

YUZU & CITRUS COMPOSITION

Pastry recipe / by Gael Etrillard



1. Yuzu "Yogurt"

Ingredients

Frozen fruit purée 100% :
Yuzu - 120 g

Cream 35% fat - 600g

Sugar - 120g

Gelatine (sheet) - 2

Heat up the cream with sugar until 63°C. Add gelatin.

Cool down to 56°C and pour over yuzu puree. Stir well and keep for.

In this step



Frozen fruit purée
without added sugar* :
Yuzu

Frozen fruit purées

2. Semi-candied "Paste"

Ingredients

Frozen fruit purée 100% :
Mandarin - 80 g

candied orange - 100 g

candied lemon (zest) - 90 g

Pull all the ingredients in the robot coupe and blend until spreadable texture.

In this step



Frozen fruit purée
without added sugar* :
Mandarin

Frozen fruit purées

3. Citrus Cream

Ingredients

Frozen fruit purée 100% :
Yuzu - 80 g

Frozen fruit purée 100% :
Mandarin - 100 g

Frozen fruit purée : Orange
and Bitter Orange - 20 g

Sugar - 120g

Egg yolk - 112g

Egg - 128g

Gelatin - 2g

Butter - 120g

Beat the sugar with whole
egg and egg yolk until
obtain a foamy texture.

Add the purees and cook
like a pastry cream.

Remove from the stove and
add gelatin.

Cool down to 45°C and add
butter.

Blend 1mn at fast speed.

In this step



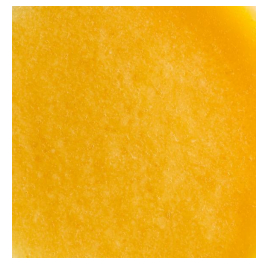
Frozen fruit purée
without added sugar* :
Yuzu

Frozen fruit purées



Frozen fruit purée
without added sugar* :
Mandarin

Frozen fruit purées



Frozen fruit purée
without added sugar* :
Bitter orange

Frozen fruit purées

4. Assembly

Pour a bit of citrus cream at the bottom of the jar and let it set in the
fridge.

Top up with semi-candied paste and yuzu yogurt.