

R E C I P E B O O K L E T

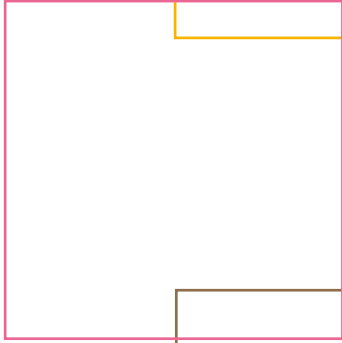
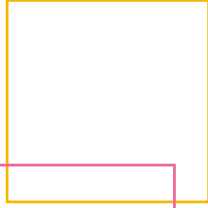
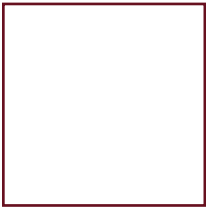


Exceptional desserts

FRUITS IN ALL THEIR MANY FORMS



Keep Growing



Exceptional chefs
offer recipes
that bring out
the best
in fruit





Marike
VAN BEURDEN

RAVIFRUIT Ambassador Chef,
International pastry and chocolate
consultant.



Philippe
RIGOLLOT

RAVIFRUIT Ambassador Chef,
World Pastry Champion 2005,
Meilleur Ouvrier de France 2007,
Founder of the Philippe Rigolot
pastry shops in Annecy.



Jean-François
DEVINEAU

RAVIFRUIT pastry and ice-cream
technical manager.



Sophie
DEPRAZ

Consultant Chef



Éric
BERTOIA

Chef technician
Paris Gourmet, New York



Christophe
NIEL

RAVIFRUIT Chef,
Pastry teacher
at the Escoffier lycée
in Cagnes sur Mer.



Mathias
NARCISSOT

Pastry chef,
Pâtisserie Narcissot in Rennes





MALAGA

LOG

VANILLA - PINEAPPLE - RUM & RAISIN

Original recipe by Christophe NIEL





RECIPE FOR 3 X 25 CM TOR LOG MOULDS
+ 3 X 22 CM LOG FILLING MOULDS

POACHED PINEAPPLE AND RAISINS

RAVIFRUIT IQF PINEAPPLE	350
WATER	300
SUGAR	80
WHITE RAISINS	100
BROWN RUM	100

Bring the water and sugar to the boil.
Pour over the diced pineapple and raisins. Chill for 2 hours.

PINEAPPLE RAISIN RUM PRESERVE (250g/log filling mould)

RAVIFRUIT PINEAPPLE PUREE	400
SUGAR	60
GLUCOSE	30
NH PECTIN	10
RAVIFRUIT LIME PUREE	20
200B GELATINE POWDER	3
PINEAPPLE-RAISINS-RHUM MIXTURE	360

Hydrate the gelatine in the RAVIFRUIT lime puree. Heat the pineapple puree and glucose to 40°C. Pour in the sugar/NH pectin mixture. Bring to the boil for 1 minute, then remove from the heat and add the lime and gelatine mixture. Chill for at least 4 hours, then blend just before use. Drain the pineapple, raisin and rum mixture (keep the juice to make the mirror glaze). Blend the preserve and gently mix in the pineapple-and raisins. Use immediately.

PINEAPPLE SPONGE (for ½ X 40x60 sheet, or 3 logs)

RAVIFRUIT PINEAPPLE PUREE	250
DRIED EGG WHITES	32
BROWN SUGAR	100
EGG YOLKS	32
FLOUR	88
BAKING POWDER	2
GROUND ALMONDS	87
MELTED BUTTER	50

Whip the pineapple puree, dried egg whites and sugar at medium speed. Add the yolks at low speed, stirring very gently. Fold in all the powders with a rubber spatula. Finish with the cold melted butter. Spread immediately on a baking sheet on a Silikomart baking mat. Bake for 8 to 10 minutes at 200°C. Cool on a rack. Cut 2x20x20 sponge squares. Set aside.

PINEAPPLE CREAM (600g on 20x20 frame = 3 x 21.5x5.5 log fillings)

RAVIFRUIT PINEAPPLE PUREE	475
SUGAR	42
NH PECTIN	12
ICE-CREAM STABILIZER	3,5
EGG YOLKS	63
BUTTER	100

Mix the sugar, pectin and stabilizer. Heat the puree and the egg yolks. At 45°C, sprinkle in the dry mixture. Cook to 85°C. Cool to 35°C in at least 40 minutes (so that the ice-cream stabilizer takes effect). Stir in the softened butter, mixing thoroughly. Immediately pour 600g into the 20x20 frame between two layers of sponge. Freeze.

WHIPPED VANILLA GANACHE (350 to 400g per log)

UHT CREAM	1100
VANILLA PODS	6
200B GELATINE	10
WHITE CHOCOLATE	240

Hydrate the gelatine in 60g of water for 15 minutes. Boil the cream and the scraped vanilla pods. Take off the heat. Cover with cling film. Infuse 20 minutes. Incorporate the gelatine. Pour through a fine sieve and pour over the chocolate in three batches, stirring to emulsify. Cover with plastic wrap in contact with the surface. Leave to rest for 12 hours at 4°C.

STREUSEL

BUTTER	120
BROWN SUGAR	120
GROUND ALMONDS	120
FINE SEA SALT	1
T45 STRONG FLOUR	105

Mix all of the ingredients keeping a crumb texture. Spread on a baking sheet. Bake at 150 °C for 20 minutes.

RECONSTITUTED SHORTBREAD (150g per log)

STREUSEL	330
FEUILLANTINE	60
MILK CHOCOLATE COUVERTURE	60

In a mixer bowl, break up 330g of Streusel with the leaf attachment. Add the feuillantine, then the melted chocolate. Spread in a 24x24 frame. Chill. Cut into 3 x 24x8 cm bases.

SPRAY MIXTURE

WHITE CHOCOLATE	500
COCOA BUTTER	250
FAT-SOLUBLE YELLOW COLOURING	as needed

Gently melt the chocolate, add the melted cocoa butter. Colour as desired .

Pineapple sponge filling: Place a pineapple sponge base in a 20x20 frame. Pour on 600g of pineapple cream. Cover with another square of pineapple sponge. Freeze. Cut 3 strips of 21.5x5.5 cm (use trimmings). Pour 250g of pineapple raisin and rum preserve into the Silikomart TOR insert mould and allow set for a few minutes. Cover with a strip of the pineapple sponge filling. Freeze. Unmould when thoroughly frozen and set side. Pour 350 to 400g of whipped vanilla ganache into the Silikomart TOR log mould. Insert the frozen sponge, cover with a thin layer of mousse and finish with the reconstituted shortbread base. Freeze. Unmould. Coat with the yellow spray mixture. Place on a base. **Choice of decoration:** here, pineapple-shaped shortbread.



PEAR BERGAMOT HAZELNUT LOG

Original recipe by Philippe **RIGOLLOT**



ASSEMBLY

Pour the pear preserve into a 56x4 log mould and cover with a 56x3.7 strip of sponge. Freeze. Roll out the reconstituted shortbread into a 56x7 rectangle, keep chilled. Line the log mould with a 56x17 layer of sponge. Pour the mousse into the lined mould, insert the frozen pear preserve / hazelnut sponge. Smooth the mousse, then cover with the shortbread. Freeze. Whisk the ganache. Unmould, then cover the log with the bergamot ganache. Freeze. Heat the lemon glaze to 85°C and spray it onto the log. Cut into 3 portions and decorate with pear cubes rolled in a neutral glaze and a chocolate decoration in the shape of a pear slice.

HAZELNUT SPONGE

EGG YOLKS	46
EGGS	29
SUGAR (1)	46
INVERTED SUGAR	6
EGG WHITES	70
SUGAR (2)	23
GROUND ALMONDS	58
GROUND HAZELNUTS	35
T55 ALL PURPOSE FLOUR	12
MELTED BUTTER	28

Mixture A: whisk together the yolks, eggs, sugar (1) and inverted sugar.
 Mixture B: whisk the egg whites and the sugar (2).
 Sift the dry ingredients and the flour.
 Hot melted butter.
 Gently mix A into B, then the dry ingredients and hot butter.
 Use a Pascal ruler on the third setting to spread in an even layer.
 Cook at 175°C for 10 minutes.

RECONSTITUTED HAZELNUT SHORTBREAD

HAZELNUT PRALINE FONDANT SHORTBREAD	215
GUANAJA LACTÉE 41%	67
FEUILLANTINE	22
CHOPPED, TOASTED HAZELNUTS	22

Cook the hazelnut shortbread, then break it up when it has cooled.
 Add the feuillantine, the chopped hazelnuts and the melted Guanaja milk chocolate. Spread immediately.

HAZELNUT PRALINE FONDANT SHORTBREAD

BUTTER	73
BROWN SUGAR	29
MILK	19
HOMEMADE 60% HAZELNUT PRALINE	29
T55 ALL PURPOSE FLOUR	97

Soften the butter, add the brown sugar and praline.
 Mix with the leaf attachment, then add the milk and flour.
 Use a mill to roll out at 2 mm between two sheets.
 Cooking time: fan oven at 150°C, 20/25 minutes.

WHIPPED BERGAMOT GANACHE

CREAM (35 % FAT)	121
INVERTED SUGAR	18
GLUCOSE	18
IVORY COUVERTURE	61
COCOA BUTTER	25
RAVIFRUIT BERGAMOT PUREE	80
LIQUID CREAM (35% FAT)	300
BERGAMOT (ESSENCE)	0,54

Make a ganache with the cream, sugars, cocoa butter and ivory couverture.
 Add the RAVIFRUIT bergamot puree, then the liquid cream and the bergamot essence.
 Leave to crystallise for 12 hours and then whisk like whipped cream.

PEAR PRESERVE

RAVIFRUIT PEAR PUREE	264
SUGAR	40
ATOMIZED GLUCOSE	40
NH PECTIN	4,2
LEMON JUICE	7,9

Heat the RAVIFRUIT pear puree to 40°C.
 Add the atomised glucose, sugar and NH pectin.
 Cook at 85°C for one minute and then add the lemon juice.
 Stir in the fried pears and pour into the mould immediately.

SAUTÉED PEARS

PEARS	312
SUGAR	19
BUTTER	19
1/2 VANILLA POD	-
PEAR BRANDY	24

Heat the butter, then add the diced pears, vanilla and sugar.
 Cook the pears, then flambé with the pear brandy.
 Leave to cool.

MERINGUE-PEAR MOUSSE

RAVIFRUIT PEAR PUREE	521
CAROB BEAN GUM	2
200 BLOOM GELATINE POWDER	11,3
SWISS MERINGUE FOR MOUSSE	139
CREAM (35 % FAT)	209

Very loosely whip the cream and set aside. Rehydrate the gelatine with 1/3 of the pear puree. Make the Swiss meringue for mousse and leave to cool. Heat the puree and gelatine to 50°C and incorporate the rest of the puree. Mix in the carob bean gum. Ensure that the puree mixture is at 25°C, and then incorporate the loosely whipped cream. Finally, add the meringue and then use.

SWISS MERINGUE FOR MOUSSE

EGG WHITES	65
SUGAR	29
GLUCOSE	48

Heat in a water bath at 50°C/60°C.
 Whip until cool.

LEMON GLAZE

RAVIFRUIT LEMON PUREE	245
WATER	300
GELATINE	8
GLUCOSE	160
SUGAR	220
NH PECTIN	11
CAROB BEAN GUM	1
LEMON YELLOW COLOURING	0,30

Rehydrate the gelatine with 40g of water taken from the 300g.
 Heat the water (260g), puree, food colouring and glucose to 50°C.
 Whisk in the sugar, pectin and carob bean gum mixture.
 Boil for one minute. Add the gelatine.
 Chill for at least 4 hours.
 Reheat, blend and use at 85°C in a spray gun.



PARIS MUSHROOM LOG

Original recipe by Mathias **NARCISSOT**



Prior to assembly:

- Half fill a log mould (20x4, height 4 cm) with bergamot cream and place a layer of black sesame praline on top. Freeze.
- Half fill a second log mould (22x6, height 5 cm) with whipped sesame mousse and insert the contents of the first log mould. Level with the remaining sesame mousse. Freeze.

Assembly: half fill the log mould (25x9, height 7 cm) with Paris mushroom mousse and insert the above preparation in the centre. Cover with the Paris mushroom sponge. Freeze.

Coat the log with the white sesame glaze. Place on a lemon shortbread base (26x10 cm).

Decoration: make white chocolate bark and top with three Paris mushroom spirals, pieces of cocoa sponge cake, dehydrated Paris mushrooms and Atsina@Cress (Koppert Cress).



MUSHROOM SPONGE

EGG YOLKS	100
WHOLE EGGS CASTER	59
SUGAR (1)	112
MUSHROOM POWDER DEHYDRATED	15
EGG WHITES	171
CASTER SUGAR (2)	68
T45 STRONG FLOUR	87
POTATO FLOUR	31

Whisk together the egg yolks, eggs, sugar (1) and mushroom powder. In another bowl, whisk together the egg whites and sugar (2), gently combine the two mixtures, incorporating the flour and potato flour previously sifted together. Spread on a baking sheet and cook at 180°C.

GOLDEN SESAME MOUSSE

LIQUID CREAM (35% FAT) (1)	350
GOLDEN SESAME SEEDS	175
LIQUID CREAM (35% FAT) (2)	350
IVORY COUVERTURE	138
GELATINE MASS	21

Toast the sesame seeds, add the liquid cream (1) and infuse for 12 hours before making the recipe. After the 12 hours of infusion, strain and complete with the liquid cream (2) to obtain 700g. Bring to the boil and pour over the chocolate/gelatine mixture, chill for 12 hours before use.

BERGAMOT CREAM

RAVIFRUIT BERGAMOT PUREE	500
RAVIFRUIT LEMON PUREE	50
CASTER SUGAR	45
EGG YOLKS	45
NH PECTIN	9
CASTER SUGAR	10
UNSALTED BUTTER	75
ZEST OF 1 LEMON	-

Bring the RAVIFRUIT bergamot and lemon puree to the boil with the lemon zest. Pour over the egg yolk and sugar mixture, previously whisked thoroughly. Boil the mixture for 3 minutes on a high heat and add the NH pectin and sugar. After cooking, add the butter at 40°C and blend.

BROWN PARIS MUSHROOM MOUSSE

LIQUID CREAM (35% FAT)	600
BROWN PARIS MUSHROOMS	350
IVORY COUVERTURE	120
GELATINE MASS	20

Bring the mushrooms and cream to the boil and infuse for 3 hours before making the recipe. After the 3 hours of infusion, sieve the mushrooms and the liquid cream and top up to obtain 600g of cream. Bring the mixture back to the boil and pour over the chocolate and gelatine, chill for 12 hours before use.

BLACK SESAME PRALINE

SMOOTH ALMOND PRALINE	425
BLACK SESAME SEEDS	140
FEUILLETINE	100
COCOA BUTTER	115

Grind the previously toasted black sesame seeds to a powder in a food processor, then combine with the praline and feuilletine in a mixing bowl with the leaf attachment. Add the cocoa butter at 30°C..

VIENNESE LEMON SHORTBREAD

ICING SUGAR	38
BUTTER FOR PUFF PASTRY	285
FINE SEA SALT	1
ZEST OF 2 LEMONS	-
EGG WHITES	113
T55 ALL PURPOSE FLOUR	338

Mix the butter with the icing sugar, salt, lemon zest and egg whites. Mix in the flour. Bake at 165°C for about 10 minutes.

WHITE MIRROR GLAZE

CASTER SUGAR	150
WATER	75
GLUCOSE	1
CONDENSED MILK	100
GELATINE MASS	60
IVORY COUVERTURE	150
BLACK SESAME SEED POWDER	15

Bring the caster sugar, water and glucose to the boil(103°C). Pour the mixture over the condensed milk, gelatine mass and chocolate and the black sesame powder. Blend and set aside. Use at 34°C.

CHOCOLATE SPONGE CAKE

ICING SUGAR	30
EGG WHITES	150
POWDERED MILK	35
GROUND ALMONDS	35
FLOUR	10
COCOA POWDER	15

Use very fine ground almonds. Combine the flour, cocoa powder, almond powder, icing sugar and powdered milk in a bowl. Add the egg whites. Whisk thoroughly until a smooth texture is obtained. Pour the mixture into a siphon (2 cartridges). Half fill a small glass container with chocolate sponge cake mixture. Cook for 50 seconds at 1000 watts in a microwave.



CHESTNUT MANDARIN ICE-CREAM LOG

Original recipe by Jean-François **DEVINEAU**





RECIPE FOR 1 LOG MOULD 48X8 CM

CHESTNUT DACQUOISE

EGG WHITES	75
SUGAR	25
ICING SUGAR	50
GROUND ALMONDS	25
CHESTNUT FLOUR	50
FLOUR	10

Sift together the icing sugar, chestnut flour, ground almonds and flour. Beat the egg whites at medium speed and gradually add the sugar to make a meringue. Sprinkle and gently fold in the sifted mixture. Use an 8 mm nozzle to pipe rectangles 48x7.5 cm. Bake at 170°C for 10 to 15 minutes.

65% MANDARIN SORBET

RAVIFRUIT MANDARIN PUREE	1000
ATOMIZED GLUCOSE	60
SORBET STABILIZER	5
VEGETAL FIBRE	20
SUGAR	200
WATER	245

Heat the water to 30°C. Add the glucose, fibre and $\frac{1}{4}$ of the sugar. Mix the stabilizer with the remaining sugar and add it at 40°C. Bring to the boil. Cool the syrup quickly and chill for at least 4 hours. Mix the RAVIFRUIT mandarin puree, thawed to between 0 and 5°C, with the syrup, blend and freeze in an ice-cream machine immediately.

WHITE CHOCOLATE COULIS

WHITE CHOCOLATE COUVERTURE	200
WATER	80
GRAPE SEED OIL	80
INVERTED SUGAR	20

Bring the water to the boil, add the inverted sugar and make a ganache with the white chocolate. Finish with the grape seed oil. Blend. Use cold.

FROZEN CHESTNUT MOUSSE

RAVIFRUIT CHESTNUT PUREE	300
RUM	10
EGG WHITES	120
SUGAR	100
WATER	50
LIQUID CREAM (35% FAT)	200
MARRON GLACÉ PIECES	100

Make a syrup with the water and sugar and heat to 118°C. Pour the syrup over the egg whites and whisk until cool (meringue principle). Combine the meringue with the lightly whipped cream. Pour the cream meringue mixture over the RAVIFRUIT chestnut puree mixed with the rum and pieces of marron glacé, mix gently. Pour the mousse into the moulds for log inserts to $\frac{3}{4}$ of the height, leave to harden in the freezer. Pour the white chocolate coulis over the top and leave to harden in the freezer. Unmould and assemble with the other half. Place in the freezer.

MANDARIN GLAZE

RAVIFRUIT MANDARIN PUREE	250
RAVIFRUIT PASSION FRUIT PUREE	50
SUGAR	200
GLUCOSE	150
NH PECTIN	6

Heat the RAVIFRUIT mandarin and passion fruit purees with the glucose in a saucepan. Mix the sugar with the NH pectin. Pour the NH pectin and sugar mixture into the hot liquid, bring to the boil and cook for about 1 minute. Cover with plastic wrap in direct contact with the surface and set aside. Use the glaze warm.

Half fill the log mould with the mandarin sorbet, place the frozen chestnut mousse and white chocolate coulis in the centre, finish with the mandarin sorbet $\frac{3}{4}$ of the way up the mould. Fill the remaining $\frac{1}{4}$ with the chestnut dacquoise and leave to set in the freezer. Unmould and spray the warm mandarin glaze onto the log. Decorate.



ORIENTAL EXPRESS LYCHEE ICE-CREAM LOG

Original recipe by Jean-François **DEVINEAU**





RECIPE FOR 1 LOG MOULD 48X8 CM

COCONUT NOUGATINE

FONDANT	300
GLUCOSE	240
TOASTED GRATED COCONUT	180

Cook the fondant and glucose to a caramel colour, add the grated coconut, mix well and spread on a silicon sheet.

COCONUT NOUGATINE SHORTBREAD

TEMPERED BUTTER	75
ICING SUGAR	35
EGGS	10
FLOUR	115
SALT	1
COCONUT NOUGATINE PIECES	50

Mix all the ingredients together, add the coconut nougatine pieces at the end. Cover with plastic wrap and chill for at least an hour. Roll out rectangles the size of the logs to a thickness of 5 mm. Cook at 165°C for about 15 minutes.

LYCHEE ICE-CREAM

FULL FAT MILK	518
SKIMMED MILK POWDER (0% FAT)	50
BUTTER	35
CREAM (35% FAT)	165
SUGAR	145
ATOMIZED GLUCOSE	55
ICE-CREAM STABILIZER	6
RAVIFRUIT LYCHEE PUREE	350

Heat the milk to 25°C, add the milk powder. At 30°C add $\frac{3}{4}$ of the sugar and the atomized glucose. At 35°C add the cream and the melted butter. At 45°C, add the rest of the sugar combined with the ice-cream stabilizer. Pasteurize at 85°C. Cool and chill for at least 4 hours. Mix with the RAVIFRUIT lychee puree and freeze immediately in an ice cream machine.

RASPBERRY SORBET

RAVIFRUIT RASPBERRY PUREE	500
ATOMIZED GLUCOSE	50
WATER	75
SUGAR	85
SORBET STABILIZER	3

Warm the water to 30°C, pour in $\frac{3}{4}$ of the sugar and atomized glucose, mix. At 45°C add $\frac{1}{4}$ of the sugar mixed with the sorbet stabilizer, mix and boil. Cool immediately and chill for at least 4 hours. Mix the syrup with the thawed RAVIFRUIT raspberry puree. Freeze immediately in an ice cream machine.

WHITE CHOCOLATE LYCHEE PARFAIT

RAVIFRUIT LYCHEE PUREE	50
SUGAR	30
EGG YOLKS	75
INVERTED SUGAR	10
WHITE CHOCOLATE COUVERTURE	100
WHIPPED CREAM (35% FAT)	225
COCONUT NOUGATINE PIECES	100

Cook the RAVIFRUIT lychee puree and sugar to 118°C, pour over the yolks and inverted sugar. Beat until cool. Mix the cream with the hot melted white chocolate, add the coconut nougatine pieces, finish with the lychee, egg yolk and sugar mixture.

RED VELVET

WHITE CHOCOLATE COUVERTURE	250
COCOA BUTTER	250
NATURAL RED COLOURING	1

Melt the cocoa butter in a water bath. Add the white chocolate couverture and red colouring and heat to 50°C. Cool to 35°C before use.

Half fill a log insert with raspberry sorbet, freeze. Fill the other half with white chocolate parfait and freeze. Half fill the log mould with the lychee ice-cream. Add the raspberry sorbet/white chocolate parfait insert. Smooth the base of the log mould with lychee ice-cream. Freeze. Unmould and spray with the red velvet. Place the log on the coconut nougatine shortbread base. Decorate.



GRAPEFRUIT RASPBERRY TIMUT PEPPER ENTREMET

Original recipe by Philippe **RIGOLLOT**



**RECONSTITUTED MIKADO SHORTBREAD**

IVORY COUVERTURE	64
BUTTER	43
FEUILLANTINE	50
BRETON SHORTBREAD DOUGH (RECONSTITUTED)	243

Cook the shortbread. When cool, crush and then add the feuellantine, ivory couverture and melted butter.
Roll out 100g in a Ø16 ring.

BRETON SHORTBREAD DOUGH (RECONSTITUTED)

T65 ALL PURPOSE FLOUR	101
BUTTER	76
SALT	2,54
SUGAR	48
GROUND ALMONDS	48
VANILLA POWDER	0,51

Put all the ingredients in a bowl and mix with the leaf attachment until small balls are formed.
Sprinkle on a sheet and bake at 150°C for 20/ 25 minutes.

PINK GRAPEFRUIT/ RASPBERRY/ TIMUT PEPPER MARMALADE

SUGAR	100
NH PECTIN	13,4
PINK GRAPEFRUIT	417
RAVIFRUIT RASPBERRY PUREE	250
LIME JUICE	50
TIMUT PEPPER	4
CAMPARI	27
XANTHAN	1,34

Infuse the pepper for 10 minutes in the RAVIFRUIT raspberry puree. Pass through a fine sieve, add the grapefruit segments and blend. Heat to 40°C and add the sugar, pectin and xanthan. Bring to the boil and add the Campari. Keep chilled and mix before use.
Spread 200g of marmalade on the sponge in a Ø16 ring and freeze.

GRAPEFRUIT GENOA SPONGE

EGGS	186
LUBECA ALMOND PASTE	186
BUTTER	59
T55 ALL PURPOSE FLOUR	39
BAKING POWDER	2,48
EGG WHITES	77
SUGAR	25
PINK GRAPEFRUIT ZEST	1

Heat the almond paste in the microwave, then blend it with the eggs. Put the mixture in a bowl and beat with the leaf attachment for 10/15 minutes. Sift the dry ingredients. Melt the butter. Whisk egg whites with the sugar. Fold the dry ingredients into the beaten almond paste, then the hot butter, grapefruit zest and finally the whites. Pour into a Ø16 ring, bake at 175°C for 16 minutes. Cut into 1 cm thick slices.

VANILLA/TIMUT CREAM

CREAM (35 % FAT)	1034
IVORY COUVERTURE	221
SUGAR	35
VANILLA PODS	1,39
200 BLOOM GELATINE POWDER	6,3
WATER	31
TIMUT PEPPER	5

Bring the cream to the boil, then infuse the vanilla, sugar and Timut pepper for 10 minutes. Pass through a fine sieve, check the weight, add the gelatine mass and pour it over the white chocolate couverture, blend thoroughly. Chill for 24 hours, then beat like whipped cream.

GRAPEFRUIT GLAZE

RAVIFRUIT PINK GRAPEFRUIT PUREE	166
WATER	286
GLUCOSE	71
SUGAR	71
NH PECTIN	7,1
NEUTRAL GLAZE	1000
200 BLOOM GELATINE POWDER	5,7
RAVIFRUIT PINK GRAPEFRUIT PUREE	43

Rehydrate the gelatine in 43 g of RAVIFRUIT pink grapefruit puree. Heat the water and the puree to 40°C, then add the glucose, sugar and pectin. Bring to the boil, then add the neutral glaze and return to the boil. Remove from the heat and add the rehydrated gelatine. Keep chilled, reheat to 35°C for use with a spatula or 85°C for use with a spray gun.

Pour some of the cream into the first part of the mould, insert the frozen sponge and marmalade. Close the mould with the second part, press on the insert to push the cream up around the edges. Pour in the remaining cream and cover with the reconstituted shortbread. Freeze.
Warm the grapefruit glaze.
Unmould the entremet and pour on the grapefruit glaze, removing the excess with a spatula. Decorate with some raspberries and grapefruit segments.



SECRET GARDEN ENTREMET

STRAWBERRY - LEMON THYME - LEMON BALM - LIME

Original recipe by Sophie **DEPRAZ**





TOASTED ALMOND GENOA SPONGE CAKE

GROUND ALMONDS	100
BROWN SUGAR	100
EGGS	125
FLOUR	23
STARCH	6
BAKING POWDER	2
COLD MELTED BUTTER	45

Toast the ground almonds for 10 minutes at 165°C. Cool.
Beat the eggs with the ground almonds and sugar for 5 minutes.
Add the sifted flour and starch with the baking powder.
Finish with the cold melted butter.
Pour into 2 Ø16 rings and bake for 7 to 8 minutes at 200°C.

MARA DES BOIS PRESERVE

RAVIFRUIT MARA DES BOIS STRAWBERRY PUREE	190
RAVIFRUIT IQF STRAWBERRIES	190
ATOMIZED GLUCOSE	55
SUGAR	55
NH PECTIN	6
RAVIFRUIT LIME PUREE	5

Heat the Mara des bois strawberry puree and the RAVIFRUIT IQF strawberries. When it reaches 40°C, add the atomized glucose.
At 50°C, sprinkle in the sugar and pectin mixed together. Boil for 1 minute, stirring gently.
Add the RAVIFRUIT lime puree off the heat. Immediately pour over the Genoa sponge. Freeze.

LIME - LEMON BALM - LEMON THYME MOUSSE

RAVIFRUIT LIME PURÉE	440
GELATINE	10
WHIPPED CREAM	480
MERINGUE*	320
CAROB BEAN GUM	12
LEMON THYME	8
LEMON BALM LEAVES	5
*Italian meringue	
EGG WHITES	140
SUGAR	230
WATER	60

Rehydrate the gelatine in 100 g of puree (20 minutes).
Boil 240g of RAVIFRUIT lime puree. Add the lemon balm and thyme and infuse for 10 minutes. At 50°C, sieve over the gelatine mass and carob bean gum while whisking. Incorporate the rest of the puree. Blend. Chill so that it starts to set. Whip the cream very loosely (keep chilled).
Prepare the meringue. Pour the meringue over the lime mixture and finish with the cream. Use immediately.

Cook the water and sugar to 118°C.
Pour over the beaten egg whites at medium speed.
Keep beating at medium speed until it reaches 30°C. Use immediately.

PUFFED RICE ALMOND CRISP

CARAMELIZED PUFFED RICE	62
CHOPPED ALMONDS	62
WHITE ALMOND PURÉE	50
WHITE CHOCOLATE	50
COCOA BUTTER	12
1 PINCH FINE SEA SALT	

Toast the chopped almonds for 10 minutes at 170°C. Set aside.
Melt the chocolate and cocoa butter in a water bath.
Add the white almond puree.
Stir in the cold toasted almonds, puffed rice and salt.
Spread immediately in 2 Ø16 rings.
Keep chilled.

SPRAY MIXTURE

WHITE CHOCOLATE	500
COCOA BUTTER	250
FAT-SOLUBLE PINK COLOURING	as needed

Gently melt the chocolate, add the melted cocoa butter.
Colour as desired.

Pour the strawberry preserve onto a disc of Genoa sponge in a Ø16 ring lined with rhodoid. Freeze.
Spread the puffed rice crisp in another Ø16 ring. Keep chilled.
Pour half of the lime mousse into the Batticuore Silikomart mould and allow to set for a few minutes.
Place the insert on top, cover with a thin layer of mousse and cover with the **crunchy base**.
Freeze. Unmould when completely cold. Spray with the pink coating. Place on a cardboard base.
Decorate as desired: here, strawberry and fresh herbs: purple oxalis, lemon balm leaves, and a sprig of lemon thyme.



CARAMEL CALAMANSI FILIPINO-STYLE ENTREMET

Original recipe by Mathias **NARCISSOT**



ASSEMBLY

First make a half-sphere of calamansi cream and another half-sphere of caramel carambar. Freeze. Place the whipped Montélimar nougat cream in the Mini Dot mould and the two half-spheres stuck together in the centre. Smooth over with the remaining nougat cream. Freeze.

Decoration: coat the moulds individually with the zephyr caramel glaze. Place the cake on a 7 cm round base of chia seed shortcrust pastry. In the centre of the cake, place a calamansi jelly with an arabesque in relief and a collar of fruit marshmallow. For the final touch add a quenelle of nougat mousse garnished with chopped almonds and Atsina®Cress (Koppert Cress).



CHIA SEED SHORTCRUST PASTRY

BROWN SUGAR	50
CASTER SUGAR	70
UNSALTED BUTTER	250
FINE SEA SALT	3
YOLKS	22
T45 ALL PURPOSE FLOUR	300
CHIA SEEDS	70
BAKING POWDER	5

Mix the sugars, salt and butter. Add the yolks, flour and baking powder, mix gently and add the chia seeds last.
Roll out to a thickness of 2 mm.
Bake at 160°C for about 10 minutes.

MONTÉLIMAR NOUGAT MOUSSE

LIQUID CREAM (35% FAT)	600
IVORY COUVERTURE	120
MONTÉLIMAR NOUGAT CREAM	120
GELATINE MASS	20

Bring the cream to the boil. Pour over the white chocolate, the gelatine mass and the Montélimar nougat cream. Mix and cool.
Make the cream the day before and whip like a whipped cream.

CARAMEL CARAMBAR

CASTER SUGAR	66
GLUCOSE	77
LIQUID CREAM (35 % FAT) (1)	300
1 MADAGASCAN VANILLA POD	-
CARAMBAR	77
¼ PIECE TONKA BEAN	-
LIQUID CREAM (35 % FAT) (2)	225
UNSALTED BUTTER	22
COCOA BUTTER	12
FINE SEA SALT	2

Heat the cream (1) and infuse for 20 minutes, covered, with the grated tonka bean and vanilla pods. Pass through a fine sieve.
Heat the cream (2) with the salt and the carambars. In a large saucepan, melt the glucose and gradually add the caster sugar. Cook to a caramel. Stop the cooking with the hot infusion and reheat to 104°C.
Stop the cooking again with the cream (2) and the carambars.
Add the cocoa butter and butter. Mix well.
Leave to cool and set aside.

CRÉMEUX KALAMANSI

RAVIFRUIT CALAMANSI PUREE	500
RAVIFRUIT LEMON PUREE	50
CASTER SUGAR	45
EGG YOLKS	45
NH PECTIN	9
CASTER SUGAR	10
UNSALTED BUTTER	75
ZEST OF 1 LEMON	-

Bring the RAVIFRUIT calamansi and lemon purees to the boil with the lemon zest. Pour over the egg yolk and sugar mixture, previously whisked until foamy. Boil the mixture for 3 minutes on a high heat and add the NH pectin and sugar. After cooking, add the unsalted butter at 40°C and blend.

CALAMANSI FRUIT MARSHMALLOW

SHEET GELATINE	39
RAVIFRUIT CALAMANSI PUREE	250
INVERTED SUGAR (1)	180
WATER	135
CASTER SUGAR	290
INVERTED SUGAR (2)	105

Rehydrate the gelatine with the RAVIFRUIT calamansi puree.
Place the inverted sugar (1) and the rehydrated gelatine/puree in a mixer bowl. Heat the caster sugar, inverted sugar (2) and water mixture.
Cook to 110°C and pour into the bowl whisking. Continue whisking until the mixture reaches 25/28°C. Pipe onto a lightly greased Silpat sheet and leave to dry for 12 hours, then roll in a mixture of equal quantities of icing sugar and starch.

CALAMANSI JELLY

RAVIFRUIT CALAMANSI PUREE	250
GLUCOSE	60
CASTER SUGAR	55
NH PECTIN	7,5
RAVIFRUIT LEMON PUREE	50

Heat the RAVIFRUIT calamansi puree and glucose, add the sugar and NH pectin. Bring to the boil, deglaze with the lemon puree.

ZEPHYR CARAMEL GLAZE

CASTER SUGAR	150
WATER	75
GLUCOSE	150
CONDENSED MILK	100
GELATINE MASS	60
ZEPHYR CARAMEL COUVERTURE	150

Bring the caster sugar, water and glucose to the boil(103°C). Pour over the condensed milk, gelatine mass and chocolate. Blend and set aside. Use at 34°C.



MANGO LIME

TROPICAL DELIGHT

ENTREMET

Original recipe by Marike **VAN BEURDEN**





LIME CREAM

RAVIFRUIT LIME PUREE	140
WATER	170
SUGAR	70
EGG YOLKS	45
ICE-CREAM STABILIZER	6
NH PECTIN	9,5
BUTTER	70

Heat the RAVIFRUIT lime puree, water and egg yolks to 45°C. Add the sugar, NH pectin and ice-cream stabilizer mixture. Cook to 85°C. Cool to 35–45°C and mix with the softened butter. Fill truffle moulds and freeze.

MANGO MARMALADE

RAVIFRUIT IQF MANGO	350
RAVIFRUIT MANGO PUREE	150
SUGAR	50
NH PECTIN	4

Finely dice the IQF RAVIFRUIT mango. Heat the mango puree and diced mango to 45°C. Add the sugar mixed with the NH pectin and bring to the boil. Cool to 30°C. Pour into the truffle 40 moulds and add the lime cream in the centre. Cover with the lime sponge. Freeze.

LIME SPONGE

RAVIFRUIT LIME PUREE	75
WATER	175
DRIED EGG WHITE	38
SUGAR	100
FLOUR	125
BAKING POWDER	3
RAVIFRUIT LIME ZEST	25

Whip the lime puree, water, dried egg whites and sugar with a whisk to obtain a firm meringue. Incorporate the flour sifted with the baking powder. Spread 1 cm thick on a Silikomart Air Mat. Bake at 160°C for 7 minutes. Cut out 2 cm rounds.

CRISPY BASE

PUFFED RICE	110
PASSION FRUIT POWDER	35
ZEPHYR CHOCOLATE	300
VEGETABLE OIL	3

Melt the white chocolate and add the oil. Finish with the puffed rice and passion fruit powder. Spread to a thickness of 4 mm on a Silicon Fiberglass sheet and cut out 5 cm diameter rounds.

MANGO, LIME AND WHITE CHOCOLATE MOUSSE

RAVIFRUIT LIME PUREE	50
RAVIFRUIT MANGO PUREE	200
GELATINE MASS	40
WHITE CHOCOLATE	380
WHIPPED CREAM	400

Heat the purees to 40°C, mix with the gelatine mass. Pour the melted white chocolate on top and blend to obtain a ganache. Add the whipped cream when the ganache is at 28°C. Fill the moulds and place the marmalade, cream and sponge inserts in the centre. Cover with the crispy base. Freeze.



PASSION FRUIT & MANGO GLAZE

RAVIFRUIT MANGO PUREE	330
RAVIFRUIT PASSION FRUIT PUREE	240
WATER	80
GLUCOSE	130
NH PECTIN	9
SUGAR	130
SORBET STABILIZER	5

Heat the purees, glucose and water to 45°C. Add the sugar, NH pectin and sorbet stabilizer mixture. Bring to the boil. Cover with plastic wrap and chill for at least 4 hours. Use the glaze at 38°C.



LIME MARSHMALLOW

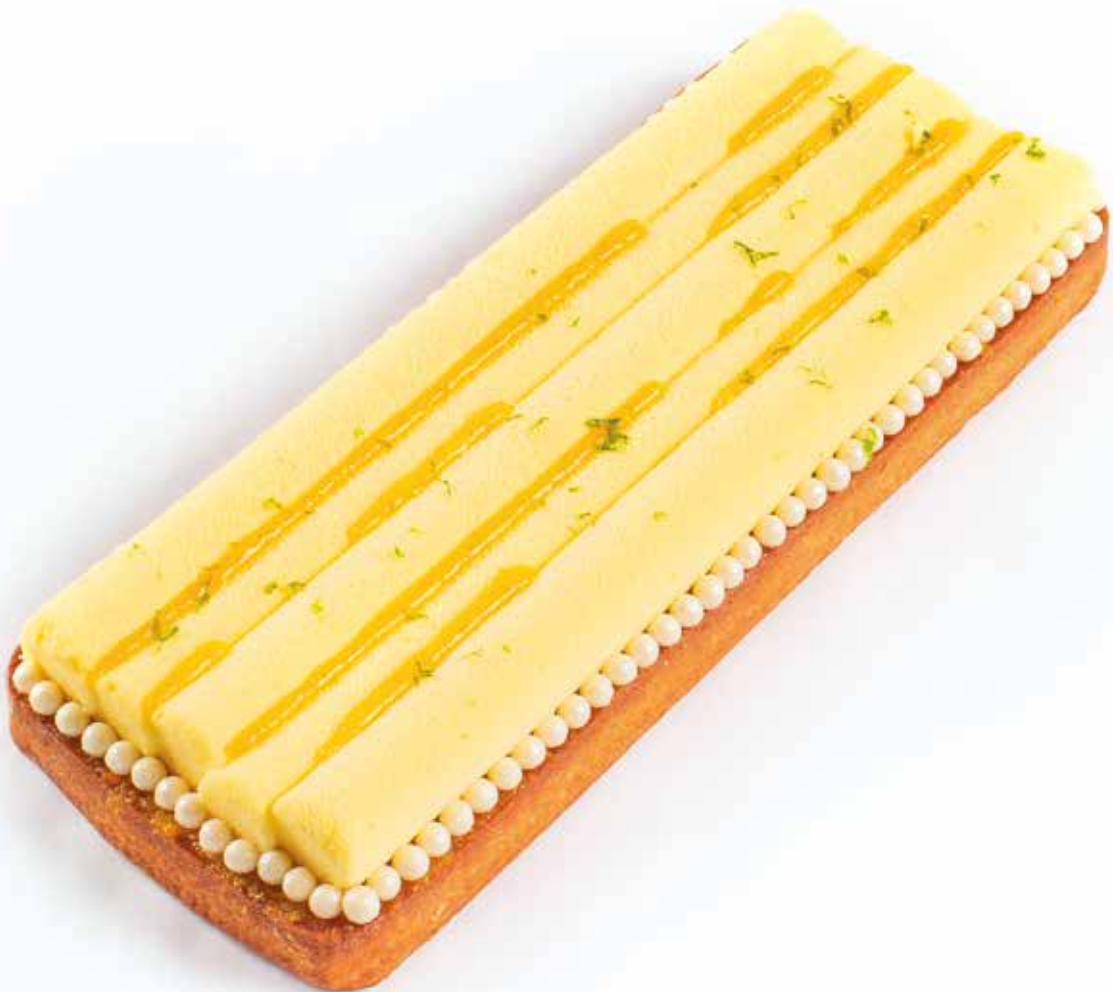
RAVIFRUIT LIME PUREE (1)	175
GELATINE POWDER	18
INVERTED SUGAR (1)	83
RAVIFRUIT LIME PUREE (2)	100
SUGAR	250
INVERTED SUGAR (2)	100

Hydrate the gelatine with the puree (1) and inverted sugar (1). When it is hydrated, place it in a mixer bowl. Boil the puree (2) with the inverted sugar (2) and the sugar. Cook to 110°C. Pour into the mixer and whisk at medium speed until it cools to 26°C. Pipe directly onto the cakes with a plain nozzle.



CALAMANSI CLEMENTINE TART

Original recipe by Philippe **RIGOLLOT**





CLEMENTINE PRESERVE

RAVIFRUIT CLEMENTINE COMPOTÉE	536
200 BLOOM GELATINE POWDER	8
RAVIFRUIT MANDARIN PUREE	56

Rehydrate the gelatine powder with the RAVIFRUIT mandarin puree. Warm the gelatine to 50°C, then add it to the RAVIFRUIT clementine compotée. Keep chilled. Mix before use.

CALAMANSI MOUSSE

CALAMANSI CREAM	262
RAVIFRUIT CALAMANSI PUREE	108
200 BLOOM GELATINE POWDER	9,2
EGG WHITES	100
SUGAR	45
GLUCOSE	76
CREAM (35 % FAT)	200

Rehydrate the gelatine with the RAVIFRUIT calamansi puree. Heat the egg whites with the sugar and glucose in a water bath to 60°C, then whisk until cool. Whip the cream to a foamy texture. Warm the gelatine to 50°C and add it to the cream. Cool to 25/30°C. Add a little meringue, then the whipped cream and finish with the remaining meringue. Pour into the moulds immediately and freeze.

CALAMANSI CREAM

SUGAR	64
EGGS	57
LEMON ZEST	7
RAVIFRUIT CALAMANSI PUREE	50
BUTTER	82

Mix the eggs with the sugar. Heat the calamansi puree and lemon zest, pour in the egg/sugar mixture. Bring to the boil. Cool to 40°C, then add the butter with a blender. Keep chilled.

YELLOW SPRAY MIXTURE

IVORY COUVERTURE	279
COCOA BUTTER	120
YELLOW FAT-SOLUBLE COLOURING	1,2

Warm the cocoa butter to 50°C, add the colouring and blend. Pour into the ivory couverture and blend. Use at 35/40°C.

SWEET ALMOND PASTRY

BUTTER	182
ICING SUGAR	137
SALT	3
GROUND ALMONDS	46
EGGS	76
T65 ALL PURPOSE FLOUR	91
T65 ALL PURPOSE FLOUR	228
STARCH	38

Mix the softened butter, fine salt, icing sugar, ground almonds, eggs and the first quantity of flour. Do not beat the mixture. As soon as it is homogeneous, add the rest of the flour and the starch, without working the mixture. Allow to rest in the refrigerator. Roll out to 2.5 mm and line the tarts.

ALMOND MIXTURE

GROUND ALMONDS	193
BUTTER	193
ICING SUGAR	193
CUSTARD POWDER	10
EGGS	112

Mix the icing sugar, ground almonds and custard powder with the softened butter and then add the eggs. Do not beat the mixture. Put to one side.

Fill the tarts using the Silikomart Bamboo Tart Kit. Pour the calamansi mousse into the moulds, then freeze. Cook the tart shells blind (150°C for 15 minutes). Fill the cooked shells with 175g of almond mixture and top with 65g of clementine segments. Cook at 175°C for 12/15 minutes. After removing from the oven, lightly press the almond mixture and leave to cool. Top with 150 g of clementine preserve. Unmould the calamansi mousse and spray with the yellow spray mixture for a velvet effect. Carefully place on top of the preserve and surround with crunchy ivory pearls.



PEAR CHESTNUT TART

Original recipe by Marike **VAN BEURDEN**



**SHORTCRUST PASTRY**

BUTTER	100
ICING SUGAR	80
EGG YOLKS	80
FLOUR	240

Add the icing sugar to the softened butter.
Mix in the egg yolks. Add the flour. Roll out to 2.5 mm and freeze.
Cut 35x2 cm strips and line the tart mould.
Put the tarts on an air mat and bake at 150°C for 12 minutes.

PEAR SPONGE (for 1 air mat 40x60)

RAVIFRUIT PEAR PUREE	400
WATER	180
POWDERED EGG WHITE	28
SUGAR	100
FLOUR	130
BAKING POWDER	3
RAVIFRUIT IQF PEARS	200

Beat the RAVIFRUIT pear puree, water, egg white powder and sugar to a stiff meringue.
Add the flour and the baking powder. Spread a 1 cm layer on an air mat.
Place the IQF pear segments on the sponge mixture.
Bake at 170°C for 8 minutes. Cut out 18 cm circles.

CHESTNUT PEAR CREAM

RAVIFRUIT CHESTNUT PUREE	250
RAVIFRUIT PEAR PUREE	100
CORNFLOUR	20
NH PECTIN	1
BUTTER	40

Mix the pectin with the cornflour. Heat the RAVIFRUIT chestnut and pear purees to 40°C, add the pectin and cornflour mixture.
Bring to the boil and cook for at least 3 minutes stirring continuously.
Add the butter and blend. Leave to cool.

PEAR MARMALADE

RAVIFRUIT IQF PEARS	400
RAVIFRUIT PEAR PUREE	150
NH PECTIN	5
SUGAR	50
CINNAMON STICKS (or a small whole stick)	2

Heat the pear puree with the cinnamon stick and infuse for 2 hours.
Mix the sugar with the pectin. Heat the infused puree to 40°C.
Add the sugar and pectin mixture and bring to the boil.
Add the IQF pear cubes and cook for 2 minutes.
Leave to cool.

CHESTNUT MOUSSE

WHIPPED CREAM	500
RAVIFRUIT CHESTNUT PUREE	300
200 BLOOM GELATINE	6
WATER	30

Rehydrate the gelatine in the water for at least 10 minutes.
Heat the chestnut puree and incorporate the gelatine.
Add the whipped cream. Pipe into the bubble mould and place in the freezer.

MILK GLAZE

MILK	300
WATER	120
SUGAR	250
GLUCOSE	300
MILK CHOCOLATE 41 %	350
GELATINE MASS	30

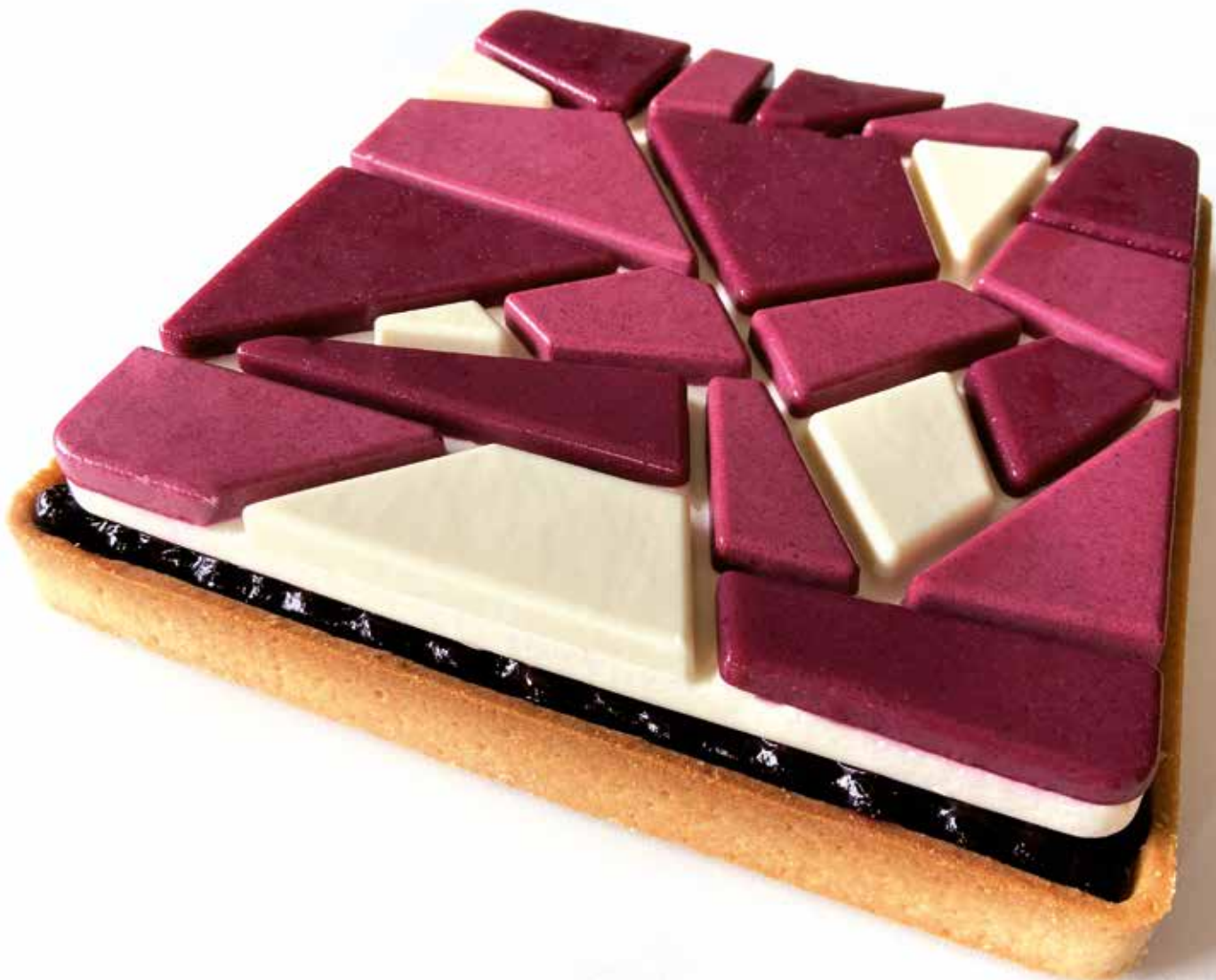
Heat the milk, water, glucose and sugar in a saucepan to 70°C.
Pour the mixture over the milk chocolate and blend.
Add the gelatine mass. Blend again.
Leave to rest for at least 4 hours.
Spray glaze at 45°C.

Place the pear sponge on the pastry and cover with the pear marmalade (about 200g).
Place the chocolate circle around the tart and fill with chestnut pear cream (about 250g).
Press lightly to flatten and cover the outside of the chocolate circle with white chocolate shavings.
Glaze the chestnut mousse with the milk glaze.
Place on the tart.
Decorate with chocolate cinnamon sticks and pear cubes.



BLACKCURRANT MOSAIC TART

Original recipe by Christophe NIEL





SWEET PASTRY

FLOUR	250
SOFTENED BUTTER	200
SALT	3,75
ICING SUGAR	95
EGG WHITES	38
GROUND ALMONDS	63

Combine the softened butter, sugar and ground almonds. Add the egg whites and salt. Finish with the sifted flour. Chill. Line the tart. Chill for 30 minutes. Bake blind for 14 minutes at 150°C on a mat. Cool and then pipe the almond cream. Finish baking for 12 minutes at 175°C. Press the cream base when it comes out of the oven.

ALMOND CREAM

GROUND ALMONDS	50
BUTTER	50
ICING SUGAR	50
CUSTARD POWDER	2,5
EGGS	38

Mix the icing sugar and ground almonds with the softened butter. Add the custard powder and eggs. Pipe into the pre-baked tart shell.

BLACKCURRANT PRESERVE (350g per tart)

RAVIFRUIT BLACKCURRANT PUREE	200
SUGAR	27
GLUCOSE	12
NH PECTIN	3
LEMON JUICE	3
POCHED BLACKCURRANTS*	170
Poached blackcurrants*	
BLACKCURRANTS	150
WATER	70
SUGAR	15

Heat the RAVIFRUIT blackcurrant puree and glucose to 40°C. Pour in the sugar and NH pectin mixture. Bring to the boil and then add the lemon juice off the heat. Chill for at least 4 hours. Blend the preserve and add the drained poached blackcurrants. Mix with a spatula. Place on top of the cooked almond cream and smooth the tart. Keep chilled.

For the poached blackcurrants: bring the water and sugar to the boil. Pour over the blackcurrants. Chill for at least one hour.

FRUIT GLAZE (120g per tart)

RAVIFRUIT BLACKCURRANT PUREE	100
WATER	80
GLUCOSE	33
SUGAR	32
NH PECTIN	2,5
SORBET STABILIZER	1,5

Heat the liquids and glucose to 50°C. Add the sugar, stabilizer and pectin mixture. Boil for one minute. Blend and immediately pour into the indentations in the Silikomart mould. Freeze.

BLACKCURRANT CREAM (100 to 120g per tart)

RAVIFRUIT BLACKCURRANT PUREE	100
SUGAR	14
ICE-CREAM STABILIZER	1
EGG YOLKS	14
BUTTER	22
NH PECTIN	2

Mix the sugar, pectin and stabilizer. Heat the RAVIFRUIT blackcurrant puree and the yolks. At 45°C, sprinkle in the dry mixture. Cook to 85°C. Cool to 35°C in at least 40 minutes (so that the stabilizer takes effect). At 35°C, stir in the softened butter, mixing thoroughly. Immediately pour into the indentations in the Silikomart mould. Freeze.

VANILLA BAVAROISE

MILK	200
SUGAR	65
EGG YOLKS	65
VANILLA PODS	1
GELATINE (+ 27 G WATER)	4,5
LOOSELY WHIPPED CREAM	250

Hydrate the gelatine in the water for 15 minutes. Make a vanilla crème anglaise. Set with gelatine. Pass through a fine sieve. Cool to 40 °C. Fold in the loosely whipped cream. Immediately pour into the last indentations in the Silikomart mould. Smooth the mould with the rest of the bavaroise. Freeze.

Start by filling the silicon mould with the blackcurrant cream, the blackcurrant glaze and finish with the vanilla bavaroise. Freeze. Pre-bake the tart with the almond cream. Smooth with the blackcurrant preserve. Turn out the frozen silicon mould and place it on the blackcurrant preserve. Chill to 4°C for at least 4 hours. To be eaten when fully defrosted.





BLUEBERRY BANANA DONUT

Original recipe by Marike **VAN BEURDEN**





RECIPE FOR 20 PORTIONS, SILIKOMART GOURMAND 80 DONUT MOULD

BANANA DONUT DOUGH

BUTTER	60
SUNFLOWER OIL	50
SUGAR	150
2 EGGS	-
BAKING POWDER	7,5
BAKING SODA	6
SALT	2,5
FLOUR	320
MILK*	70
RAVIFRUIT BANANA-PUREE	360

Cream the butter with the oil and sugar.
Add the eggs and then the dry ingredients.
Gradually add the milk and finally the warm RAVIFRUIT banana puree.
Using a piping bag, fill the cavities in the Silikomart mould with 55g of dough.
Cook in the oven at 165°C for 14 minutes.
Cool before unmoulding.

* can be replaced by plant milk for a lighter version

BLUEBERRY CREAM

RAVIFRUIT BLUEBERRY PUREE	500
NH PECTIN	10
SUGAR	70
EGG YOLKS	70
BUTTER	110

Mix the sugar with the NH pectin.
Heat the RAVIFRUIT blueberry puree and the egg yolks to 40°C.
Add the sugar and pectin mixture.
Cook to 82°C. Cool to 35°C and add the butter. Blend. Leave to cool.

BLUEBERRY CHOCOLATE

WHITE CHOCOLATE	300
SUNFLOWER OIL	30
BLUEBERRY POWDER (or dried and crushed blueberries)	50

Melt the chocolate. Blend all the ingredients together and leave to temper.

ASSEMBLY

Make 8 holes in each donut.
Using a piping bag, fill the donut with blueberry cream.
Dip the donut in the blueberry chocolate.
Decorate.



TROPICAL FRUIT SNACK CAKE

Original recipe by Marike **VAN BEURDEN**





RECIPE FOR 5 PORTIONS, SILIKOMART PARIS MOULD

MANGO CAKE

EGGS	200
SUNFLOWER OIL	200
SUGAR	800
RAVIFRUIT MANGO PUREE	800
FLOUR	280
BAKING POWDER	10
BAKING SODA	10
CORNFLOUR	20
MILK	110

Combine all the ingredients in a blender.
Prepare the Silikomart moulds by greasing them and dusting them with flour.
Using a piping bag, poach 270g of cake mixture into each mould.
Cover each mould with the Silikomart mat and place a baking tray on top.
Cook in the oven at 165°C for 26 minutes.

MANGO LIME MARMALADE

RAVIFRUIT IQF MANGOES	500
RAVIFRUIT LIME PUREE	175
SUGAR	800
NH PECTIN	15
SUGAR	80

Mix the 80g of sugar with the pectin.
Heat the lime puree, RAVIFRUIT IQF mangoes and sugar to 40°C.
Add the sugar and pectin mixture and cook to 103°C.
Leave to rest.

PABANA GANACHE

RAVIFRUIT PABANA PUREE	125
INVERTED SUGAR	25
WHITE CHOCOLATE	225
LIGHTLY SALTED BUTTER	25
COCOA BUTTER	25

Heat the puree with the inverted sugar to 80°C.
Pour over the cocoa butter and white chocolate. Blend.
Cool to 35°C and add the soft lightly salted butter.
Blend.

MANGO PASSION FRUIT GLAZE

RAVIFRUIT MANGO PUREE	880
RAVIFRUIT PASSION FRUIT PUREE	240
WATER	80
GLUCOSE	180
NH PECTIN	9
SUGAR	180
SORBET STABILIZER	5

Heat the purees, glucose and water to 45°C.
Add the pectin, stabilizer and sugar mixture.
Bring to the boil. Skim off the thin layer of foam that forms.
Leave to rest for at least 4 hours.

Fill the cake cavities with the cooled Pabana ganache. Top with the mango and lime marmalade (about 180g).
Glaze with the mango passion fruit glaze at 45°C.



PASSION FRUIT MANGO CAKE

Original recipe by Jean-François **DEVINEAU**





RECIPE FOR 2 SILIKOMART PH 20 CAKE MOULDS

CAKE BATTER

SOFTENED BUTTER	200
SUGAR	200
EGGS	200
FLOUR	85
CUSTARD POWDER	5
BAKING POWDER	2,8
GROUND ALMONDS	100
COCONUT POWDER	35
RAVIFRUIT MANGO PUREE	70
RAVIFRUIT PASSION FRUIT PUREE	40

Mix together the softened butter and sugar and leave to turn for a few minutes with the leaf attachment, add the eggs at room temperature a little at a time and mix in the flour, custard powder, baking powder, ground almonds and coconut powder sifted together, add the RAVIFRUIT mango and passion fruit purees. Bake at 165°C for 45 minutes in a fan oven.

PASSION FRUIT MANGO JELLY

RAVIFRUIT PASSION FRUIT PUREE	75
RAVIFRUIT MANGO PUREE	50
WATER	50
GLUCOSE	65
SUGAR	65
NH PECTIN	8

Pour the RAVIFRUIT passion fruit and mango purees, water and glucose into a saucepan. Heat to 40°C and add the sugar mixed with the NH pectin. Bring to the boil, cook for about 30 seconds. Use the jelly at 35- 40°C.

Dip the cake $\frac{1}{3}$ of the way up several times in the mango passion jelly to get a nice layer of glaze. Decorate.



PASSION FRUIT MANGO BROWNIES

Original recipe by Jean-François **DEVINEAU**



**BROWNIE**

BUTTER	130
DARK CHOCOLATE COUVERTURE 64 %	265
SUGAR	110
EGG YOLKS	55
FLOUR	115
BAKING POWDER	3
CHOPPED WALNUTS	130

Melt the butter and the chocolate in a water bath.
Add the egg yolks, then the sugar and finally the flour sifted with the baking powder.
Finish with the chopped walnuts.

PASSION FRUIT MANGO JELLY

RAVIFRUIT PASSION FRUIT PUREE	60
RAVIFRUIT MANGO PUREE	40
GLUCOSE POWDER	30
SUGAR	25
NH PECTIN	4

Pour the RAVIFRUIT mango and passion fruit purees into a saucepan and add the glucose powder. Heat to 40°C and add the sugar mixed with the NH pectin. Bring to the boil, cook for about 30 seconds. Blend thoroughly with a hand mixer. Chill. Mix again and make sticks the length of a 120 L'éclair with a plain no. 10 tip. Freeze.

DARK CHOCOLATE GLAZE

COCOA BUTTER	75
DARK CHOCOLATE COUVERTURE 64 %	150
GRAPE SEED OIL	25

Melt the cocoa butter, then the dark chocolate couverture, add the grape seed oil. Use.

MANGO PASSION FRUIT GLAZE

RAVIFRUIT PASSION FRUIT PUREE	75
RAVIFRUIT MANGO PUREE	50
WATER	50
GLUCOSE	65
SUGAR	65

Pour the RAVIFRUIT mango and passion fruit purees, water and glucose into a saucepan. Heat to 40°C and add the sugar mixed with the NH pectin. Bring to the boil, cook for about 30 seconds.
Use the jelly at 35-40°C.

ASSEMBLY

Use a piping bag to half fill the Silikomart 120 L'éclair moulds with the brownie mixture. Place a frozen mango passion fruit stick in the middle and cover with brownie batter $\frac{3}{4}$ of the way up. Bake at 175°C for 15 minutes. Leave the brownies to cool in their moulds and freeze. Unmould and dip the brownies $\frac{1}{3}$ of the way up from the base in chocolate glaze. Allow to set in the freezer and dip the upper $\frac{2}{3}$ in the mango passion fruit glaze. Decorate with mango and passion fruit.



LEMON RASPBERRY CROWNS

Original recipe by **Éric BERTOIA**





RECIPE FOR 30 PORTIONS

LEMON PUFF PASTRY BRIOCHE

STRONG FLOUR	530
SALT	10
CASTER SUGAR	60
RAVIFRUIT LEMON ZEST	40
EGGS	100
FRESH YEAST	25
MILK AT 4°C	180
UNSALTED BUTTER	50
PUFF PASTRY BUTTER (84%)	300

Combine the flour, salt, sugar, yeast, lemon zest and eggs in the mixer bowl with the hook attachment. Knead on speed 1 for 1 minute, adding half the milk, then add the other half if necessary. Continue to knead for 3 minutes on speed 1 and then on speed 2 for

7 to 8 minutes and check the gluten consistency. Mix in the diced unsalted butter on speed 1 and blend until the butter is fully incorporated. Check that the temperature is 24°C at the end of the kneading process.

Leave the dough at room temperature for 15 to 20 minutes, slightly flattened and covered with plastic wrap.

Roll out the dough on baking sheets, wrap and freeze for an hour, then chill (4°C) for about 12 hours. Then incorporate in the puff pastry butter and give the dough a double turn; leave it in the freezer for 15 minutes, then give it a single turn and leave it in the freezer for 30 minutes. Chill until ready to use.

TWO-TONE PUFF PASTRY BRIOCHE

STRONG FLOUR	175
SALT	3
CASTER SUGAR	20
EGGS	40
FRESH YEAST	8
NATURAL RED OCHRE MINERAL COLOURING	5
MILK AT 4°C	60
UNSALTED BUTTER	15

Place the flour, salt, sugar, eggs, yeast and mineral colouring in the mixer bowl with the hook attachment. Knead on speed 1 for 1 minute, adding half the milk, then add the other half if necessary.

Continue to knead for 3 minutes on speed 1 and then on speed 2 for 7 to 8 minutes and check the gluten consistency. Mix in the diced unsalted butter on speed 1 and blend until the butter is fully incorporated. Check that the temperature is 24°C at the end of the kneading process.

Leave the dough at room temperature for 15 to 20 minutes, slightly flattened and covered with plastic wrap.

Roll out the dough on baking sheets, cover it in plastic wrap and freeze.

The next day, roll the dough out to 5 mm with a dough sheeter, keep chilled.

RASPBERRY PRESERVE

RAVIFRUIT RASPBERRY PUREE	300
RAVIFRUIT LEMON PUREE	30
CASTER SUGAR	40
GLUCOSE SYRUP	20
NH PECTIN	4
POTATO FLOUR	1

Heat the purees and glucose to 45 °C.

Mix the sugar with the NH pectin and potato starch, pour into the purees and bring to the boil whisking. Keep chilled.

RASPBERRY SYRUP

RAVIFRUIT RASPBERRY PUREE	100
RAVIFRUIT LEMON PUREE	30
WATER	150
CASTER SUGAR	125

Bring all the ingredients to the boil.

Place the two-tone puff pastry brioche on top of the puff pastry brioche that has been rolled out in sheets. Then roll out to 4 mm in the dough sheeter. Cut into rectangular strips of 32 x 4 cm. Fold each strip in an accordion shape in metal muffin tins. Prove for approximately 1.5 hours at 26°C and 75% humidity. Bake for 16 to 20 minutes at 160°C in a fan oven. Brush the edges of the crowns and the top with the raspberry syrup when they come out of the oven. Use a piping bag to fill the centre of the crowns with raspberry preserve. Place on a rack.



TROPICAL FRUIT VIENNOISERIE

Original recipe by **Éric BERTOIA**





RECIPE FOR 20 PORTIONS

CROISSANT DOUGH

STRONG FLOUR	500
CASTER SUGAR	50
SALT	12
HONEY	10
FRESH YEAST	25
UNSALTED BUTTER, DICED	50
WATER	200
MILK AT 4°C	50
PUFF PASTRY BUTTER (84%)	250

Place all the ingredients in the mixer bowl except the puff pastry butter. Knead for 5 minutes on speed 1 and 5 minutes on speed 2.

Form into a moderately tight ball, lightly flatten, cover with plastic wrap and leave at room temperature for 15 to 20 minutes.

Roll the dough out on trays, wrap and freeze for one hour and then chill for 12 hours.

Incorporate the puff pastry butter, give it a double turn and leave to rest in the freezer for 10 minutes, give it a single turn, let it rest in the freezer for 30 minutes and then keep chilled.

MANGO PASSION FRUIT JELLY

RAVIFRUIT MANGO PUREE	100
RAVIFRUIT PASSION FRUIT PUREE	100
WATER	150
GELLAN GUM	10
CASTER SUGAR	80
FRESH VANILLA	1 pod

Mix the gellan gum with the sugar, add to the liquids at 45°C, bring to the boil while whisking and pour onto a baking sheet to a thickness of 1.5 cm. Keep chilled.

Cut into 8 x 2 cm rectangles and place inside the croissant dough when rolling.

MANGO PASSION FRUIT GLAZE

RAVIFRUIT MANGO PUREE	40
RAVIFRUIT PASSION FRUIT PUREE	60
WATER	160
GLUCOSE SYRUP	30
CASTER SUGAR	80
NH PECTIN	6

Mix the caster sugar with the pectin, add to the liquids at 45°C and bring to the boil.

Roll out the croissant dough to 4 mm in a dough sheeter.

Cut rectangular strips of 18x8 cm. Place a rectangle of mango passion fruit jelly on each rectangle of pastry and roll up like a pain au chocolat.

Prove for approximately 2 hours 15 minutes at 26°C and 75% humidity.

Egg wash and bake at 170°C for about 18 to 20 minutes in a fan oven.

Remove from the oven and allow to cool, then brush with the mango passion fruit glaze, sprinkle with grated coconut and place on a rack.





SILIKOMART SILICON MOULDS

CODE

Philippe RIGOLLOT - Grapefruit, Raspberry and Timut Pepper Entremet

UNIVERSO 1200 - Ø18, h5 cm

20.349.87.0065

Sophie DEPRAZ - Secret Garden Entremet

BATTICUORE - 20,5x19,8 - h6,3 cm

22.820.13.0065

Mathias NARCISSOT - Calamansi Caramel Filipino-style Entremet

MINI DOT x6 - Ø7 - h3 cm

26.265.13.0065

Marike VAN BEURDEN - Mango Lime Tropical Delight Entremet

TRUFFLES 120 x8 - Ø6,2 - h5,2 cm

36.192.87.0065

Philippe RIGOLLOT - Calamansi Clementine Tart

BAMBOO TART KIT - 25x9 - h2 cm

23.109.13.0065

Marike VAN BEURDEN - Chestnut Pear Tart

BUBBLE RING TART KIT - Ø19 - h2 cm

20.403.87.0065

AIR MAT - Cooking mat 30x40 cm

70.109.99.0065

Christophe NIEL - Blackcurrant Mosaic Tart

LIBERTY TART KIT - 18x18 - h2 cm

20.398.13.0065

Marike VAN BEURDEN - Blueberry Banana Donut

GOURMAND DONUTS 80 x6 - Ø7,2 - h2,7cm

36.354.87.0065

Marike VAN BEURDEN - Tropical Fruit Travel Cake

PARIS - 23x5 - h5cm

53.002.20.0165

Jean-François DEVINEAU - Mango Passion Fruit Cake

CAKE PH20 (Pierre Hermé) - 19x7 - h5,7 cm

30.358.00.0065

Jean-François DEVINEAU - Mango Passion Fruit Brownie

L'ÉCLAIR 120 x8 - 13,5x2,8 - h3,7 cm

36.319.87.0065



SIGNATURE
FRUIT



GLACE

BASE	POUR 1 kg
Lait entier	100
Stabilisant	10
Mélange sucre	100
Glucose amylacé	10
Crème 35%	10
Poudre de lait	5
Stabilisant	5
Arome	5
Stabilisant	5

PROCÉDÉ DE LA BASE

- Pré-mélanger la moitié du sucre avec le stabilisant.
- Faire chauffer le lait et la crème.
- A 25°C, ajouter la poudre de lait, l'autre moitié du sucre et le glucose amylacé.
- A 35°C, ajouter le jaune et le sucre inverti.
- A 45°C, ajouter le mélange sucre/stabilisant.
- Cuire à 85°C.
- Refroidir rapidement le mix à 4°C.

PROCÉDÉ RECETTE DE GLACE

- Verser la base neutre sur la purée décongelée (4°C)
- Mixer.
- Laisser mûrir 4h minimum.
- Turbiner.

SORBET PLEIN FRUIT

BASE	POUR 1 kg
Eau	40
Stabilisant	10
Glucose amylacé	10
Stabilisant	5
Stabilisant	5

PROCÉDÉ RECETTE DU SORBET

- Verser la base neutre sur la purée décongelée (4°C) (et les fruits ICF).
- Ajouter l'eau nécessaire à certaines recettes.
- Mixer (en fonction de la texture recherchée).
- Laisser mûrir 4h minimum.
- Turbiner.
- (pour un mix purée + ICF)

MOUSSE PLEIN FRUIT

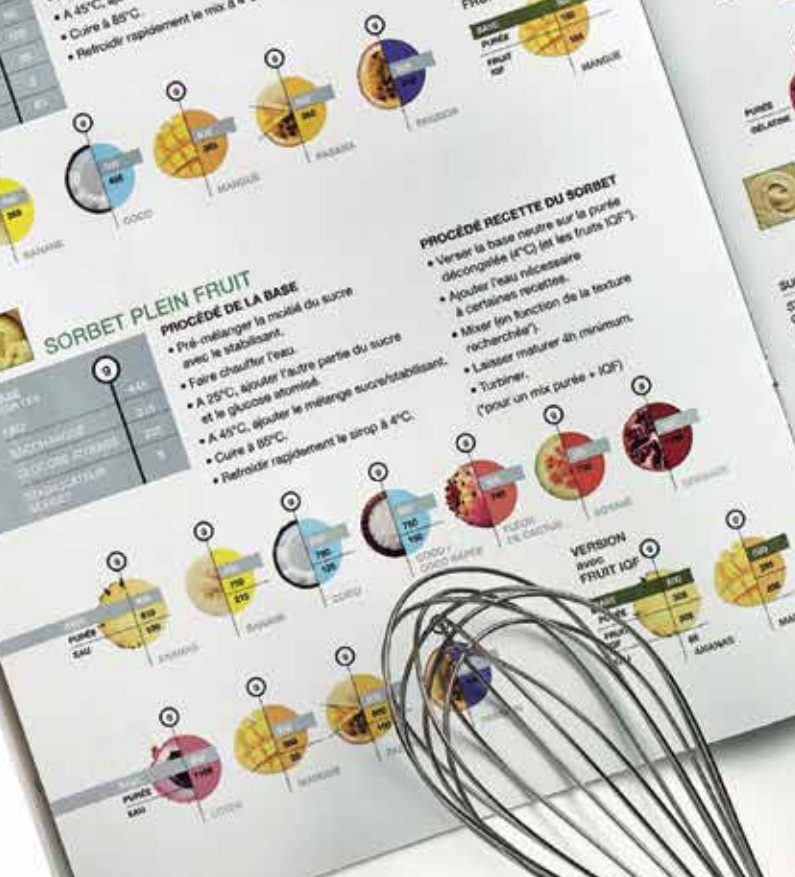
MERINGUE ITALIENNE

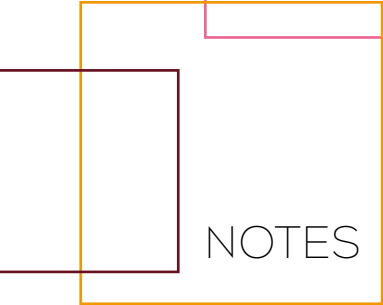
BLANC D'ŒUF

- Cuire l'album et le sucre à 110°C.
- Mélanger la crème/mousse.

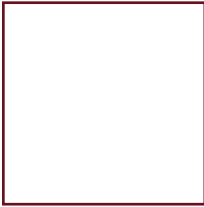
MOUSSE

- Décor
- Mûrir
- Crème
- Meringue



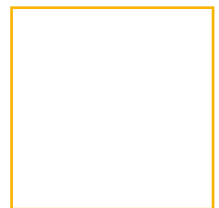


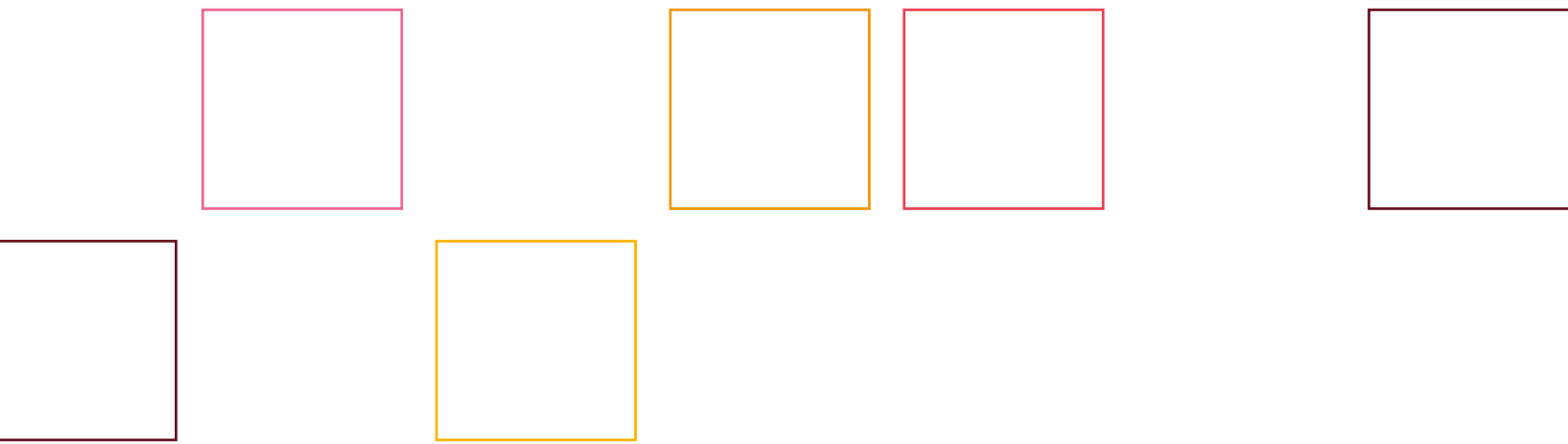
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Keep Growing

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www.ravifruit.com

RAVIFRUIT - 26140 Anneyron - France
Tel : +33 (0)4 74 84 08 53
contact@ravifruit.com