Snowstorm

Winter Recipe Inspiration



Recipe

Moist pecan sponge

Pecan flour	120g
Almond flour	30g
Egg yolks	190g
Granulated sugar	135g
Egg whites	230g
Granulated sugar	85g
All-purpose flour	130g
Butter	85g
Totaal	**1005g**

Moist pecan sponge

Roast flours at 150°C around 15 minutes. Whip the yolks with the sugar. Whip the egg whites with sugar until soft peak and fold gently a small part into the first mixture. Incorporate the sifted dry ingredients, the remaining part of beaten egg whites and, finally, the melted butter (45°C). Bake at 190°C for a 40X60cm baking tray. Reserve in the fridge or freezer. Cut into rectangle to fit into the mold.

Pecan praliné crunch

Feuillantine	160g
Vidama milk 42%	80g
Pecan Praliné 50% (homemade)	200g
100% hazelnut premium paste	20g
Totaal	**460g**

Pecan praliné crunch

Melt the chocolate to 45°C and mix well to the praline and hazelnut premium paste. Add gently the feuillantine. Spread over the sponge and cut into the desired form.

Coconut confit plein fruit

Coconut puree	660g
Eau	160g
Gelatin powder 200 Bloom	18g
Sugar	165g
Potato starch	10g
Lime puree	25g
Totaal	**1038g**

Coconut confit plein fruit

Mix well the coconut puree to avoid settling. Mix the gelatin powder with the water and let hydrate for 30 minutes. Scale together the sugar and potato starch and add the mixture into half of the coconut puree, the lime puree and mix. Bring to boil mixing well. Remove from the heat, add the gelatin mass, the remaining coconut mixing and bringing to boil. Mix well with the hand blender. Cool down at 4°C or use directly for fruit cream, chantilly, mousse and glaze.

Coconut cream

Coconut confit plein fruit	500g
Cream 35% fat to 250g	150g
Totaal	**750g**

Coconut cream

Warm up the confit around 60°C, add delicately the cold cream to the confit mixing delicately with rubber spatula. Mold a layer over the pecan praline crunch and freeze.

Pineapple compoté (with Confit plein fruit)

Pineapple puree RAVIFRUIT	400g
Gelatin powder 200 Bloom	9g
Sugar	80g
Potato starch	15g
Lime puree	12g
Fresh pineapple cubes	300g
Totaal	**816g**

Pineapple compoté (with Confit plein fruit)

From a fresh pineapple, cut small dice and place them in a saucepan. Cook until the juice evaporate completely and reserve.

Divide the puree into two equal parts. Mix the first half with the gelatin powder and let hydrate for 30 minutes. Scale and mix sugar and potato starch. In a saucepan, place the second half of the puree with the lime puree and incorporate the mixture sugar/starch mixing well.

Bring to boil. Take away from the heat, add the jellified puree and mix well. Fill up a tiny part into very small silicon sphere and freeze.

Add the cooked pineapples dice to remaining the hot confit and reserve at 4°C. Then, soften the pineapple compoté in the bowl with the paddle attachment or by hand with the silicon spatula. Spread a layer on top of the fruit cream and freeze.

Pineapple compote (The RAVIFRUIT compoté can be a good alternative)

Pineapple Compoté RAVIFRUIT	400g
Gelatin mass	7g
Totaal	**407g**

Pineapple compote (The RAVIFRUIT compoté can be a good alternative)

Warm up at 65°C 100g of the compote. Melt the gelatin and add it to the mix with the warmed compote. Mix into the remaining compote and fill directly.

Coconut mousse

Coconut confit plein fruit	500g
Cream 35% fat	400g
Totaal	**900g**

Coconut mousse

Warm up the confit around 40°C, add delicately the whipped cream to the confit mixing delicately with rubber spatula. Fold the mousse inside the yule log mold and place the frozen insert over it. Freeze at -24°C.

Coconut Chantilly

Coconut confit plein fruit	500g
Cream 35% fat to 600g	400g
Totaal	**1100g**

Coconut Chantilly

Make a confit. Pour the desired amount of cream you want into the hot confit. Mix well with the hand blender until smooth and homogeny texture. Let crystallize. Whip the cold fruity cream until Chantilly consistency. Pipe into the sphere molds, insert in the middle the frozen pineapple compoté it directly or set up 20 minutes in the refrigerator.

Neutral glaze base

Water	520g
Granulated sugar	340g
Pectin NH	25g
Glucose Syrup DE39	300g
Gelatin mass 200 bloom	98g
Totaal	**1283g**

Neutral glaze base

In a saucepan, pour the water and directly add the mixture pectin/sugar mixing well. Start heating at strong power and passing at the same time the hand blender to hydrate and dilate the pectin at the same time. When boiling add the glucose and cook until 102°C. Add in the gelatin mass, blend well to homogenize perfectly the glaze. Use it directly or cool down to the refrigerator.

Coconut glaze

Neutral glaze base	500g
Coconut Confit plain fruit	500g
Acid citric solution	2g
Totaal	**1002g**

Coconut glaze

Heat up the neutral glaze with the confit at 60°/65°C. Add the acid citric solution and blend well to homogenize perfectly the glaze.

Scale 500g of neutral glaze directly in a container, add the cold and defrosted coconut puree plus solution of acid citric. Pass the hand blender moving the head all over the forming glaze until perfect homogenization. Warm up gently 25/26°C for glazing.

White chocolate spray

35% white chocolate	175g
Sunflower oil	75g
Totaal	**250g**

White chocolate spray

Mix the melted chocolate with the oil. Heat up at 40°C and spray over the glaze.

Assembly, layout and finishing

Dobla decoration: Lace Christmas tree 2D dark and Lace baubles white assortment.

Enjoy this exciting recipe.

Featured Product(s)



Lace baubles white assortment



Lace Christmas tree 2D dark