

SMALL THAI-FLAVOURED LOGS

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
100% : Kalamansi

Frozen fruit purées



Frozen speciality :
Lemongrass

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



Frozen fruit purée,
sugar added : Spicy
Mango

Frozen fruit purées

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



Frozen fruit purée,
sugar added : Spicy
Mango

Frozen fruit purées

5. Assembly

