

OUR **ICE CREAM** **RECIPES**


Sorbets

SORBETS

1,000g




Lemon Sorbet

SUGAR	249g
GLUCOSE POWDER DE33	73g
CHICORY ROOT	36g
CAROB GUM	2.4g
GUAR GUM	2.4g
WATER	237g
INVERTED SUGAR	36g
 CARAMANFRUIT LEMON PUREE	363g


Mix together all the dry ingredients, sift them into the water and stir them in. Heat to 185°F (85°C) to pasteurize. Cool the mixture to 40°F (4°C), add the fruit puree, then use an immersion blender to blend. Churn at between 18°F and 21°F (-6°C and -8°C). Store at 0°F (-18°C).

Peach Sorbet

SUGAR	152g
GLUCOSE POWDER DE33	60g
DEXTROSE	40g
CAROB GUM	2g
GUAR GUM	2g
WATER	94g
 CARAMANFRUIT PEACH PUREE	650g

Mix together all the dry ingredients, sift them into the water and stir them in. Heat to 185°F (85°C) to pasteurize. Cool the mixture to 40°F (4°C), add the fruit puree, then use an immersion blender to blend. Churn at between 18°F and 21°F (-6°C and -8°C). Store at 0°F (-18°C).






















Raspberry Sorbet

SUGAR	126g
GLUCOSE POWDER DE33	60g
DEXTROSE	40g
CAROB GUM	2g
GUAR GUM	2g
WATER	120g
 CARAMANFRUIT RASPBERRY PUREE	650g

Mix the sugar, glucose, dextrose, and gums. Heat the water to 85°F (30°C), sift on the dry ingredients, stir them in and pasteurize at 185°F (85°C). Cool the mixture to 40°F (4°C), then add the fruit puree. Blend. Leave to mature for 12 hours. Churn at between 14°F and 21°F (-6°C and -10°C). Store at 0°F (-18°C).

SORBETS

1,000g

FRUIT PUREE	FRUIT PUREE	CASTER SUGAR	GLUCOSE POWDER DE33	DEXTROSE	INULIN	CAROB GUM	GUAR GUM	SORBET STABILIZER	WATER	INVERTED SUGAR
 apricot	600	141	60	40	/	2	2	/	155	/
 pineapple	600	141	60	40	/	2	2	/	155	/
 banana	650	100	60	40	/	2	2	/	146	/
 black-currant	550	123	60	40	/	2	2	/	223	/
 lemon	365	249	73	/	36	2	2	/	237	36
 lime	379	201	60	/	30	2	2	2	299	25
 strawberry	550	120	60	40	/	/	/	5	225	/
 raspberry	650	126	60	40	/	2	2	/	120	/
 passion fruit	450	150	60	/	15	3	3	/	279	40
 exotic fruits	600	100	60	20	/	2	2	/	196	20
 red berries	650	126	60	40	/	2	2	/	120	/
 sour cherry	649	65	60	/	50	3	3	/	130	40
 lychee	620	100	60	20	/	2	2	/	196	/
 mandarin	670	105	60	20	30	3	3	/	109	/
 mango	600	100	60	20	/	2	2	/	196	20
 blackberry	650	121	60	40	/	2	2	/	125	/
 blueberry	650	121	60	40	/	2	2	/	125	/
 coconut	453	72	91	/	/	2	2	/	362	18
 blood orange	670	105	60	20	30	3	3	/	109	/
 white peach	650	152	60	40	/	2	2	/	94	/
 Williams pear	650	121	60	40	/	2	2	/	125	/



Ice Creams

ICE CREAMS

1,000g



Pineapple Ice Cream

 CARAMANFRUIT PINEAPPLE PUREE	532g
WHOLE MILK	117g
POWDERED MILK (0% FAT)	80g
SUGAR	95g
GLUCOSE POWDER DE33	63g
DEXTROSE	42g
GUAR GUM	2g
CAROB GUM	2g
CITRUS FIBER POWDER	2g
WHIPPING CREAM	127g

Heat the milk. At 75°F (25°C), stir in the powdered milk. Mix together the dry ingredients, sift them onto the milk heated to 85°F (30°C), and stir. At 105°F (40°C), stir in the cream and heat it to 185°F (85°C) to pasteurize. Blend using an immersion blender. Cool to 40°F (4°C) and add the fruit puree. Leave to mature for 12 hours. Churn at between 14°F and 21°F (-6°C and -10°C). Store at 0°F (-18°C).

Passion Fruit Ice Cream

 CARAMANFRUIT PASSION FRUIT PUREE	372g
WHOLE MILK	291g
POWDERED MILK (0% FAT)	66g
SUGAR	106g
GLUCOSE POWDER DE33	63g
DEXTROSE	42g
GUAR GUM	1.5 g
CAROB GUM	1.5g
CITRUS FIBER POWDER	2.5 g
WHIPPING CREAM	117g

Heat the milk. At 75°F (25°C), stir in the powdered milk. Mix together the dry ingredients, sift them onto the milk heated to 85°F (30°C), and stir. At 105°F (40°C), stir in the cream and heat it to 185°F (85°C) to pasteurize. Blend using an immersion blender. Cool to 40°F (4°C) and add the fruit puree. Leave to mature for 12 hours. Churn at between 14°F and 21°F (-6°C and -10°C). Store at 0°F (-18°C).

Mango Ice Cream

 CARAMANFRUIT MANGO PUREE	372g
WHOLE MILK	291g
POWDERED MILK (0% FAT)	66g
SUGAR	106g
GLUCOSE POWDER DE33	63g
DEXTROSE	42g
GUAR GUM	1.5 g
CAROB GUM	1.5g
CITRUS FIBER POWDER	2.5 g
WHIPPING CREAM	117g

Heat the milk. At 75°F (25°C), stir in the powdered milk. Mix together the dry ingredients, sift them onto the milk heated to 85°F (30°C), and stir. At 105°F (40°C), stir in the cream and heat it to 185°F (85°C) to pasteurize. Blend using an immersion blender. Cool to 40°F (4°C) and add the fruit puree. Leave to mature for 12 hours. Churn at between 14°F and 21°F (-6°C and -10°C). Store at 0°F (-18°C).

Ice Cream Cup



ICE CREAM CUP

15 CUPS




Almond Streusel

BUTTER	120g
FLOUR	120g
BROWN SUGAR	120g
ALMOND FLOUR	120g


Cut the cold butter into small cubes. Sift the dry ingredients together. Add the butter and mix using the paddle attachment in a stand mixer. Stop mixing and refrigerate for a minimum of 30 minutes. Sift the dough through a 4mm sieve or other mesh so that the pieces are evenly sized. Keep refrigerated or frozen until you are ready to bake. Spread the streusel unevenly on a non-stick mat and bake at 300/320°F (150/160°C).

Strawberry Sorbet

 CARAMANFRUIT STRAWBERRY PUREE	550g
WATER	225g
SUGAR	120g
GLUCOSE POWDER DE33	60g
DEXTROSE	40g
SORBET STABILIZER	5g


Heat the water to 85°F (30°C) and stir in the sugar, glucose, dextrose, and stabilizer. Pasteurize at 185°F (85°C). Cool to 40°F (4°C), then add the strawberry puree. Blend. Leave to mature for 12 hours. Churn at between 14°F and 21°F (-6°C and -10°C). Store at 0°F (-18°C).

Raspberry Sorbet

SUGAR	126g
GLUCOSE POWDER DE33	60g
DEXTROSE	40g
CAROB GUM	2g
GUAR GUM	2g
WATER	120g
 CARAMANFRUIT RASPBERRY PUREE	650g

Mix the sugar, glucose, dextrose, and gums. Heat the water to 85°F (30°C), sift on the dry ingredients, stir them in and pasteurize at 185°F (85°C). Cool the mixture to 40°F (4°C), then add the fruit puree. Blend. Leave to mature for 12 hours. Churn at between 14°F and 21°F (-6°C and -10°C). Store at 0°F (-18°C).

Blueberry Sorbet

SUGAR	121g
GLUCOSE POWDER DE33	60g
DEXTROSE	40g
CAROB GUM	2g
GUAR GUM	2g
WATER	125g
 CARAMANFRUIT BLUEBERRY PUREE	650g

Mix the sugar, glucose, dextrose, and gums. Heat the water to 85°F (30°C), sift on the dry ingredients, stir them in and pasteurize at 185°F (85°C). Cool the mixture to 40°F (4°C), then add the fruit puree. Blend. Leave to mature for 12 hours. Churn at between 14°F and 21°F (-6°C and -10°C). Store at 0°F (-18°C).

Vanilla Chantilly Cream

WHIPPING CREAM	500g
CONFECTIONER'S SUGAR	40g
MADAGASCAN VANILLA	1 bean

Pour the cream into a bowl and add the sugar and scraped vanilla bean. Blend for 30 seconds until smooth. Whip as needed.

ASSEMBLY & FINISHING

Place some very thinly sliced strawberries on the sides of the cup. In the base of the cup, add some vanilla chantilly cream so as to coat the container's sides. Place a few fresh strawberries and pieces of streusel in the center. Place the sorbets in a piping bag fitted with a fluted nozzle and pipe a swirl in the center of the cup. Finish with a few summer berries and pieces of streusel.



Exotic Ice Cream Bar



EXOTIC ICE CREAM BAR

20 BARS




Coconut Shortcrust Pastry

BUTTER	150g
CONFECTIONER'S SUGAR	110g
EGGS	100g
ALL-PURPOSE FLOUR	300g
PINCH OF SALT	3g
COCONUT	80g


Mix together the creamed butter, fine salt, confectioner's sugar, coconut, and eggs. Finish by stirring in the flour. Be careful not to overwork the mixture. Refrigerate for 2 hours before rolling out the dough. Roll out the dough to a depth of 5mm. Bake at 300°F (150°C) until golden brown.

Coconut Sorbet

MINERAL WATER	420g
CASTER SUGAR	84g
GLUCOSE POWDER	105g
INVERTED SUGAR	21g
CAROB GUM	2g
GUAR GUM	2g
 CARAMANFRUIT COCONUT PUREE	526g


Heat the water. At 85°F (30°C), add the sugar, glucose powder and inverted sugar. At 115°F (45°C), add the stabilizers mixed with some of the first portion of sugar. Once the mixture reaches 185°F (85°C), pasteurize it for 2 minutes then quickly cool it to 40°F (4°C). Add the syrup and fruit puree and blend with an immersion blender. Leave to mature for 12 hours. Blend and churn at between 14°F and 20°F (-6°C and -10°C). Store in the freezer at 0°F (-18°C).

Passion Fruit Sorbet Insert

SUGAR	150g
GLUCOSE POWDER DE33	60g
INULIN	15g
CAROB GUM	3g
GUAR GUM	3g
WATER	279g
INVERTED SUGAR	40g
 CARAMANFRUIT PASSION FRUIT PUREE	450g


Mix together the sugar, glucose powder, dextrose, and gums. Sift the mixture into the water, then heat to 185°F (85°C). Cool to 40°F (4°C), then add the passion fruit puree. Blend. Leave to mature for 12 hours. Churn at between 14°F and 21°F (-6°C and -10°C). Store at 0°F (-18°C).

Mango Glaze

 CARAMANFRUIT MANGO PUREE	100g
DEXTROSE	150g
GLUCOSE DE60	100g
NEUTRAL GLAZE	650g

Mix all the ingredients together while they are still cold. Heat them to 210°F (100°C), mixing all the while, before stirring them into the neutral glaze. Blend. Leave to stand overnight at 40°F (4°C).

Coconut Chantilly Cream

 CARAMANFRUIT COCONUT PUREE	500g
WHIPPING CREAM	250g
CASTER SUGAR	60g
GELATIN (200 BLOOM)	5g
WATER FOR THE GELATIN	25g
MADAGASCAN VANILLA BEAN	1/2

Soak the gelatin in cold water. Heat 150g of coconut puree to 140°F (60°C) along with the sugar, until the sugar dissolves. Add the bloomed gelatin to the hot puree and stir until it is completely dissolved. Pour this mixture onto the remaining coconut puree and cream. Blend using an immersion blender. Leave to set for 12 hours at 40°F (4°C). The next day, whip the mixture as you would a chantilly cream until the texture is soft and airy.

ASSEMBLY & FINISHING

Prepare the sorbets. Line the molds with the coconut sorbet, leaving a space in the center. Place the molds in the freezer. Put the passion fruit sorbet in the center of the ice cream bar, then add the remaining coconut sorbet to smooth the bar's surface. Leave to set in the freezer. Prepare the glaze: Heat the glaze to 70°F (20°C), pour it over the frozen ice cream bars and place them in the freezer to set. Place the ice cream bars on the shaped pieces of sponge. Decorate with pieces of fresh coconut and lime zest.



Lemon & Blueberry Cone



LEMON & BLUEBERRY CONE

12 CONES




Cone Dough

EGGS	4
SUGAR	350g
BUTTER	240g
WATER	500g
FLOUR	500g
VANILLA	1 bean

Melt the butter into the water. At the same time, mix the sugar with the eggs, then stir in the sifted flour. Add the vanilla bean.


Cook the dough in a waffle iron and shape into a cone. Leave to cool. Store in an airtight container.

Lemon Sorbet

SUGAR	206g
GLUCOSE POWDER DE33	60g
CHICORY ROOT	30g
CAROB GUM	2g
GUAR GUM	2g
WATER	196g
INVERTED SUGAR	30g
 CARAMANFRUIT LEMON PUREE	300g

Mix together all the dry ingredients, sift them into the water and stir them in. Heat to 185°F (85°C) to pasteurize. Cool the mixture to 40°F (4°C), add the fruit puree and use an immersion blender to combine the two. Churn at between 18°F and 21°F (-6°C and -8°C). Store at 0°F (-18°C).

Blueberry Sorbet

SUGAR	110g
GLUCOSE POWDER DE33	60g
DEXTROSE	40g
CAROB GUM	2g
GUAR GUM	2g
WATER	125g
 CARAMANFRUIT BLUEBERRY PUREE	650g

Mix the sugar, glucose, dextrose, and gums. Heat the water to 85°F (30°C), sift on the dry ingredients, stir them in and pasteurize at 185°F (85°C). Cool the mixture to 40°F (4°C), then add the fruit puree. Blend. Leave to mature for 12 hours. Churn at 15/20°F (-10°C/-6°C). Store at 0°F (-18°C).

ASSEMBLY & FINISHING



Dip the cone in the white chocolate and sprinkle with Strawberry Crispies. Place a few Strawberry Crispies in the bottom of the cone. Place the two sorbets in a piping bag fitted with a fluted nozzle to create a marbled look.

Poire Belle-Hélène plated dessert



POIRE BELLE-HÉLÈNE PLATED DESSERT

15 DESSERTS




Sweet Pastry

BUTTER	240g
SALT	4g
CONFECTIONER'S SUGAR	180g
ALMOND FLOUR	60g
EGGS	100g
ALL-PURPOSE FLOUR	120g
ALL-PURPOSE FLOUR	350g

First mix the creamed butter, fine salt, confectioner's sugar, almond flour, eggs, and 120g of flour. Do not overwork the mixture. Once the mixture is smooth, add the remaining 350g of flour without mixing the dough too much. Wrap the dough in plastic wrap and set aside at 40°F (4°C) for a minimum of 4 hours. Roll out the dough to a depth of 3mm and cut into pieces using the correctly shaped cookie cutter. Bake at 300°F (150°C) until golden brown.

Pear Sorbet

SUGAR	121g
GLUCOSE POWDER DE33	60g
DEXTROSE	40g
CAROB GUM	2g
GUAR GUM	2g
WATER	125g
 CARAMANFRUIT PEAR PUREE	650g

Mix the sugar, glucose, dextrose, and gums. Heat the water to 85°F (30°C), sift on the dry ingredients, stir them in and pasteurize at 185°F (85°C). Cool the mixture to 40°F (4°C), then add the fruit puree. Blend. Leave to mature for 12 hours. Churn at between 14°F and 21°F (-6°C and -10°C). Store at 0°F (-18°C).

Opaline

FONDANT	180g
GLUCOSE DE40	120g

Cook the fondant and glucose at 320°F (160°C), pour them out onto a non-stick mat and leave to cool completely. Blend the resulting hard layer into a fine powder. Sift the powder into a pear-shaped mold. Bake at 320°F (160°C) for 2 minutes, until the powder has fused together and has a glossy look. Leave to cool, then use a spatula to help you gently turn it out.

Pear & Sweet Spice Coulis

 CARAMANFRUIT	
PEAR PUREE	400g
SUGAR	60g
LEMON JUICE	10g
STAR ANISE	1
CINNAMON STICK	1/2
MADAGASCAN VANILLA BEAN	1/2
CORNSTARCH	4g

Heat 100g of pear puree with the spices in a saucepan. Once the mixture reaches 175°F (80°C), turn off the heat and leave to infuse for 15/20 minutes with the lid on. Strain. Return the infused puree to the saucepan.

Add the remaining pear puree, the sugar and the lemon juice. Bring to a simmering boil (175/185°F or 80/85°C). Take the pan off the heat and add the cornstarch diluted in a small amount of cold water. Whisk until thickened. Blend using an immersion blender to get rid of any lumps. Spoon this mixture into the half-sphere molds and freeze. Turn out the half-spheres and coat them with neutral glaze. Set aside.

Poached Pear Balls

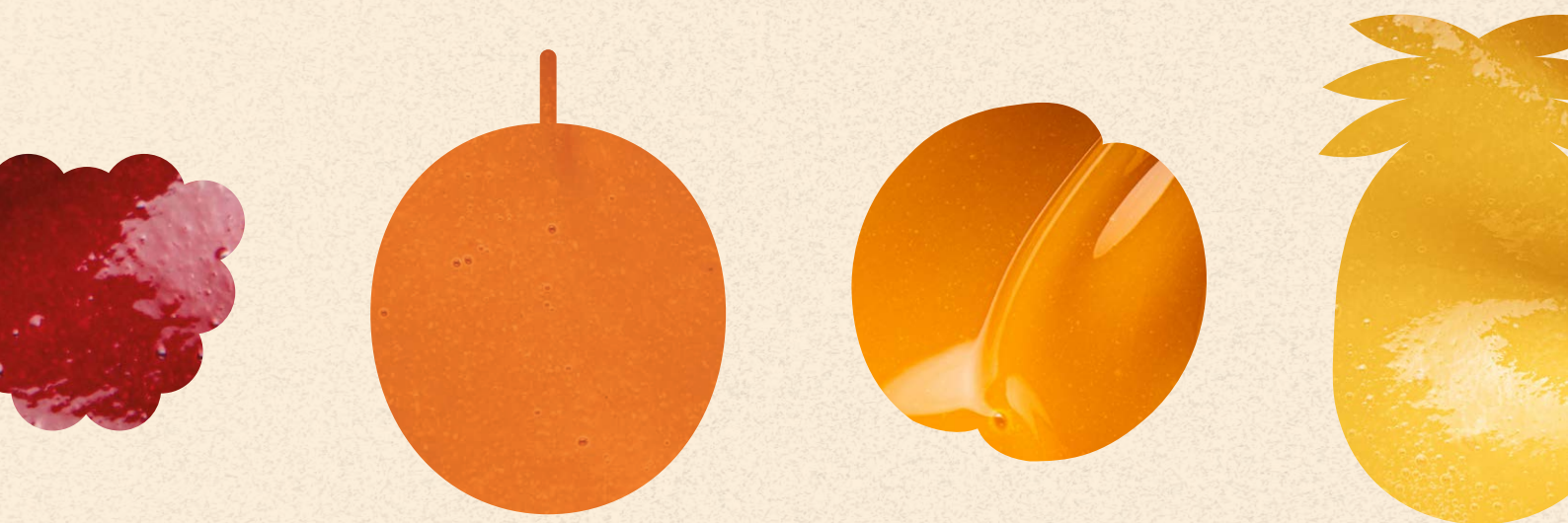
WILLIAMS PEAR	1
CHAI TEA	50g
MINERAL WATER	850g

Use a melon baller to make some balls of fresh pear, then set them aside in water and citric acid to stop them going brown. To make the infusion: Heat the water to 200°F (95°C), add the tea and leave with the lid on to infuse until cool. Heat the infusion to 105°F (40°C) and poach the pear balls for 10 minutes. Set aside.

ASSEMBLY & FINISHING

Place the sweet pastry in the base of the dish, followed by the pear sorbet. Place the opaline on top of the sorbet. Use a piping bag fitted with a nozzle to pipe on a few dabs of chantilly cream. Place a few poached pears on the dish and finish by arranging the spicy coulis on the chantilly cream.





**Fruit bursting
with passion**

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