S M A L L T H A I - F L A V O U R E D L O G S

Pastry recipe / by Cyril Gaidella



For 20 pieces

---

1. Kalamansi lemongrass cilantro crémeux

Ingredients

- Frozen fruit purée 100% : Kalamansi - 100 g
- Frozen speciality : Lemongrass - 150 g
- cream 35% - 330 g
- Sugar - 65 g
- Pectin X58 - 12 g
- Egg yolk - 150 g
- Butter - 60 g
- Cocoa butter - 32 g
- Gelatin 200 bloom - 3,5 g
- Coriander - 50 g

Heat the cream with both purées.

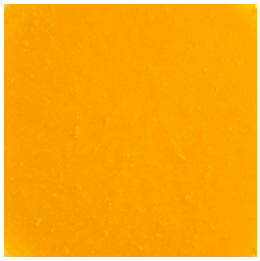
Then add the sugar, egg yolks, pectin and bring to a boil.

Blend in the cocoa butter then the gelatine.

Lastly, add the butter.

Blend and pour into shapes.

In this step



Frozen fruit purée without added sugar* : Kalamansi

Frozen fruit purées

---

2. Spicy mango mousse

Ingredients

- Frozen fruit purée, sugar added : Spicy Mango - 500g
- Gelatin 200 bloom - 13g
- Whipped cream - 370g
- Italian meringue - 100g

Make an Italian meringue. Melt the gelatine and add it to the purée at 25°C.

Fold the meringue and the purées together. Gently fold in the whipped cream.

In this step

3. Sesame Peanut croustillant

Ingredients
Peanuts - 75g
Maple syrup - 50g
Puffed rice - 18g
Oat flakes - 60g
Fleur de sel - 1g
Sesame seeds - 18g
Tahina - 50g
White chocolate - 65g

Heat the mapple syrup. Add the peanuts then pour them onto a Silpat and bake for 20 minutes at 170°C tossing every 5 minutes.

Melt the chocolate to 50°C and add the tahina.

Toast the oat flakes and add all ingredients to the chocolate-tahina mixture.

Spread between 2 sheets of paper and leave to set in the freezer.

Cut and set aside.

4. Spicy mango glaze

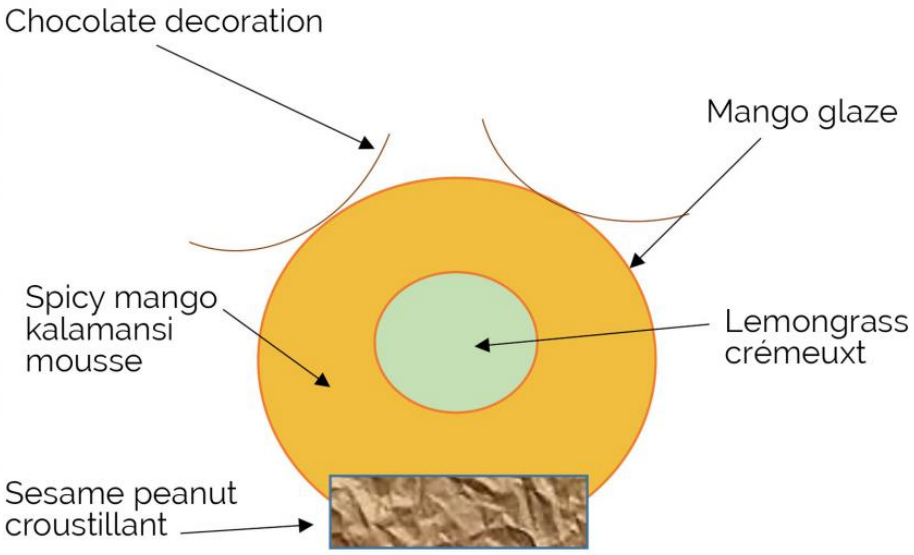
Ingredients
Frozen fruit purée, sugar added : Spicy Mango - 150g
Neutral glaze - 200g
Vanilla (powder) - 1g

Boil all ingredients together.

Use at 55°C with a spray gun.

In this step

5. Assembly


Chocolate decoration
Mango glaze
Spicy mango
kalamansi
mousse
Lemongrass
crémeuxt
Sesame peanut
croustillant