

CLUIZEL
♦ PARIS ♦

PASTRY

THE FRUIT OF LOVE

Original recipe by
Rémi Carreño Paredes



THE FRUIT OF LOVE

RECIPE FOR 10 PIECES / *Pastry*

◆ **Chocolat «Exceptional Blends» Elianza Ivory 33%** Réf.20614

◆ **Intense Praliné** Réf.21020

◆ **Cocoa butter** Réf.21000

1 MADELEINE BISCUIT

50 g Flour (T45)
3 g Baking powder
50 g Unsalted butter
46 g Eggs
30 g Sugar
15 g Orange blossom honey
6 g Forest honey

Whip the eggs with sugar using a mixer. Add the warm melted butter once your mixture is well whipped, and then incorporate the honey. Sift the flour and baking powder together, then add it to your mixture using a spatula. Spread the mixture on a 40x60 baking sheet with a Silpat, aiming for a biscuit thickness between 0.8mm and 1cm. Preheat your oven to 160°C (320°F) and bake for approximately 14 minutes.

2 VANILLA WHIPPED GANACHE

141 g Cream 35%
½ Vanilla Pod
30 g **Chocolate**
«**Accords d'Exception**»
Elianza Ivory 33%
8 g Gelatin mass

The day before, heat half of the cream and add the vanilla split in two. Let it infuse for 10 minutes. Using gloves, scrape the vanilla pods to collect all the vanilla seeds. Heat the mixture again and pour it over the chopped chocolate and gelatin. Blend until you get a perfect emulsion. Add the remaining cream and blend. Allow it to cool for 12 hours.

3 VANILLA PASTRY CREAM

80 g Milk
13 g Heavy cream 35 %
1 Vanilla bean
27 g Egg yolks
23 g Granulated sugar
7 g Pastry powder (Cornstarch)
10 g Unsalted butter
20 g Mascarpone

In a saucepan, bring the milk and cream with the vanilla to a boil. Let it infuse for 10 minutes. In a mixing bowl, whisk the egg yolks with sugar and pastry powder. Gradually incorporate the cream and cook the mixture. Towards the end of cooking, add the butter and mascarpone, mix. Cover with plastic wrap, ensuring it touches the surface, and cool rapidly. Store in the refrigerator.

4 GEL YUZU

71 g Yuzu juice
7 g Granulated sugar
1,1 g Agar
0,36 g Xanthan Gum

In a saucepan, bring the Yuzu juice to a boil, then add all the powders. Mix and let it cool.

5 YUZU/LEMON YELLOW MARMALADE

50 g Fresh lemon wedges
7,4 g Yuzu juice
15 g Granulated sugar
5 g Glucose
1 g Pectin NH
0,32 g Tartaric acid

Reduce your lemon quarters over low heat for 3 minutes. Add the Yuzu juice. Incorporate glucose, pectin, and tartaric acid diluted in granulated sugar. Cook everything for 30 seconds. Cool in a mixing bowl.

6 ASSEMBLY AND FINISHING

BISCUIT

Spread 230 g of intense praline evenly on your biscuit, let it harden completely, and cut your biscuit using a 4 cm diameter cookie cutter.

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Dice the lemon gel, smooth out your marmalade with a palette knife, add the lemon gel to your marmalade, and mix gently using a rubber spatula. In a half-sphere mold with a 2.5 cm diameter, pipe each half-sphere with 10 g of your mixture. Reserve in the freezer.

DIPLOMAT CREAM

Smooth your pastry cream, then whip your whipped ganache with a mixer fitted with a whisk. Using a rubber spatula, lighten your pastry cream with the whipped ganache in three additions.

7 RED ANDRILOPE PASTRY SPRAYER

1.81 g Pavoni Liposoluble Natural Red Coloring L10SB
0.18 g Pavoni Liposoluble Natural Green Coloring L011SB
0.01 g Pavoni Liposoluble Natural Blue Coloring L03SB
50 g **Chocolate «Accords d'Exception» Elianza Ivory 33%**
50 g **Cocoa Butter**

8 ASSEMBLY

In a 6.5 cm diameter spherical mold, pipe approximately 26 g of diplomat cream. Place your biscuit/praline on top and press lightly to center your insert, allowing the diplomat cream to rise. Smooth the visible part of the biscuit with a palette knife. Place your lemon/Yuzu half-sphere in the center of the mold and add the second part of your spherical mold. Finish by piping the remaining cream to fill the mold and insert a wooden pick halfway into your dessert. Freeze your desserts and then unmold them. With the remaining cream and a small Saint-Honoré piping tip, quickly pipe diplomat cream onto your dessert and return it to the freezer. When your spraying device is around 35°C, remove your half-sphere from the freezer and spray it evenly over the entire surface. Remove the wooden pick from your dessert, place it on a cupcake liner, and finish your dessert with a molded chocolate decoration.

