

Glace Mahagony

Summer Dessert



RECIPE QUANTITY	20	bowls	RECIPE NUMBER	DE10003
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Ice cream apricot

135 g milk 3.5%	4.76oz
135 g heavy cream 35%	4.76oz
130 g natural yoghurt	4.59oz
270 g Laprico 75%, Bakeable filling apricot	9.52oz
80 g granulated sugar	2.82oz
3.5 g gelatine leaves (1 pc = 2g)	0.12oz
50 g apricot liqueur	1.76oz

Milk, cream, natural yoghurt and Laprico 75% to the boil for a minute stirring continuously. Dissolve the gelatine mass in the cold water. Soak the gelatine in cold water, squeeze out well and stir into the mix with the apricot liqueur, cool immediately to 4°C / 39.2°F, freeze in the ice cream maker.

Sponge almond and hazelnut

30 g almonds peeled, ground	1.06oz
30 g hazelnuts raw, ground	1.06oz
60 g icing sugar	2.12oz
40 g fresh egg whites	1.41oz
55 g fresh egg yolks	1.94oz
120 g fresh egg whites	4.23oz
120 g granulated sugar	4.23oz
55 g pastry flour type 400	1.94oz

Mix almonds peeled ground, hazelnuts raw, ground, icing sugar, first amount of egg whites and egg yolks eggs to mix and whip. Whisk add the second amount of egg whites and sugar to a meringue. Add the meringue to the almonds/hazelnuts mixture. To end carefully add flour. Fill in the fram of 5 mm / 0.197 inch, bake.

Baking temperature: 175°C / 347°F
Baking time: approx. 20 minutes

Filling Qroqant hazelnut

100 g butter	3.53oz
50 g orange juice	1.76oz
60 g granulated sugar	2.12oz
100 g Qroqant, Puffed rice caramelized	3.53oz

Bring the butter, orange juice and sugar to the boil, stirring constantly until the sugar binds. Fold the Qroqant into the mixture, spread on paper, place second paper on top and roll out to approx. 2 mm / 0.079 inche, bake until golden brown.
Baking temperature: 200°C / 392°F
Baking time: approx. 9 minutes

Cut pieces of 4 x 4 cm / 1.57 x 1.57 inches and for decoration 3.5 x 3.5 cm / 1.38 x 1.38 inches.

Raspberry and strawberry jelly

90 g fresh raspberries	3.17oz
135 g strawberry puree	4.76oz
50 g dextrose powder	1.76oz
75 g invert sugar	2.65oz
5 g gelatine leaves (1 pc = 2g)	0.18oz

Knead all the ingredients except for gelatine to boil, pass. Soak the gelatine in cold water, squeeze out well and stir into the hot jelly.

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Parfait moscato

30 g granulated sugar	1.06oz
70 g Moscato	2.47oz
80 g past. liquid egg yolk	2.82oz
180 g Meringue Italienne	6.35oz
80 g Moscato	2.82oz
380 g heavy cream 35% geschlagen	13.4oz

FELCHLIN PRODUCTS

KB96	Laprico 75%, Bakeable filling apricot
NU01	Qroqant, Puffed rice caramelized

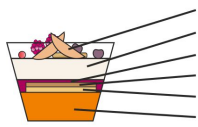
Whip the sugar, Moscato and egg yolks together like pâte à bombe warm/cold. Mix the Italian meringue and the second amount of Moscato together. Fold the Italian meringue into the whipped cream, then fold in the pâte à bombe.

Meringue Italienne

350 g granulated sugar	12.35oz
100 g water	3.53oz
250 g past. liquid egg white	8.82oz

Cook water and granulated sugar up to 121°C/ 250°F. Slowly whip the egg white. Add the cooked sugar to the meringue and allow to cool.

Structure



Decorate
Parfait moscato
Raspberry and strawberry jelly
Filling Qroqant hazelnut
Sponge almond and hazelnut
Ice cream apricot

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800 g Ice cream apricot	28.22oz
500 g Sponge almond and hazelnut	17.64oz
310 g Filling Qroqant hazelnut	10.93oz
355 g Raspberry and strawberry jelly	12.52oz
640 g Parfait moscato	22.58oz

Finishing

Fill with 40 g / 1.41 oz apricot glacé, cut almond nut biscuit 4 x 4 cm / 1.57 x 1.57 inches and insert, cut hazelnut croustillant 4 x 4 cm / 1.57 x 1.57 inches and insert, fill with 15 g / 0.53 oz berry jelly around the hazelnut croustillant, freeze, fill with 40 g / 1.41 oz Parfait, freeze.

Individual decoration suggestion

Place small hazelnut croustillant plates on the shells, cut apricot ice-cream dumplings and place on top of the hazelnut croustillant, place flattened and glazed apricot wedges on top, decorate with raspberries, currants and small couverture sheets.

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Recipe number : DE10003

Description : Finest apricot glacé and muscato parfait with tree nut almond crunch and delicate berry jelly

Sales data :		Nutritional values per 100 g :	
Shelf life	10 days	Kilocalorie (kcal)	262
Selling days	5 days	Kilojoule (kJ)	1096
Selling price		Lipids	12.11 g
Selling unit	1 bowl	saturated fatty acids	6.11 g
		Carbohydrates	30.25 g
		of wich sugars	29.76 g
		Proteins	3.69 g
		Salt	0.07 g

Declaration :

Sugar, **cream**, **egg white**, strawberries 5%, **whole milk**, natural yoghurt (**whole milk 3.5%**, **milk protein**), water, Moscato 4%, **egg yolk**, dried abricots 4%, **butter**, raspberries 3%, invert sugar, **wheat flour**, orange juice, dextrose, apricot liqueur 2%, puffed rice, **almonds** 1%, **hazelnuts** 1%, edible gelatine, **wheat starch**, **glucose syrup wheat**, corn starch, acidifying agent (citric acid), preserving agent (potassium sorbate), flavour

State

02.05.2022