

# Caribbean Dream

## Ice cream cup



<b>RECIPE QUANTITY</b>	10	ice cream glasses	<b>RECIPE NUMBER</b>	DE10004
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### Baba

300 g milk 3.5%	10.58oz
65 g granulated sugar	2.29oz
15 g yeast	0.53oz
300 g fresh eggs	10.58oz
550 g pastry flour type 400	19.4oz
10 g salt	0.35oz
200 g butter unsalted, soft	7.05oz

Mix the milk, the sugar and yeast in an electric mixer, add the eggs. Mix the flour and salt and sieve, fold into the first mixture. Add the soft butter, knead for approx. 5 minutes, let rise at room temperature for approx. 1 1/2 hour, fold over the dough. Place 30 g / 1.1 oz per mold, let ferment at 30°C / 86°F for approx. 45 minutes, bake.  
Baking temperature: 185°C / 365°F  
Baking time: 20 minutes

### Syrup for Babas

2000 g water	70.55oz
1000 g granulated sugar	35.27oz
16 g cinnamon stick Ceylon (1 pc = 8g)	0.56oz
8 g Bourbon vanilla bean (1 pc = 4g)	0.28oz
16.8 g lemon zest (1 lemon = 5g)	0.59oz
20 g orange zest (1 orange = 5g)	0.71oz
8 g coriander seeds	0.28oz
40 g lemon grass (1 pc = 20)	1.41oz
10 g fresh ginger grated	0.35oz
200 g kalamansi purée	7.05oz
60 g rum 40%vol. optional	2.12oz

Bring all the ingredients except for the calamansi purée and the rum to a boil, let infuse for at least 1 hour. Add the calamansi purée and bring to a boil again, cool, optionally add the rum.

### Sorbet, Caribbean Cocktail

400 g caraïbe fruit purée with 11% invert sugar	14.11oz
380 g Syrup	13.4oz
220 g water gekocht	7.76oz

Mix all ingredients together cold and freeze in the ice cream maker. 28.3 Brix

### Syrup

485 g water 40°C	17.11oz
375 g granulated sugar	13.23oz
10 g sorbet stabilizer	0.35oz
130 g glucose powder 38 DE	4.59oz

Bring all the ingredients together to the boil.

### Ice Cream Grenada

420 g granulated sugar	14.82oz
100 g dextrose powder	3.53oz
140 g skimmed milk powder	4.94oz
60 g glucose powder 38 DE	2.12oz
70 g cacao powder 20-22%, cacao powder	2.47oz
10 g ice cream stabilizer	0.35oz
500 g water	17.64oz
1500 g milk 3.5%	52.91oz
40 g heavy cream 35%	1.41oz
420 g Grenada 65%, Dark chocolate couverture, Rondo	14.82oz
80 g Grenada 38%, Milk chocolate couverture, Rondo	2.82oz

Mix all the dry ingredients together, heat the water, milk and cream to 40°C / 104°F, mix together and put into the ice cream machine, pasteurise to 85°C / 185°F, cool, add couverture at 60°C / 140°F, freeze directly at 4°C / 39.2°F.

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### Espuma Island Cocktail

120 g pineapple purée with 11% invert sugar	4.23oz
4 g gelatine leaves (1 pc = 2g)	0.14oz
30 g coconut purée	1.06oz
30 g bitter orange purée	1.06oz
0.2 g nutmeg frisch gerieben	0.01oz
10 g rum 40%vol. optional	0.35oz

Bring the pineapple purée to the boil, dissolve the gelatine soaked in cold water and squeezed out well, add the coconut purée, stir, add the bitter orange pulp and stir, add the finely grated nutmeg and rum, mix. Pour into ISI Thermo Whip blender, fill with fill with 2 cartridges. Chill.

### Crisps, pineapple

500 g baby pineapple	17.64oz
1000 g Sugar syrup 30°Bé	35.27oz
5 g ascorbic acid	0.18oz

Peel the baby pineapple and slice thinly with a slicer, place in the lukewarm syrup, add scorbic acid, marinate for approx. 2 hours, drain, place on baking tray and dry in the oven until crisp.

Weight per piece: 1.5 g / 0.05 oz

Oven temperature: 90°C / 194°F

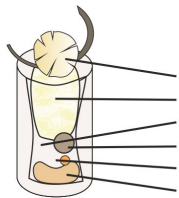
Baking time: approx. 4 - 5 hours

### Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

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

### Structure



- Decorate
- Espuma Island Cocktail
- Sorbet, Caribbean Cocktail with
- Ice Cream Grenada
- Fresh exotic fruits
- Baba with rumsyrup

### Caribbean Dream

60 g Baba	2.12oz
100 g Syrup for Babas	3.53oz
30 g rum 40%vol. dark	1.06oz
100 g fresh mango	3.53oz
100 g fresh papaya	3.53oz
50 g fresh raspberries	1.76oz
50 g mini banana	1.76oz
125 g Sorbet, Caribbean Cocktail	4.41oz
125 g Ice Cream Grenada	4.41oz
100 g Espuma Island Cocktail	3.53oz
15 g Crisps, pineapple	0.53oz

### Promotionsmaterial

Xocolatl glass, 1.8 dl  
double-walled  
Glass plate for Xocolatl,  
black

### Finishing

Soak the mini savarin in the hot syrup for babas, allow to drain. Fill the Savarin well with rum, press into the glasses, fill with mango and papaya balls, raspberries and mini banana rondels, cover with a little syrup for babas. Portion 1 mini scoop of Caribbean fruit sorbet and 1 mini scoop of Grenada chocolate ice cream into the glass. Top with Iceland Cocktail foam and decorate with a pineapple chip. Sprinkle with fresh grated nutmeg.

### FELCHLIN PRODUCTS

CR29	Grenada 38%, Milk chocolate couverture, Rondo
CR44	Grenada 65%, Dark chocolate couverture, Rondo
HA01	cacao powder 20-22%, cacao powder
WR34	Xocolatl glass, 1.8 dl double-walled
WR35	Glass plate for Xocolatl, black

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Ice cream cup

## Felchlin Marketing Material



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WR34 Xocolatl glass, 1.8 dl double-walled



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WR35 Glass plate for Xocolatl, black

# Caribbean Dream

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**Recipe number :** DE10004

**Description :** Fruity sundae with Caribbean sorbet spiced savarin, fruit and chocolate glacé, served with a light and airy cocktail foam

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	1 day	Kilocalorie (kcal)	131
Selling days	1 day	Kilojoule (kJ)	546
Selling price		Lipids	3.09 g
Selling unit	1 ice cream glass	saturated fatty acids	1.94 g
		Carbohydrates	20.16 g
		of wich sugars	16.74 g
		Proteins	1.74 g
		Salt	0.07 g

### Declaration :

Water, mango 12%, papaya 12%, pineapple 10%, sugar, **whole milk**, raspberries 6%, banana 6%, rum (sugarcane), coconut, **wheat flour**, bitter oranges 2%, **eggs**, cacao kernel, glucose powder, **butter**, invert sugar, kalamansi purée, **skimmed milk powder**, limes, dextrose, cacaobutter, cacao powder, edible gelatine, **cream**, lemon grass, baker's yeast, grated orange zest, lemon peel, dextrose, emulsifiers (mono- and diglycerides of fatty acids, **lactic acid ester**, propylene glycol ester), stabilizer (guar gomme), glucose, **soya protein**, cinnamon, edible salt, emulsifier (mono- and diglycerides of fatty acids) gelling and thickening agents (guar gum, cellulose, carrageenan), **whole milk powder**, ginger, vanilla, coriander seeds, nutmeg, **cream powder**, antioxidant (Ascorbinsäure), acidity regulator (E501: potassium carbonate), **emulsifier (soy lecithin)**

State

02.05.2022