

OMNIA  
CHEFS SUPPLIER

*gusti*



*Pornește într-o călătorie a gustului ...*

**REȚETE**

*Chef David Caballero Puig*

SATURDAY , 8<sup>TH</sup> NOV 2025

AN ORIENT EXPRESS TRIP:  
from PARIS to BUCHAREST

OMNIA  
CHEFS SUPPLIER  
*gusti*



*David Caballero Puig*

*/masdeu/*

## IN COLLABORATION WITH



### *David Caballero Puig*

David Caballero Puig is a renowned chef specializing in cuisine, pastry, and desserts for the restaurant industry. His solid culinary training has been complemented by numerous courses in pastry, bakery, and chocolate-making at top schools in the country. His professional experience spans various areas of the hospitality industry, gaining extensive expertise in restaurants, catering, and production centers.

This experience has allowed David to develop skills in restaurant management, deeply understanding the key aspects for success.

With over 20 years of experience as a trainer and culinary instructor, David has educated numerous professionals in the fields of cuisine, pastry, and bakery. He has also actively participated in various industry fairs, conducting showcooking, demonstrations, and presentations, demonstrating his passion for sharing culinary knowledge and techniques. Highlighting his achievements, David has been awarded as the winner of the Young Chefs of Catalonia competition and has been invited to serve as a jury member in several culinary contests. David has contributed to the culinary world through his involvement in industry magazines, where he has written recipes for websites, magazines, and newspapers. He is also the author of the book «RECETAS DE TAPAS Y PINCHOS,» showcasing his ability to convey knowledge and creativity through publications.

Currently, David is the founder of COOK-ID, a company dedicated to providing gastronomic consulting services for restaurants and businesses in the industry. Through this venture, he is responsible for recipe development, web content creation, culinary promotion, and gastronomic photography for renowned brands such as Danone, Ibersol, Areas, Idilia, Ferrero, Tastia Group, and Ametller Origen. His focus lies in innovation, creativity, and professional training within the industry. David also collaborates with various companies as a home economist and trainer, sharing his passion for culinary dissemination and styling.

In summary, David Caballero Puig is a highly skilled chef with a solid education and extensive experience in cuisine, pastry, and restaurant management. His dedication to culinary excellence, contributions through publications, and leadership at COOK-ID make him a prominent professional in the gastronomic field.

## SUMMARY

- Orange Macaron & Neutral Macaron: *Goat Cheese Salad Macaron*
- Mini Cone Tomato Coating Non-Moisture: *Anchovy Cream Cheese*
- Cocoa Macaron: *Nuts Cream and Spicy Macaron*
- Straight-edge Mini Tartlet, Sweet 38mm: *Apple Strudel*
- Mini Cone Black Coating Non-Moisture: *Cream Cheese with Mustard and Pretzels*
- Straight-Edge Mini Tartlet, Black or Onion 38mm: *Goulash*
- Mini Vol-au-vent 36mm: *Vol-au-Vent Salata Vinete*
- Straight-Edge Mini Tartlet, Cocoa Nibs 38mm: *Baklava*





## Goat Cheese Salad Macaron

### Orange & Neutral Macaron



#### *Ingredients*

For 30 macarons

60 Macaron shells Masdeu

Cheese cream

480 g Cream cheese

120 g Goat cheese

5 g Black olive powder

30 units Walnuts

50 g Onion pickle

25 g Cucumber

60 g Tomato jam

#### *Elaboration*

Cheese cream

Mix the Cream cheese and the Goat cheese.

#### *Assembly*

Cut the cucumber in small cubes.

Break the nuts into small portions.

Fill the macarons with the cheese cream.

Top it with the onion pickle, cucumber, a pinch of tomato jam and a piece of walnut.

Let it rest in the fridge for 5h at 4°C.\*\*

Serve with the black olive powder.

*\*\*It is recommended to let it rests for 24 hours until the macaron absorbs the moisture from the filling.*

OMNIA  
CHEFS SUPPLIER  
*gustji*

\*Not suitable for vegans. Contains nuts. Contains lactose.

*/masdeu/*



## Anchovy Cream Cheese

### *Mini Cone Tomato Coating Non-Moisture*



#### *Ingredients*

For 20-25 cones

20-25 Mini cones Tomato Masdeu

Cream cheese

185 g Goat cheese

75 g Cream cheese

110 g Cooking cream

Anchovies

Tomatoes cut into small cubes

Crispy fried onion

Lemon zest

Fresh sprouts

#### *Elaboration*

Cream cheese

Mix all the ingredients.

#### *Assembly*

Fill the cone with the cream cheese.

Garnish it with some anchovy cubes.

Top it with the tomato cubes, the fresh sprouts and the fried onion.

Garnish with lemon zest.

OMNIA  
CHEFS SUPPLIER  
*gustici*

\*Not suitable for vegans. Does not contain nuts. Contains lactose.

*/masdeu/*



# Nuts Cream and Spicy Macaron

## Cocoa Macaron



### Ingredients

For 30 macarons

60 Cocoa macaron shells Masdeu

Nuts & Spicy Cream

240 g of white couverture

140 g hazelnut praline

40 g specula biscuit powder

120 g hazelnut paste

70 g of butter

1 g Maldon Salt

1 g grated mandarin peel

### Elaboration

Nuts cream

Mix the hazelnut praline with half of the specula biscuit and blend.

Add the hazelnut paste and the melted couverture.

Add the softened butter, salt and grated mandarin peel.

Pre-crystallize at 23°C.

### Assembly

Fill the macaron with the spicy cream.

Let it rest\*\*.

\*\*It is recommended to let it rests for 24 hours until the macaron absorbs the moisture from the filling.

OMNIA  
CHEFS SUPPLIER  
*gustji*

\*Not suitable for vegans. Contains nuts. Contains lactose.

/masdeu/



# Apple Strudel

## *Straight-Edge Mini Tartlet, Sweet 38mm*



### **Ingredients**

For 40 tartlets

40 Mini Tartlets Sweet Masdeu

Apple Strudel

1,2 kg Golden apple

180 g White sugar

20 g Butter

5 g Cinnamon powder

10 g Raisin

Vanilla whipped cream

185 g White chocolate

125 ml Heavy cream (35% butterfat.)

4 g Vanilla paste

300 ml Heavy cream (35% butterfat.)

1,2 units Gelatine sheets

Cinnamon powder

### **Elaboration**

Apple Strudel

Peel the apple and cut into small cubes.

Caramelize the sugar and add the apple.

Cook it.

Add the butter, raisins and cinnamon powder and mix it all together.

**Vanilla whipped cream**

First heat 185 ml of heavy cream with vanilla.

Add the previously hydrated gelatine.

Pour the previous mixture over the white chocolate and emulsify it.

Add 300 ml of cold heavy cream and blend it.

Let it rest in the fridge 24 hours and assemble it.

### **Assembly**

Fill the tartlet with the cooked apple using a piping bag.

Add the white chocolate and vanilla cream using a piping bag with a curly nozzle right in the center of the tartlet.

Sprinkle cinnamon powder on top.



# Cream Cheese with Mustard and Pretzels

*Mini Cone Black Coating Non-Moisture*



## *Ingredients*

For 20-25 cones

20-25 Black Mini cones Masdeu

Cheese and paprika cream

185 g Goat cheese

75 g Cream cheese

110 g Cooking cream

5 g sweet paprika powder

10 g Mustard

Mini pretzel

Mustard pickles

Fresh herbs

## *Elaboration*

Cheese and paprika cream

Mix all the ingredients.

## *Assembly*

Fill the cone with the cream cheese.

Garnish it with few mustard pickles and some fresh herbs.

Top it with a mini pretzel.

OMNIA  
CHEFS SUPPLIER  
*gustji*

\*Not suitable for vegans. Does not contain nuts. Contains lactose.

*/masdeu/*



# Goulash

## *Straight-Edge Mini Tartlet, Black or Onion 38mm*



### **Ingredients**

For 40 tartlets

40 Mini Tartlets Black Masdeu

Hungarian goulash Pulled

400 g Beef chuck

100 g Onion

15 g Paprika sweet

2 cloves of Garlic

20 g Tomato paste

150ml Beef stock

50 g Carrot

30 g Celery

Salt & pepper

30ml Sour cream

50 g Pickles of cucumber, finely diced

5 g Fresh parsley

### **Elaboration**

Hungarian goulash Pulled

Dice the beef into small cubes and sauté with onion and garlic until lightly browned.

Add the paprika, tomato paste, carrot, and celery. Cook it for 2–3 minutes to release aromas.

Pour into the beef stock, season with salt and pepper, and simmer until the beef is tender.

Shred the beef finely, mix with a touch of sour cream to form a creamy, cohesive filling.

Pulled the meat and add the sauce and mix it all together.

### **Assembly**

Fill the tartlet with the goulash.

Garnish it with finely chopped fresh parsley on top and the pickles of cucumber diced.

OMNIA  
CHEFS SUPPLIER  
*gusti*

\*Not suitable for vegans. Does not contain nuts. Contains lactose.

*/masdeu/*



## Vol-au-vent Salata Vinete

### Mini Vol-au-vent Round 36mm



#### *Ingredients*

For 60 mini vol-au-vents

60 Mini Vol-au-vents Masdeu

Roasted eggplant

400 g Eggplant

20 g Extra virgin olive oil

Eggplant Cream

200 g Roasted eggplant

200 g Chickpeas

30 g Green onion chopped

50 g Crumbled onion

Paprika Mayonnaise

Fresh herbs

#### *Elaboration*

Roasted eggplant

Preheat the oven to 250°C.

Roast the eggplant for about 35 minutes until soft.

Peel them and then cut them into cubes.

Sauté them with olive oil for 1 minute.

Eggplant Cream

Blend all the ingredients until they form a cream.

#### *Assembly*

Fill the vol-au-vent with the eggplant cream.

Add the onions and a pinch of paprika mayonnaise.

Garnish it with some fresh herbs.

OMNIA  
CHEFS SUPPLIER  
*gustji*

\*Not suitable for vegans. Does not contain nuts. Does not contain lactose.

*/masdeu/*



## Baklava

### *Straight-Edge Mini Tartlet, Cocoa Nibs 38mm*



#### **Ingredients**

For 40 tartlets

40 Mini tartlets *Cocoa Nibs Masdeu*

*White namelaka*

285 g *white chocolate couverture*

335 ml *Heavy cream (35% butterfat)*

165 ml *whole milk*

8 g *liquid glucose*

2,5 sheets of *gelatin*

*Pistachio cream*

125 ml *whipping cream (35% butterfat)*

6 g *invert sugar*

250 g *white chocolate couverture*

50 g *pure pistachio paste*

*A pinch of salt*

*Pistachio powder*

#### **Elaboration**

*White namelaka*

Hydrate the gelatin.

Boil the milk and glucose.

Mix the previously hydrated gelatin with the milk and pour over the white chocolate couverture. Emulsify it.

Add the cream and blend it.

Let it rest for 24 hours in the refrigerator before using.

**Pistachio cream**

Heat the cream with the sugar and salt.

Add the pistachio paste.

Pour the previous mixture over the chocolate.

Add the cream to the chocolate and emulsify it.

Reserve.

#### **Assembly**

Fill the tartlet with pistachio cream.

Garnish it with namelaka.

Top it with pistachio powder.

OMNIA  
CHEFS SUPPLIER  
*gusti*

\*Not suitable for vegans. Contains nuts. Contains lactose.

*/masdeu/*

OMNIA  
CHEFS SUPPLIER

*gusti*