

EXOTIC

Pastry recipe / by Ghislain GAILLE



12 entremets (10 x 20 cm)

1. PISTACHIO JOCONDE SPONGE (3 SPONGES)

Ingredients

Egg - 505g

Almond powder - 360g

Flour - 110g

Invert sugar - 540g

Pistachio paste - 150g

Butter - 90g

Egg white - 720g

Combine in a mixing bowl the eggs, the almond powder and the pistachio paste.

Make a meringue with the egg whites and invert sugar (pour all ingredients

in a mixing bowl and whip until it reaches the right consistency).

Gently fold the egg mixture into the meringue and then add the flour and butter. Scale

840 g per frame (60 x 40 x 4,5 cm).

Bake in preheated oven at 180°C for 11 min.

2. MANGO CONFIT TOPPING

Ingredients

Frozen fruit purée 100% :

Mango - 640g

Invert sugar - 130g

Sugar - 40g

Pectin - 11g

Gelatin (powder) - 10g

Water - 6g

Lemon (juice) - 10g

Heat the purée and invert sugar together.

Combine the pectine and sugar.

Add the purée/inverted sugar mixture to the sugar/pectine mixture.

Bring to the boil and maintain the temperature for 2-3 min.

Add the lemon juice and gelatin mass. Keep it cold.

In this step



Frozen fruit purée
without added sugar* :
Mango

Frozen fruit purées

3. PASSION FRUIT AND MANGO CREAM

Ingredients

Frozen fruit purée 100% :
Mango - 900g

Frozen fruit purée 100% :
Yellow Passion fruit - 225g

Sugar - 165g

Cornstarch - 30g

Pectin NH - 9g

Butter - 225g

Gelatin mass - 285g

In a saucepan, heat the Passion fruit and Mango purées to 40°C, then sprinkle in the cornflour, sugar and pectin. Bring the mixture to the boil and cook for 1 min. Add the butter and gelatin mix. Pour in a frame (750 g per layer x 2).

In this step



Frozen fruit purée
without added sugar* :
Mango

Frozen fruit purées

4. LIME VANILLA MOUSSE

Ingredients

Semi-skimmed milk -
200ml

UHT cream 35% fat - 90ml

Sugar - 100g

Egg yolk - 100g

Gelatine (sheet) - 4

Whipped cream - 1l

Vanilla (extract) - 6g

Lime (zest) - 2

Heat the milk, cream and vanilla extract. Combine and mix well the sugar with the egg yolks. Mix with the boiling infused milk, then bring to simmering point beating all the time. Take off from the heat then add the soaked and drained gelatin leaves. At 45°C, fold in the whipped cream with lime zest. Use 770g per layer.

5. GLACAGE GOURMAND

Ingredients

Cocoa butter - 300g

White couverture 35% -
1150g

grapeseed oil - 250g

Almonds (flaked and
toasted) - 250g

yellow coloring - 10g

green coloring - 5g

Melt and combine all the ingredients.
Use at 40°C..