

EDEN

Pastry recipe / by Michel WILLAUME



1. Pâte à choux

Ingredients

Water - 250g

Milk - 250g

Butter - 200g

Flour T55 - 300g

Salt - 10g

Sugar - 30g

Egg (boiled) - 450g

In a pan, bring to the boil the water, milk, salt, caster sugar and butter. Sieve the flour. Stir the flour in and dry the formed dough on strong heat. Off the heat, add the eggs one by one until smooth texture. Pipe the choux, one big and one small. Bake at 180°C vent close for 10 minutes and finish baking at 160°C vent open.

2. Natural crunch

Ingredients

Butter - 150g

Sugar - 180g

Flour T55 - 180g

Mix together all ingredients Roll out the dough at 2mm thickness and place in the fridge to harden the dough. Cut into disks as same diameter of the piped choux. Place on top before baking.

Bake at 180/170°C around 30 minutes

3. Yuzu caramel

Ingredients

Frozen fruit purée 100% :
Yuzu - 100g

Ambient fruit purée 100% :
Mango - 60g

Sugar - 160g

Butter - 120g

Salt - 1g

Whipped cream 35% - 20g

In the saucepan, melt gradually the sugar and cook to light caramel.

Stop the cooking by adding the pre-heated purees. Add the butter

In this step



Frozen fruit purée
100% : Yuzu
Frozen fruit purées



Ambient fruit
purée 100% :
Mango
Ambient fruit
purées

4. Yuzu mandarin cream

Ingredients

Frozen fruit purée 100% :

Yuzu - 230g

Frozen fruit purée 100% :

Mandarin - 150g

Pectin NH - 7g

Sugar - 120g

Egg white - 100g

Gelatin (powder) - 6g

Water - 36g

Cocoa butter - 100g

Heat up one-third of the purees at 45°C, add the sugar /pectin mixture, then bring the mix to the boil. Take the saucepan off the heat, let cool down at 60°C and add the egg whites. Cook at 75°C, then add the rehydrated and melted gelatin. Combine this mixture with the rest of the puree. Gradually pour the melted cocoa butter mixing with a blender to obtain perfect emulsion. When cold, fill the bottom part of the éclairs.

In this step



Frozen fruit purée
100% : Yuzu

Frozen fruit purées



Frozen fruit purée
100% : Mandarin

Frozen fruit purées

5. Pineapple compote

Ingredients

Frozen fruit purée 100% :

Pineapple - 75g

Pineapple (dice) - 300g

Invert sugar - 20g

Sugar - 40g

Pectin - 8g

Lemon (juice) - 5g

Heat up purees, half apricots and inverted sugar at 50°C.

Pour slowly the mixture sugar/pectin mixing well and bring to a boil for 2 min. Remove from heat and add the gelatin previously hydrated and melted. Add the lemon juice and mix well. Pour directly into small silicon dome forms and freeze. Unmold just before feeling.

In this step



Frozen fruit purée

100% : Pineapple

Frozen fruit purées

6. Yuzu cream

Ingredients

Frozen fruit purée 100% :
Yuzu - 180g

ORGANIC MANGO PUREE
100% - 70g

Glucose - 30g

Ivory chocolate - 380g

Gelatine 200 bloom
(powder) - 8g

Water - 48g

Cream 35% fat - 400g

Melt the chocolate until 40/45°C and scale the glucose on top.

Bring to a boil the puree. Add the hydrated and melted gelatin

Mixing well and pour gradually the hot mixture into the melted chocolate to obtain a perfect emulsion using the hand blender.

Add the cold liquid cream and let crystallize minimum 8 hours in the refrigerator. Mold and freeze.

In this step



Frozen fruit purée
100% : Yuzu

Frozen fruit purées



ORGANIC MANGO
PUREE 100%

Frozen fruit purées

7. Vanilla whipped “Chantilly”

Ingredients

Vanilla pod - 4

Cream 35% fat - 250g

Invert sugar - 12g

Ivory chocolate - 315g

Cream 35% fat - 600g

Infuse the vanilla beans overnight into the 500g of cold cream.

Heat up the other part of cream with the inverted, then pour gradually the hot mixture into the melted chocolate to get a perfect emulsion. Pass through the hand blender. Strain the vanilla beans from the heavy cream and pour into the chocolate mixture.

Mix well and reserve in fridge overnight. Whip to smooth consistency and pipe on top.

8. Assembling

Cut the top of the big choux and fill the bottom with the caramel, then halfway with the cream.

Fill the smallest choux with the compote and place it inside the biggest one.

Close with cream and cover the top with a disc of colored white chocolate. Place the frozen yuzu cream in the center of the chocolate disc and pipe over the vanilla « Chantilly ». Decorate.