

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



Easter delicacies

FRUITS IN ALL THEIR MANY FORMS



Keep Growing



he power of **indulgent chocolate** to comfort during uncertain times

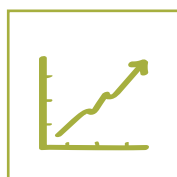
Despite Covid, the chocolate category is growing and many independent operators have launched or extended their offer to meet the demand.

Easter is the second biggest period of the year for chocolate sales, just after Christmas.



88%

of **consumers** are seeking indulgent, **gourmet premium desserts** to cope with emotional uncertainty.



10%

is the **rate** of chocolate consumption growth in the past year of the global pandemic, an increase from **+2%** is projected this year.



900g

is the **chocolate** quantity French consumers are eating for Easter, behind Germany, Belgium, Switzerland and the UK.





xceptional chefs
offer chocolate bonbon
and **Easter desserts**



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STRAWBERRY & SICHUAN PEPPER BONBON BAR



Original recipe by
Marike VAN BEURDEN





RECIPE FOR 2 MOULDS RIGA-B

CHOCOLATE
BONBON

STRAWBERRY & SWEET SICHUAN PEPPER INFUSION

RAVIFRUIT STRAWBERRY PURÉE	500
SICHUAN PEPPER	25

Heat up the purée till 80°C and add the Sichuan pepper, cover.
Infuse for 2 hours and strain.

STRAWBERRY & SICHUAN JELLY

STRAWBERRY & SWEET SICHUAN PEPPER INFUSION	350
SUGAR	150
YELLOW PECTIN	3,5
SUGAR	45

In the pan combine the infused purée and the 150g of sugar.
Heat up till 40°C.
Premix the pectin and the sugar (45g) and add little by little to the mixture.
Cook all together till 105°C.
Cool down, mix till smooth and pipe in the moulds.

STRAWBERRY & RASPBERRY GANACHE

RAVIFRUIT STRAWBERRY PURÉE	100
RAVIFRUIT RASPBERRY PURÉE	50
GLUCOSE SYRUP	60
SORBITOL POWDER	35
DEXTROSE POWDER	60
DARK CHOCOLATE	200
BUTTER	100

Heat up the purées with the glucose, dextrose and sorbitol.
Pour on top of the chocolate and blend together with the butter till a smooth ganache .
Pre-crystallize the ganache to 28°C.
Pipe into the cavities on top of the jelly.
Ideally let it set for one night before closing with the dark chocolate.

DECOR MOULD

Red cacao butter lines.
Pink & Silver white based cacao butter coating.
Temper all cacao butters to 28°C.
Line the moulds with dark chocolate.

B ERGAMOT & CARMEL BONBON



Original recipe by
Marike VAN BEURDEN

RECIPE FOR 3 MOULDS SILIKOMART
SEMISFERA 01

BERGAMOT CARAMEL

RAVIFRUIT BERGAMOT PURÉE	100
GLUCOSE	40
SUGAR	150
SALT	3.5
BUTTER	25
MILK CHOCOLATE	100

Make a caramel with the glucose and the sugar till 185°C.

Deglaze the caramel with the hot bergamot purée and cook together till 105°C.

Pour on top of the chocolate and blend together with the butter and the salt.

Set aside till obtained 25°C.

Pipe a dot of about 2g in each cavity of the mould.

BERGAMOT GANACHE

RAVIFRUIT BERGAMOT PURÉE	240
GLUCOSE	30
SORBITOL	30
DARK CHOCOLATE	130
MILK CHOCOLATE	90
BUTTER	70

Heat up the first 3 ingredients till 70°C.

Pour over the chocolate and mix till obtained a smooth ganache.

As last blend in the butter.

Pre-crystallize the ganache at 26°C.

Pipe on top of the caramel in the pre-coated chocolate moulds almost till the top.

Rest overnight ideally before closing the moulds with a thin layer of the chocolate.

DECOR
MOULD

Color the moulds with yellow on a one side.

Then cover all the mould with a non transparent green color.

Both coloured cacao butter are tempered at 28°C.

Line the moulds with a tin layer of tempered chocolate.



APRICOT, PASSIONFRUIT & CARDAMOM BONBON



Original recipe by
Marike VAN BEURDEN



RECIPE FOR 3 MOULDS KIT OVAL 01

CHOCOLATE
BONBON

APRICOT, PASSION FRUIT & CARDAMOM INFUSED PURÉE

RAVIFRUIT APRICOT PURÉE	1000
RAVIFRUIT PASSIONFRUIT PURÉE	250
GREEN CARDAMOM	30

Heat up the purées till 80°C.
Add the crushed green cardamom and infuse for 3 hours.
Strain.

PATE DE FRUIT APRICOT

RAVIFRUIT APRICOT PURÉE	250
SUGAR	200
GLUCOSE SYRUP	38
YELLOW PECTIN	6
SUGAR	85
CITRIC ACID	3,5
WATER	3,5

Premix the pectin with the sugar (85g).
Mix the citric acid with the water and heat up just to dissolve the acid.
Place in a pan the purée, sugar (200g) and the glucose and heat up to 40°C.
Add little by little the pre-mixture of the sugar and the yellow pectin.
Cook all together till 103°C or 73°F.
Add the citric acid mixture.
Let it cool down, blend and pipe into the moulds.

FRUITY GANACHE, APRICOT & CARDAMOM

APRICOT, PASSION FRUIT & CARDAMOM INFUSED PURÉE	225
DEXTROSE POWDER	50
TRIMOLINE	40
GLUCOSE SYRUP	15
MILK CHOCOLATE	370

Heat up the infused purée with the dextrose, trimoline and glucose till 80°C.
Pour on top of the chocolate and blend.
Pre-crystallize the ganache till 28°C and pipe into the moulds on top
of the pate de fruits.
Ideally let it set over night before closing the moulds with a thin layer of dark
chocolate.

DECOR MOULD

Sprinkle with green cacao butter. Spray with orange cacao butter.
Add a spot of red cacao butter.
Spray the moulds with white cacao butter.
All cacao butters tempered at 28°C.
Line the moulds with dark chocolate.



ALAMANSI BONBON



Original recipe by
Marike VAN BEURDEN



RECIPE FOR 3 MOULDS CHOCOLATE WORLD 1867

CHOCOLATE
BONBON

MARSHMALLOW CALAMANSI

RAVIFRUIT CALAMANSI PURÉE	300
GELATINE	39
INVERTED SUGAR (GLUCOSE)	180

Hydrate the gelatine with the purée, once hydrated (minimum 15 minutes) place in the kitchenaid bowl together with invert sugar.

WATER	135
SUGAR	290
INVERTED SUGAR (GLUCOSE)	105

Heat up all together till 110°C.

Once reached this temperature pour on top of the first 3 ingredients in the kitchen aid bowl and mix all together on semi high speed to incorporate air into the meringue.

Cool down to 28°C.

Pipe the calamansi marshmallow in the prepared chocolate moulds.

GANACHE CALAMANSI & ORANGE

RAVIFRUIT CALAMANSI PURÉE	240
RAVIFRUIT ORANGE ZESTS	60
GLUCOSE	30
SORBITOL	30
DARK CHOCOLATE	160
WHITE CHOCOLATE	170
BUTTER	3,70

Heat up the first 4 ingredients to boil.

Pour over the chocolate and mix untill a smooth ganache is obtained, blend in the butter.

Pre-crystallize the ganache to 28°C.

Pipe on top of the calamansi marshmallows.

Ideally let the ganache set for one night before closing the moulds with a thin layer of the milk chocolate.

DECOR MOULD

Spray half with chocolate coating (50% cacao butter 50% dark chocolate).
The other half with orange coloured cacao butter.
Spray the mould with white cacao butter.
All cacao butters should be tempered at 28°C.
Line the moulds with milk chocolate.



MILK CHOCOLATE & **CALAMANSI** SNACKING BAR



Original recipe by
Jean-François DEVINEAU



RECIPE FOR RECTANGLE 60X40 CM

MILK CHOCOLATE AND CALAMANSI GANACHE

RAVIFRUIT CALAMANSI PURÉE	350
SORBITOL POWDER	60
MILK CHOCOLATE 40%	1300
INVERTED SUGAR	50
GLUCOSE (DE60 PREFERABLY)	110
PASTEURISED BUTTER 84% DRY MATTER	150

In calamansi purée warmed at 30-32°C, melting the sorbitol.
In cutter machine pour the chocolate melted at 32-34°C,
add the calamansi purée with sorbitol and other ingredients.
Turn around 30 seconds.
Temperature of the mix need to be at 30-32°C.

CALAMANSI JELLY

RAVIFRUIT CALAMANSI PURÉE	150
RAVIFRUIT PEAR PURÉE	550
GLUCOSE POWDER	150
SUGAR	150
NH PECTIN	20

Warm purées to 40°C, add glucose powder.
At 50°C add NH pectin mixed with sugar.
Mix and boil the mixture and pour directly.

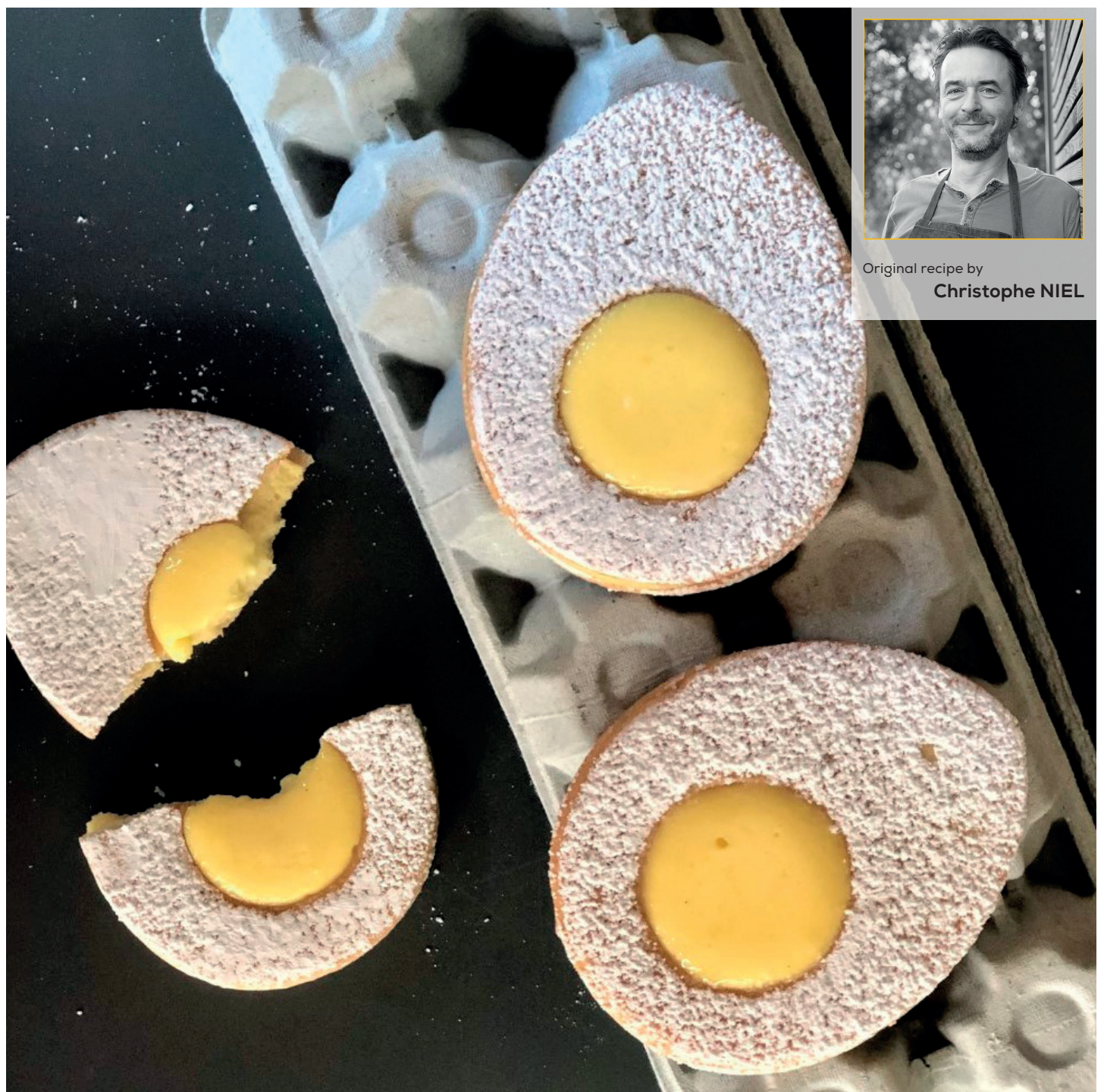
ASSEMBLY

Pour the calamansi jelly in rectangle on layered almond paste at 50% (2 mm higher).
Colder down and pour the calamansi ganache at 30-32°C. Keep in dry room for 24 hours at 17°C.
In to face brush milk melted chocolate.
And cut with guitare machine before to deep in milk chocolate couverture temperate.



EGGS-TRAORDINARY

LEMON - YUZU SHORTBREADS



Original recipe by
Christophe NIEL



RECIPE FOR 10 LEMON YUZU SHORTBREADS 10 X 8 CM

SHORTBREAD PASTRY

BUTTER	300
FLOUR	450
ICING SUGAR	180
GROUND HAZELNUTS	150
EGGS	40

Gently rub together all the ingredient except the eggs.

Add the eggs – mix to form a dough – finish by lightly kneading on the counter.

Roll out to a thickness of 3 mm between two sheets of greaseproof paper.

Chill for an hour.

Cut out egg-shapes with a cookie cutter. 10 whole + 10 with a hole in the middle (Ø 4 cm). Chill for an hour – Cook at 150°C until they begin to colour.

YUZU LEMON CREAM (20 to 25g / shortbread egg)

RAVIFRUIT LEMON PURÉE	63
RAVIFRUIT YUZU PURÉE	27
CASTER SUGAR	62
EGGS	62
GELATINE	1
SOFTENED BUTTER	90

Take 10 g of lemon juice to moisten the gelatine. Boil the two purées with half the sugar.

Thoroughly whisk the eggs with the rest of the sugar – Pour into the purées.

Cook until just boiling.

Finish with the gelatine mass – Cool to 38°C.

Incorporate the softened butter and mix together – Chill at 4°C for 12 hours.

ASSEMBLY

Bake the shortbread in a medium oven for a nice crumbly texture – Allow to cool.

Use a piping bag to top with the lemon yuzu cream.

Sprinkle the halves with holes with icing sugar.

Place these on top of the lemon yuzu cream which will make the “yolk” stand out.



ASTER CROWN

MANDARIN - BERGAMOT BRIOCHE

Inspired by Rosca de Pascua, a traditional cake for the Easter celebrations in Argentina.



Original recipe by
Christophe NIEL

BRIOCHE DOUGH

STRONG BREAD FLOUR	400
SUGAR	55
INVERTED SUGAR	8
SALT	8
YEAST	16
EGGS	200
ORANGE FLOWER WATER	60
BUTTER	200

Put all the ingredients in the bowl except the butter.
 Mix at slow speed for 2 to 3 minutes.
 Knead at medium speed until the dough comes away from the sides of the mixer.
 Gradually add the cold softened butter.
 Continue kneading until the dough comes away from the sides of the mixer again.
 The dough should be nice and smooth.
 Cover the mixing bowl with a cloth and let it rise at ambient temperature for 30 minutes to one hour.
 When the dough has doubled in volume, punch it down, cover it and chill overnight.
 The next day, punch it down again and use it immediately while it is still cold.
 Divide into 400 g pieces and divide each piece into 8 small balls.



EXTRA FRUITY MANDARIN BERGAMOT CREAM

RAVIFRUIT MANDARIN PURÉE	210
RAVIFRUIT BERGAMOT PURÉE	50
EGG YOLKS	36
SUGAR	40
SOFTENED BUTTER	56
NH PECTIN	6

Heat the two purées and the egg yolks.
 At 45°C, whisk in the sugar and pectin mixed together.
 Cook to 85°C - Cool to between 35 and 40°C.
 Stir in the softened butter, blend thoroughly. Keep chilled.

CRUMBLE

BUTTER	30
FLOUR	45
BROWN SUGAR	45

Mix all the ingredients with the flat beater – Spread crumbs on a baking sheet.
 Keep chilled.
 Sprinkle on the egg-washed brioche before baking.

ASSEMBLY

Shape the brioche into tight balls – Arrange them in a Ø 16 cm crown.
Prove: place in the prover at 26-27°C (about an hour and a half).
Egg wash before placing in the oven and sprinkle with the raw crumble mixture.
Bake for 20 minutes at 155°C – Allow to cool.
Fill: turn the crown over and fill each ball with tangerine bergamot cream.
Finishing: sprinkle lightly with icing sugar and decorate with a candied tangerine to symbolize the egg in the traditional “Rosca de Pascua”.



STRAWBERRY CASSATA ORANGE FLOWER WATER

Inspired by Sicilian Cassata, a traditional cake for the Easter celebrations in Italy



Original recipe by
Christophe NIEL

RECIPE FOR TWO DESSERT CAKES Ø 18CM HEIGHT 4.5 CM

GENOISE SPONGE

EGGS	250
SUGAR	140
INVERTED SUGAR	16
FLOUR	150

Heat the eggs and sugar in a water bath to 50°C.
Beat until cool.
Use a skimmer to add the sifted flour - Pour into the buttered and floured rings.
Cook immediately at 180°C for 20 to 25 minutes - Leave to cool.
Cut into two equal layers.



STRAWBERRY CONFIT (200g / cake)

RAVIFRUIT STRAWBERRY PURÉE	190
RAVIFRUIT IQF STRAWBERRIES	190
ATOMIZED GLUCOSE	60
SUGAR	60
NH PECTIN	6,7
LIME JUICE	5

Heat the strawberry purée and the IQF fruit.
At 40°C, add the atomized glucose and whisk.
At 50°C, add the sugar and NH pectin mixed together, whisking thoroughly.
Boil for one minute and then add the lime juice.
Pour to a thickness of 1 cm - Chill until set.
Cut 1 cm cubes - Set aside.
Cut 2 mm discs from the remainder to use for decoration.

RICOTTA CRÈME DIPLOMATE

CLASSIC PASTRY CREAM	450
RICOTTA	150
GELATINE 200B	3
RAVIFRUIT ORANGE ZEST	5
ORANGE FLOWER WATER	50
WHIPPED CREAM	300

Moisten the gelatine in the orange flower water.
Warm the pastry cream to 50°C with the zest.
Stir in the melted gelatine.
Add the ricotta and mix until smooth.
At 38°C, add the whipped cream.

SOAKING SYRUP

WATER	80
SUGAR	80
ORANGE FLOWER WATER	40

Bring the water and sugar to the boil.
Let cool.
Add the orange flower water.

ASSEMBLY

Upside-down assembly.

In the base of ring lined with rhodoid, place three discs of the strawberry confit.
Cover with half of the crème diplomate and cover the sides of the ring.
Insert a disc of well-moistened sponge.
Add all the strawberry confit cubes and cover with the rest of the crème diplomate.
Finish at the top of the ring with the other layer of well-moistened sponge - Place in a blast freezer.
Remover the ring, turnover and cover with neutral mirror glaze.
Wrap a 3 cm high strip of green almond paste around the outside of the cake.
Decorate the top with a few discs of green almond paste.



ICE PUDDING TART **APRICOT** COMPOTÉE

Inspired by Osternfladen, a traditional cake for the Easter celebrations in Switzerland.



Original recipe by
Christophe NIEL



RECIPE FOR TWO SQUARE TARTS 16 X 16 CM HEIGHT 3.5 CM



SHORTBREAD PASTRY

FLOUR	315
BUTTER	190
ICING SUGAR	130
EGGS	75
FINE SEA SALT	1 pinch
GROUND ALMONDS	40
VANILLA POWDER	0,5

Rub together all the ingredient except the eggs.
Add the eggs - Mix to form a dough - Finish kneading by hand.
Roll out to a thickness of 3 mm between two sheets of greaseproof paper - Chill - Line the tart moulds.
Refrigerate for 30 minutes.
Cook blind at 160°C for about 20 minutes.
Put to one side.

RICE PUDDING

MILK	600
VANILLA PEARLS	1,5
SUGAR	50
SHORT GRAIN RICE	80

Boil the milk + vanilla + sugar.
Add the rice.
Cook very gently for 40 to 45 minutes, stirring from time to time.
Check that the rice is cooked - Allow to cool.

RICE PUDDING CREAM - 300 to 350 g per tart

COOKED RICE PUDDING	500
SOFTENED BUTTER	25
SUGAR	25
FINE SEA SALT	1 pincée
EGG YOLK	40
GROUND ALMONDS	25
POURING CREAM	65
EGG WHITE	60

Cream the softened butter with the sugar and sea salt.
Add the egg yolks and whisk thoroughly.
Incorporate the ground almonds and then the cream.
Mix in the rice pudding.
Whisk the egg whites until firm and gently fold them into the previous mixture.
Use immediately.

APRICOT COMPOTÉE - 250 g per tart

RAVIFRUIT APRICOT PURÉE	250
SUGAR	33
GLUCOSE	16
NH PECTIN	2
LEMON JUICE	4
RAVIFRUIT LEMON ZEST	5
POACHED APRICOTS	220

Heat the purée, zest and glucose to 40°C, pour in the sugar mixed with the NH pectin.
Bring to the boil and then add the lemon juice off the heat.
Chill for at least 4 hours, then blend the compotée.
Drain the poached apricots and cut them into small cubes.
Thoroughly coat the cubes in the compote.
Keep chilled.

POACHED APRICOTS

RAVIFRUIT IQF APRICOT HALVES	250
WATER	110
SUGAR	25

Boil the water and sugar.
Pour the boiling syrup over the IQF apricots, keep chilled.

ASSEMBLY

Precook the tart bases - Allow to cool.
Place 250 g of apricot compotée in each base.
Place in the freezer for a few minutes until the surface has set.
Pour in 300 to 350 g of rice pudding cream and place in the oven immediately.
Cook for 20 minutes at 180°C and then for another 20 minutes at 170°C.
Cool on a rack - Sprinkle with icing sugar using a "rabbit" template.



MILK CHOCOLATE TART & **MORELLO CHERRY** CONFIT EGGLESS



Original recipe by
Jean-François DEVINEAU



CHOCOLATE SABLE DOUGH

SOFT BUTTER	150
ICING SUGAR	75
CREAM 35% FAT	25
CAKE FLOUR	210
COCOA POWDER	15
SALT	1

Mix all ingredients together.
 Keep in refrigerator for one hour minimum before to use.
 Roll out sable dough 5 mm thick and line in on a tart tin.
 Bake at 160°C for 15-20 minutes

MILK CHOCOLATE GANACHE

CREAM 35% FAT	300
INVERTED SUGAR	25
GLUCOSE	25
MILK CHOCOLATE 40%	450

Boil the cream, inverted sugar and glucose together.
 Pour one part of the warm cream in the crushed chocolate.
 Start emulsion and pour the rest of cream step by step.
 Finish with emulsion hand blender.



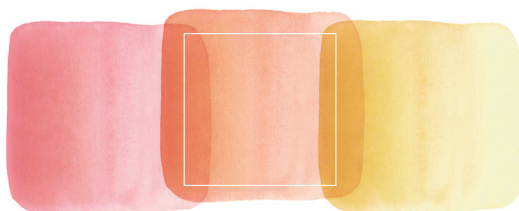
MORELLO CHERRY CONFIT

RAVIFRUIT MORELLO CHERRY PURÉE	200
RAVIFRUIT MORELLO CHERRY IQF	175
GLUCOSE POWDER	60
SUGAR	60
NH PECTIN	6

Warm RAVIFRUIT morello cherry purée and IQF to 40°C.
 Add the glucose powder and mix.
 At 50°C add sugar and NH pectin mixed together.
 Cook to 85°C for 1 minute.
 Colder down to 4°C.
 Mix the confit before to use.

ASSEMBLY

Spray the tart shell with cocoa butter (you'll keep crunchy part longer).
 Put one layer of morello cherry confit (cold) pour the milk chocolate ganache on top.
 Colder down the tart to 4-5°C before to decorate. Decorate.



Keep Growing

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