

OMNIA  
CHEFS SUPPLIER

*gusti*



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

**REȚETE**

*Pastry Chef Willem Verlooy*



PATISSERIE  
**WILLEM VERLOOY**

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# 1. Passion fruit and salted carame entremet

## 1.1 Passion fruit crèmeux

300g	Passion fruit puree ANDROS
120g	Whole egg
90g	Egg yolk
90g	Sugar
27g	Gelatin mass
120g	Butter DEBIC

### Method

Heat the passion fruit puree, whole egg, egg yolk and sugar until 83°C. Add the gelatin mass and cool down until 38°C. Add the butter (at room temperature) and mix. Pour in a round mold of 14cm and freeze.

## 1.2 Milk chocolate mousse with caramel and fleur de sel

225g	Cream 40% DEBIC
60g	Sugar
45g	Egg yolk
225g	Milk chocolate 35% VELICHE
75g	Dark chocolate 54% VELICHE
6g	Fleur de sel
375g	Cream 40% DEBIC

### Method

Boil the cream (225g). Make a dry caramel. Add the boiled cream to the caramel. Add the mixture to the egg yolk and heat until 83°C. Add the fleur de sel and make an emulsion with the chocolate. Cool down until 38°C. Add to the semi-whipped cream (375g). Pour in a round mold of 16cm. Gently push the frozen passion fruit crèmeux in the mousse. Close with the almond biscuit disk.

## 1.3 Almond biscuit

140g	Almond powder
140g	Sugar
140g	Whole egg
43g	Egg yolk
174g	Egg white
107g	Sugar
107g	Flour

### Method

Mix the almond powder, sugar, whole egg and egg yolk. Whip the egg white and sugar. Add the whipped egg white to the mixture. Add the flour. Scale 830g per baking tray. Bake for 7min at 210°C. Cut out a round disk of 14cm.

## 1.4 Crispy praliné

350g	Praliné 60% noisettes
150g	Milk chocolate 35% VELICHE
300g	Crispy crunchies (ice cream cones)

### Method

Melt the milk chocolate and add the praliné. Add the crispy crunchies to the mixture.

## 1.5 Orange glaze

300g	Sugar
300g	Glucose syrup
150g	Water
200g	Sweetened condensed milk TOUT SWEET
140g	Gelatin mass
300g	Milk chocolate 35% VELICHE
QS	Yellow & Red food coloring DECO RELIEF

### Method

Boil the water, sugar and glucose syrup. Add the gelatin mass and sweetened condensed milk. Pour over the milk chocolate. Add the food coloring. Mix and cool down in the fridge for 24h. Use at 35°C.

Decoration: milk chocolate curl over a frozen marble

## 2. Chocolate mousse

### 2.1 Dark chocolate mousse

105g	Water
300g	Sugar
204g	Egg yolk
684g	Dark chocolate 54%VELICHE
375g	Cream 40% DEBIC
1200g	Cream 40% DEBIC

#### Method

Boil the water and sugar until 121°C. Pour on top of the egg yolk and whip at half speed to make the pâte à bombe. Boil the first part of cream (375g) and pour on top of the dark chocolate. Use the hand blender to make an emulsion. Add this ganache to the pâte à bombe. Whip the second part of cream (1200g) and add it to the mixture. Freeze.

### 2.2 Chocolate biscuit

140g	Almond powder
140g	Sugar
140g	Whole egg
43g	Egg yolk
174g	Egg white
107g	Sugar
57g	Flour
50g	Cocoa powder

#### Method

Mix the almond powder, sugar, whole egg and egg yolk. Whip the egg white and sugar. Add the whipped egg white to the mixture. Add the flour and cocoa powder. Scale 830g per baking tray. Bake for 7min at 210°C. Cut out a round disk of 4cm.

### 2.3 Crispy praliné

350g	Praliné 60% noisettes
150g	Milk chocolate 35% VELICHE
300g	Crispy crunchies (ice cream cones)

#### Method

Melt the milk chocolate and add the praliné. Add the crispy crunchies to the mixture.

### 2.4 Dark chocolate spray

200g	Cocoa butter
50g	Dark chocolate 72%VELICHE

#### Method

Heat all the ingredients until 40°C. Preheat the spraying gun. Spray the mass over the frozen pastries.  
 Decoration: chocolate curved disk

## 3. Piëmonte

### 3.1 Vanilla cremeux

315g	cream DEBIC
46g	sugar
20g	glucose
60g	egg yolk
21g	gelatin mass
1	vanilla pod

#### Method

Boil the cream with the glucose and the vanilla pod, mix the egg yolk and the sugar/ add the boiling mixture to the eggs and cook the mixture to 83 degrees celcius.

Add the gelatin mass an use the handblender to emulsify.

### 3.2 Hazelnut dacquoise

210g	Hazelnut powder
230g	Powder sugar
230g	Egg white
75g	Sugar
90g	Chopped hazelnuts

#### Method

Mix all the dry ingredients, except for the chopped hazelnuts. Whip the egg white and sugar. Fold the mixed ingredients together with the egg white. Spread onto a baking tray of 30x40cm. Bake for 30min at 180°C.

### 3.3 Crispy praliné

350g	Praliné 60% noisettes
150g	Milk chocolate VELICHE
300g	crispy crunchies LEMAN/SMET

#### Method

Melt the milk chocolate and add the praliné. Add the crispy crunchies to the mixture. Roll out between two baking sheets at 3mm. Store in the fridge for 1h. Cut out a round disk of 3cm. Use a little bit of leftover mousse to stick the disk to the chocolate biscuit.

### 3.4 Milk chocolate mousse with caramel and fleur de sel

75g	Cream 35% DEBIC
20g	Sugar
15g	Egg yolk
75g	Milk chocolate VELICHE
25g	Dark chocolate VELICHE
2g	Fleur de sel
125g	Cream 35% DEBIC

#### Method

Boil the first part of cream (75g). Make a dry caramel. Add the boiled cream to the caramel. Add the mixture to the egg yolk and heat until 83°C. Add the fleur de sel and make an emulsion with the chocolate. Cool down until 38°C. Add to the semi-whipped cream (125g). Pour in an éclair mold of the brand Silikomart. Gently press the interior in the mousse. Close with the hazelnut dacquoise

### 3.5 Caramel ganache

345g	Sugar
125g	Butter DEBIC
680g	Cream 40% DEBIC
45g	Glucose syrup
445g	Milk chocolate 35% VELICHE

#### Method

Boil the cream and glucose syrup. Make a dry caramel. Add the butter. Pour the boiling cream on the mixture. Make an emulsion with the chocolate. Mix and cool down in the fridge.

Decoration: branded milk chocolate disk