

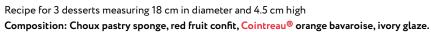
GASTRONOMIE



CHRISTMAS INSPIRATION



Original creation by
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70 g milk

70 g blackcurrant purée

100 g butter

140 g flour

170 g egg yolks

100 g eggs

250 g egg whites

20 g caster sugar

80 g staboline

S.Q. red coloring

Total weight: 1000 g

Make a choux pastry: boil the milk and blackcurrant purée with the butter. Remove from the heat, add the flour, then gradually add the egg yolks and eggs. Gently fold in the egg whites, beaten with the caster sugar, staboline and red food coloring. Spread into a 35 x 56 cm Flexipat tray, 1 cm high. Bake in a convection oven at 180°C for about 10 to 12 minutes. Remove from the oven, allow to cool slightly, then turn the sponge sheet over onto a sheet of paper. Place in the refrigerator for at least 3 hours, then remove the Flexipat. Normally, the Flexipat side will be smooth without the sponge skin. Cut 3 strips 57 cm long and 4.5 cm wide to line the rings, then 3 rings ø 16 cm for the base of the desserts.

2. RED FRUITS CONFIT

180 g strawberry purée

180 g raspberry purée

90 g blackcurrant purée

75 g inverted sugar

35 g caster sugar

12 g NH pectin

63 g gelatin mass (9 g gelatin powder 200 blooms and 54 g

water)

Total weight: 635 g

Heat the purées with the inverted sugar, add the caster sugar and pectin mixture and bring to a boil, then add the gelatin mass. Pour 200 g of confit into 16 cm diameter Flexipan molds. Place in the freezer. Set aside for assembly.



3. COINTREAU® ORANGE BAVAROISE

280 g milk

1 orange, zested, to infuse in the milk

80 g caster sugar

90 g egg yolks

63 g gelatin mass (9 g gelatin powder 200 blooms and 54 g water)

280 g whipped cream

20 g Cointreau® 60%

Total weight: 813 g

Pour the boiling milk and orange zest over the egg yolks and caster sugar, which have been beaten together until pale, and cook at 85°C for a few minutes. Stir in the gelatin mixture. Leave to cool completely, then gently fold in the Cointreau® and whipped cream.

4. ASSEMBLY AND FINISHING

Place a strip of Rhodoid in 18 cm diameter rings, then line with a strip of choux pastry sponge. Place a 16 cm diameter disc of choux pastry sponge on top. Pour in 150 g of Cointreau® orange bavaroise. Arrange a insert of red fruits confit on top. Pour in 100 g of Cointreau® orange bavaroise. Place a choux pastry sponge disc on top, then pour the rest of the Cointreau® orange bavaroise into the 3 rings. Place in the freezer. Unmold. Glaze with neutral coating. Decorate the top with a few red fruits (strawberries, raspberries, blackberries, redcurrants, blueberries, etc.), a coconut marshmallow belt and a dark chocolate belt buckle.

