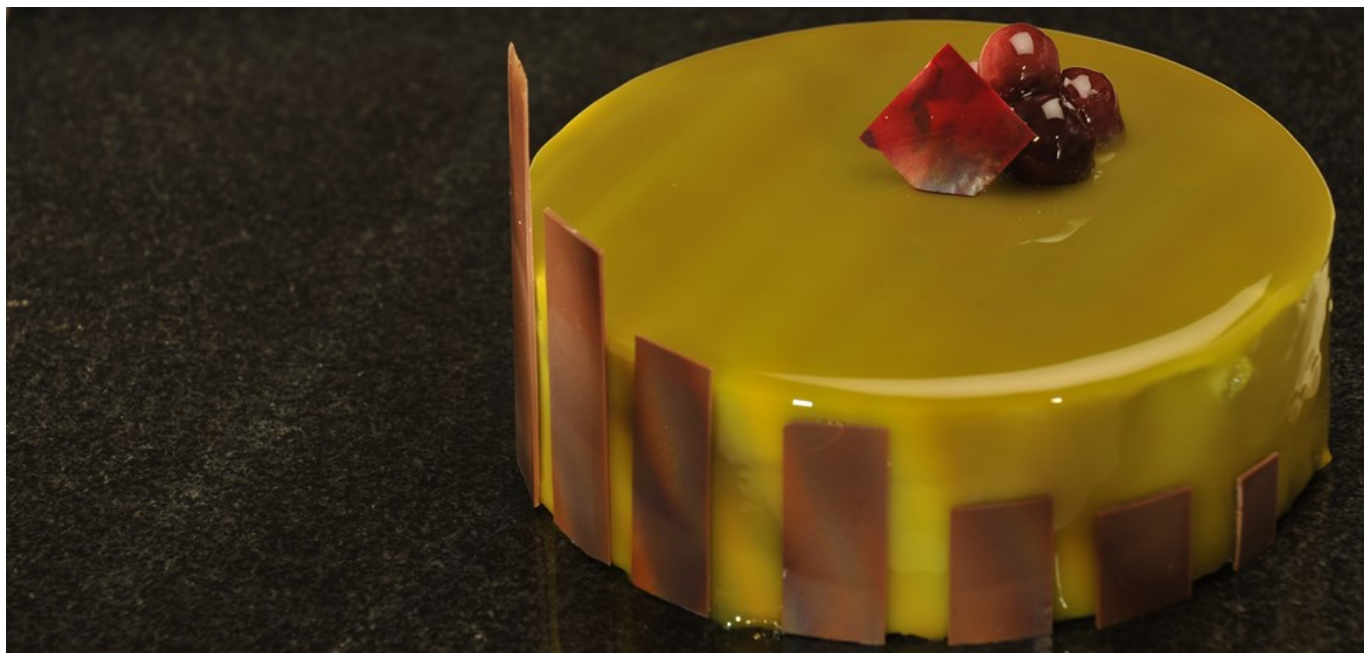


# Vera

## Entremets



<b>RECIPE QUANTITY</b>	2	entremets of 16 cm / 6.3 inches Ø	<b>RECIPE NUMBER</b>	TO20071
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### Cranberry Granola base

120 g porridge oats	4.23oz
45 g flaked almonds	1.59oz
50 g honey	1.76oz
50 g cranberries chopped	1.76oz
110 g griotte cherries chopped	3.88oz
45 g butter liquid	1.59oz

Mix the oats, flaked almonds and honey together. Roast at 160°C / 320°F until golden brown. When cool, add chopped cranberries and liquid butter. Mix well, fill into a 14 cm / 5.5 inches Ø Flexipan mould and spread the frozen sour cherries on top. Bake in the preheated oven.  
Baking temperature: 160°C / 320°F  
Baking time: 5 minutes

### Coconut Almond Dacquoise

300 g fresh egg whites	10.58oz
100 g granulated sugar	3.53oz
50 g almonds peeled, ground	1.76oz
220 g desiccated coconut	7.76oz
250 g icing sugar	8.82oz

Whisk the egg white and the granulated sugar to a meringue. Mix the ground almonds, the desiccated coconut and the icing sugar together. Slowly fold into the meringue.

### Red Sour Cherry crèmeux

90 g past. liquid egg yolk	3.17oz
100 g pasteurised liquid egg	3.53oz
100 g granulated sugar	3.53oz
300 g sour cherry purée with 17% invert sugar	10.58oz
8 g Bourbon vanilla bean (1 pc = 4g)	0.28oz
8 g gelatine leaves (1 pc = 2g)	0.28oz
100 g butter	3.53oz
200 g griotte cherries	7.05oz

Mix the egg yolks, whole egg and sugar until foamy. Boil together the fruit puree and vanilla. Combine both mixtures and reheat to 82°C / 179.6°F. Add the bloomed gelatine and sieve before leaving to cool to approx 30°C / 86°F. Add the softened butter and homogenise using a hand blender.

### Pistachio glaze

250 g water	8.82oz
200 g granulated sugar	7.05oz
75 g glucose	2.65oz
80 g Pistacia Vera, Pistachio paste	2.82oz
15 g corn starch	0.53oz
25 g water	0.88oz
7 g gelatine leaves (1 pc = 2g)	0.25oz
30 g water	1.06oz

Combine first part of water, granulated sugar, glucose and bring to a boil. Add Pistacia paste. Mix corn starch and second part of water, add to boiled liquid. Slowly incorporate dissolved gelatine-water mixture. Mix well and using a hand blender homogenise and allow to cool to 30°C / 86°F.

# Vera

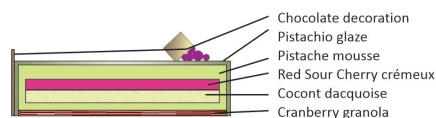
## Entremets

### Pistachio mousse

90 g granulated sugar	3.17oz
45 g glucose	1.59oz
50 g water	1.76oz
80 g past. liquid egg white	2.82oz
90 g past. liquid egg yolk	3.17oz
60 g Pistacia Vera, Pistachio paste	2.12oz
8 g gelatine leaves (1 pc = 2g)	0.28oz
400 g heavy cream 35% whipped	14.11oz

Cook granulated sugar, glucose and water to 121°C / 249.8°F. Slowly whisk egg white, add the cooked sugar to the egg white and mix to a meringue. Beat egg yolks and Pistacia Vera, slowly incorporate bloomed gelatine leaves. Combine meringue and egg yolk mixture. Carefully fold in the whipped cream.

### Structure



### Vera

<b>370 g Cranberry Granola base</b>	<b>13.05oz</b>
<b>920 g Coconut Almond Dacquoise</b>	<b>32.45oz</b>
<b>905 g Red Sour Cherry crèmeux</b>	<b>31.92oz</b>
<b>450 g Pistachio glaze</b>	<b>15.87oz</b>
<b>820 g Pistachio mousse</b>	<b>28.92oz</b>

### Coconut dacquoise

Bake the Coconut dacquoise in the preheated oven.

Baking temperature: 180°C / 356°F

Baking time: approx. 15 minutes

### Finishing

Place the Cranberry Granola base into a cake mould. Pour one third of the Pistachio mousse into the mould, immediately place a Red Sour Cherry crèmeux and add a layer of Coconut dacquoise. Fill up with the remaining Pistachio mousse and freeze. Glaze the frozen entremets and refrigerate for a few minutes. Decorate with couverture plaquettes and sour cherries.

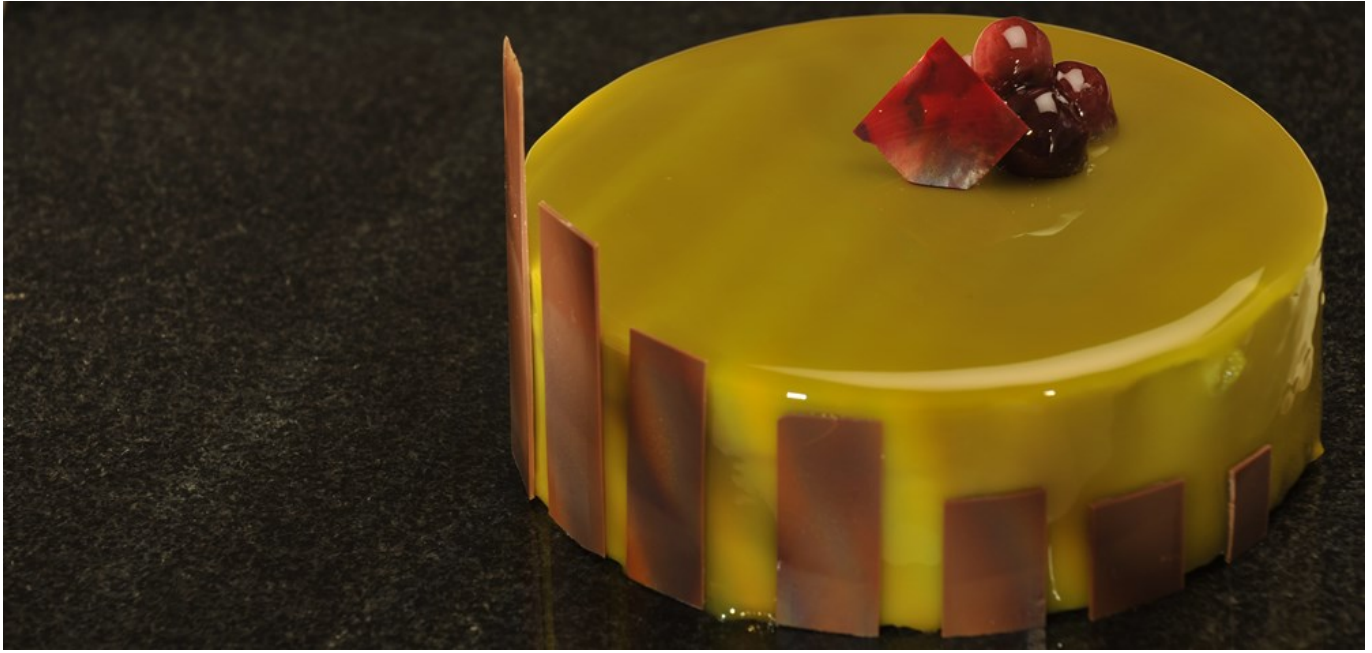
#### FELCHLIN PRODUCTS

DF18 Pistacia Vera, Pistachio paste

Please note: Some products are not available in all markets

# Vera

## Entremets



**Recipe number :** TO20071

**Description :** Entremet with coconut dacquoise and pistachio mousse on cranberry-sour cherry granola base

### Sales data :

Shelf life	2 days
Selling days	1 day
Selling price	
Selling unit	100 g

### Nutritional values per 100 g :

Kilocalorie (kcal)	294
Kilojoule (kJ)	1230
Lipids	16.64 g
saturated fatty acids	8.9 g
Carbohydrates	29.44 g
of which sugars	25.82 g
Proteins	5.41 g
Salt	0.08 g

### Declaration :

Sugar, sour cherries 12%, **cream**, **egg white**, water, desiccated coconut 6%, **egg yolk**, **butter**, cranberries 4%, **porridge oats**, **eggs**, **pistachio 3%**, **glucose syrup (wheat glucose)**, **almonds**, invert sugar, honey, cranberries 1%, edible gelatine, corn starch, vanilla, cacaobutter, flavour

State 29.11.2022

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation