coloring. Add the melted chocolate, emulsify well and spray at 45°C on the frozen dessert.

Spatulate a large drop of blackcurrant cream, place a blackcurrant grain and place some DOBLA Spots chocolate decorations in harmony on the dessert.

SOFT ALMOND BISCUIT (ENTREMET 3)

Ground almonds	180g
Caster sugar	145g
Eggs	265g
Butter	75g
Egg whites	60g
Caster sugar	35g
Totaal	760g

SOFT ALMOND BISCUIT (ENTREMET 3)

Mix the almond powder with sugar and the tempered eggs with a cutter. Mix the mixture until it reaches a temperature of 40°C. Add the tempered butter. Whisk the egg whites, gradually adding the sugar. Gently mix the whipped egg whites with the whipped mixture. Cooking in a stainless-steel diamond circle at 190°C.

MANGO CONFIT (ENTREMET 3)

RAVIFRUIT Mango Puree	500g
Sugar	100g
Starch	19g
RAVIFRUIT Lime Puree	15g
Gelatin powder 200 bloom	10g
Totaal	644g

MANGO CONFIT (ENTREMET 3)

Take 250g of apricot puree and add the powdered gelatine. Mix well and let hydrate for 30 minutes. Combine the sugar and starch separately. In a saucepan, pour the remaining 400g of apricot puree, lime puree, stir in the sugar/starch mixture and mix. Bring to boil while stirring. Remove from the heat, add the puree/gelatin mixture and blend again to homogenize the texture. Pour over the biscuit and freeze.

CREAMY MANGO (ENTREMET 3)

Mango confit	250g
Liquid cream 35% mg	75g
Totaal	325g

CREAMY MANGO (ENTREMET 3)

Pour the amount of cold liquid cream into the lime confit. Blend intensely, let it thicken slightly then pour directly over the confit and freeze.

MANGO MOUSSE (ENTREMET 3)

Gelatin powder 200°B	1.5g
Water	9g
Mango confit	250g
Liquid cream 35% fat	125g
Full-fruit meringue	75g
Totaal	460.5g

MANGO MOUSSE (ENTREMET 3)

Hydrate the gelatin with water. Whip the cream until foamy, set aside at 4°C.

Make the full-fruit meringue. Warm the confit between 40/42°C. Add the melted gelatine mass.

Stir in 1/3 of the meringue with the confit with a spatula. Alternately incorporate whipped cream and remaining meringue. Use immediately and freeze immediately.

MANGO VELVET COLOR (ENTREMET 3)

IRCA White Chocolate Bianco Latte 34%	300g
Cocoa butter	200g
Totaal	500g

MANGO VELVET COLOR (ENTREMET 3)

Melt the cocoa butter and add the soluble coloring. Add the melted chocolate, emulsify well and spray at 45°C on the frozen dessert.

Spatulate a large drop of mango cream, place a dice of mango and place some pastel DOBLA Spots decorations in harmony on the dessert.

SOFT ALMOND BISCUIT (ENTREMET 4)

Ground almonds	180g
Caster sugar	145g
Eggs	265g
Butter	75g
Egg whites	60g
Caster sugar	35g
Totaal	760g

SOFT ALMOND BISCUIT (ENTREMET 4)

Mix the almond powder with sugar and the tempered eggs with a cutter. Mix the mixture until it reaches a temperature of 40°C. Add the tempered butter. Whisk the egg whites, gradually adding the sugar. Gently mix the whipped egg whites with the whipped mixture. Cooking in a stainless-steel diamond circle at 190°C.

RASPBERRY CONFIT (ENTREMET 4)

RAVIFRUIT Raspberry Puree	500g
Sugar	100g
Starch	19g
RAVIFRUIT Lime Puree	15g
Gelatin powder 200 bloom	10g
Totaal	644g

RASPBERRY CONFIT (ENTREMET 4)

Take 250g of raspberry puree and add the powdered gelatine. Mix well and let hydrate for 30 minutes. Combine the sugar and starch separately. In a saucepan, pour the remaining 250g of lime puree. Add the sugar/starch mixture and mix. Bring to the boil while mixing. Remove from the heat, add the puree/gelatin mixture and blend again to homogenize the texture. Pour over the biscuit and freeze.

RASPBERRY CREAM (ENTREMET 4)

Raspberry confit	250g
Liquid cream 35% mg	75g
Totaal	325g

RASPBERRY CREAM (ENTREMET 4)

Pour the amount of cold liquid cream into the lime confit. Blend intensely, let it thicken slightly then pour directly over the confit and freeze.

RASPBERRY MOUSSE (ENTREMET 4)

Gelatin powder 200°B	1.5g
Water	9g
Raspberry confit	250g
Liquid cream 35% fat	125g
Full-fruit meringue	75g
Totaal	460.5g

RASPBERRY MOUSSE (ENTREMET 4)

Hydrate the gelatin with water. Whip the cream until foamy, set aside at 4°C.

Make the full fruit meringue. Warm the confit between 40/42°C. Add the melted gelatin mixture. Stir 1/3 of the meringue into the confit, mix with a spatula. Alternately incorporate whipped cream and the remaining meringue. Use immediately and freeze immediately.

RASPBERRY VELVET (ENTREMET 4)

IRCA White Chocolate Bianco Latte 34%	300g
Cocoa butter	200g
Totaal	500g

RASPBERRY VELVET (ENTREMET 4)

Melt the cocoa butter and add the soluble coloring. Add the melted chocolate, emulsify well and spray at 45°C on the frozen dessert.

Spatulate a large drop of raspberry cream, place a raspberry and place a few DOBLA Spots pastel decorations in harmony with the dessert.

SOFT ALMOND BISCUIT (ENTREMET 5)

Ground almonds	180g
Caster sugar	145g
Eggs	265g
Butter	75g
Egg whites	60g
Caster sugar	35g
Totaal	760g

SOFT ALMOND BISCUIT (ENTREMET 5)

Mix the almond powder with sugar and the tempered eggs with a cutter. Mix the mixture until it reaches a temperature of 40°C. Add the tempered butter. Whisk the egg whites, gradually adding the sugar. Gently mix the whipped egg whites with the whipped mixture. Cooking in a stainless-steel diamond circle at 190°C.

CALAMANSI CONFIT (ENTREMET 5)

RAVIFRUIT Calamansi Puree	500g
RAVIFRUIT Pear Williams Puree	210g
Sugar	210g
Starch	35g
Inulin	45g
Gelatin powder 200 bloom	16g
Totaal	1016g

CALAMANSI CONFIT (ENTREMET 5)

Combine the purees. Mix half of the purees, add the powdered gelatin and let hydrate for 30 minutes. Mix well. Combine the sugar, starch and inulin separately. In a saucepan, pour the remaining purees, incorporate the sugar/starch/inulin mixture and mix. Bring to the boil while mixing. Remove from the heat, add the puree/gelatin mixture and blend again to homogenize the texture. Pour over the biscuit and freeze.

CALAMANSI CREAM (ENTREMET 5)

RAVIFRUIT Calamansi Confit	250g
Liquid cream 35% mg	125g
Totaal	375g

CALAMANSI CREAM (ENTREMET 5)

Pour the amount of cold liquid cream into the lime confit. Blend intensely, let it thicken slightly then pour directly over the confit and freeze.

VANILLA CRÈME MONTÉE (ENTREMET 5)

Whole milk	150g
Gelatin mass 200 bloom	34g
IRCA White Chocolate Bianco Latte 34%	270g
Creme fleurette 35% mg.	285g
Totaal	739g

VANILLA CRÈME MONTÉE (ENTREMET 5)

Bring the milk to the boil and add the melted gelatine. Gradually pour the hot liquid over the melted chocolate to create a good emulsion. Mix and then at 32/35°C incorporate the foamy whipped cream. Pour immediately and freeze.

WHITE CHOCOLATE VELVET (ENTREMET 5)

IRCA White Chocolat Bianco Latte 34%	300g
Cocoa butter	200g
Totaal	500g

WHITE CHOCOLATE VELVET (ENTREMET 5)

Melt the cocoa butter and add the soluble coloring. Add the melted chocolate, emulsify well and spray at 45°C on the frozen dessert.

Spatulate a large drop of vanilla cream, place a vanilla bean size and sprinkle a few pastel DOBLA Spots decorations in harmony with the colors.

Assembly, layout and finishing

The Dobra Touch: Spot pastel.

Enjoy this exciting recipe.

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Spots pastel