

# Glacé Emotion

## Summer Dessert



<b>RECIPE QUANTITY</b>	20	bowls	<b>RECIPE NUMBER</b>	DE10001
------------------------	----	-------	----------------------	---------

### Ice cream almond

415 g Valencia F 1:1, Bakeable filling almond, Firm	14.64oz
345 g milk 3.5%	12.17oz
140 g heavy cream 35%	4.94oz
4 g gelatine leaves (1 pc = 2g)	0.14oz

Bring the almond mixture, milk and cream to the boil. Soak the gelatine in cold water, squeeze out well and dissolve in the cooked glace mix. Cool immediately to 4°C / 39.2°F, freeze in the ice cream maker.

### Filling Croquantine

100 g butter	3.53oz
50 g orange juice	1.76oz
60 g granulated sugar	2.12oz
50 g Croquantine, Pastry product, Croquantine	1.76oz

Bring the butter, orange juice and sugar to the boil, stirring constantly until the sugar binds. Fold the croquantine into the mixture.

### Ice cream passion fruit

310 g Sugar syrup 30°Bé 1:1	10.93oz
2.5 g orange zest (1 orange = 5g)	0.09oz
1 g cloves 1 Stück	0.04oz
1 g star anise 1 Stück	0.04oz
40 g acacia honey	1.41oz
375 g passion fruit purée 10% sugar	13.23oz
100 g heavy cream 35%	3.53oz

Mix the freshly made syrup with the spices, leave to infuse for 10 minutes. Stir the acacia honey into the syrup, stir the passion fruit puree and cream into the mix, sieve, freeze in the ice cream maker.

### Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

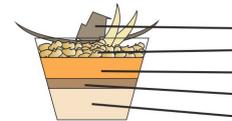
### Butter Almond Crumbles

250 g butter unsalted	8.82oz
250 g raw sugar	8.82oz
250 g pastry flour type 400	8.82oz
250 g almonds peeled, ground	8.82oz

Mix soft butter, brown sugar and almond powder together. Slowly incorporate pastry flour and let set in the refrigerator. Rub until crumbly. Bake in the preheated oven.

Baking temperature: 180°C / 356°F  
Baking time: approx. 15 minutes

### Structure



Decorate  
Butter Almond Crumbles  
Ice cream passion fruit  
Filling Croquantine  
Ice cream almond

### Glacé Emotion

<b>904 g Ice cream almond</b>	<b>31.89oz</b>
<b>260 g Filling Croquantine</b>	<b>9.17oz</b>
<b>829 g Ice cream passion fruit</b>	<b>29.24oz</b>
<b>400 g Butter Almond Crumbles</b>	<b>14.11oz</b>
<b>300 g Caramel brûlé fleur de sel, Caramel with fleur de sel</b>	<b>10.58oz</b>

### Filling Croquantine

Spread wafer dough on paper, place second paper on top and roll out to approx. 2 mm / 0.079 inch, bake until golden brown.

Baking temperature: 200°C / 392°F

Baking time: approx. 9 minutes

### Butter Almond Crumbles

Bake the butter crumble almond at 160°C / 320°F until golden brown.

Composition and finishing per dish  
Fill in 45 g / 1.59 oz Ice cream almond, cut wafer croustillant 4 x 4 cm / 1.57 x 1.57 inches and put in, fill in 15 g / 0.53 oz Cara-Molla, freeze, fill up with 40 g / 1.59 oz passion fruit ice cream, freeze. Top each shell with 20 g / 0.71 oz butter crumble.

# Glace Emotion

## Summer Dessert

Individual decoration suggestion

Fill white couverture hemispheres with fresh passion fruit pulp, place in the centre of the bowls, decorate with white couverture leaves, couverture seal, couverture bow and broken caramelised almonds.

### FELCHLIN PRODUCTS

HA20	Croquantine, Pastry product, Croquantine
KK42	Valencia F 1:1, Bakeable filling almond, Firm
TM01	Caramel brûlé fleur de sel, Caramel with fleur de sel

# Glace Emotion

## Summer Dessert



**Recipe number :** DE10001

**Description :** Finest almond and passion fruit glacé with crispy crumble and caramel with fleur de sel

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	10 days	Kilocalorie (kcal)	327
Selling days	5 days	Kilojoule (kJ)	1369
Selling price		Lipids	18.06 g
Selling unit	1 bowl	saturated fatty acids	7.66 g
		Carbohydrates	35.88 g
		of wich sugars	31.01 g
		Proteins	3.91 g
		Salt	0.07 g

### Declaration :

Sugar, passion fruit purée 14%, **whole milk**, **almonds 11%**, **cream**, **butter**, water, **wheat flour**, raw cane sugar, **Vollrahm**, orange juice, acacia honey, **wheat glucose syrup (wheat glucose)**, coconut fat, edible gelatine, grated orange zest, rape seed oil, cloves, star anis, edible salt, **skimmed milk powder**, preserving agents (sorbic acid, potassium sorbate), butter fat, Fleur de sel (sea salt), flavour, **barley malt extract dried**, **colouring**, emulsifier (rapeseed lecithin), colour (paprika extract)

State

02.05.2022