

Gourmandise



Vanilla Caramel

Sugar	0.500 kg
Prima Nat Cream	0.750 kg
Vanilla Pod	1 pcs.
Butter	0.200 kg
Fleur de Sel	to taste

Mascarpone Cream

Mascarpone	1.000 kg
Prima Nat Cream, liquid	0.800 kg
Icing Sugar	0.300 kg
Lemon Juice	0.030 kg
Prima Nat Cream Whipped	0.800 kg
Honey	0.100 kg

Sablé Breton

Egg Yolk	0.160 kg
Sugar	0.320 kg
Flour	0.450 kg
Butter	0.320 kg
Fleur de Sel	0.005 kg
Baking Powder	0.015 kg

Gianduja

Milk Chocolate	0.200 kg
Cocoa Butter	0.100 kg
Pralin Doceur Hazelnut	1.000 kg

Crunchy Layer

Croquant Fleur de Sel	1.300 kg
Milk Chocolate	0.300 kg

1. Make a caramel with the Sugar. Heat the Cream with vanilla pod and add to caramel. Add Butter and Fleur de Sel
2. Mix Mascarpone with liquid cream. Add sugar, lemon juice and whipped cream.
3. For the dough mix butter, egg yolks with sugar. Add sifted flour with baking powder. Roll out 2cm and cut 0.5 x 0.5 cm. Bake at 180 ° C 10 min.
4. For Gianduja melt Milk Chocolate with Cocoa Butter and add Pralin Doceur. Mix with Blender and let solidify as a block.
5. Spread Croquant on a baking paper and spread with Chocolate.
6. Assembly:
7. Pipe 50g Caramel on the bottom of a glass. Freeze. Garnish with Mousse, Shavings of Gianduja, Crunchy pieces and Sablé Breton Cubes.

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