



Redcurrant, peach and almond clafoutis cup

Taipei Int'l Bakery Show 03/2022

Manuel BOUILLET

Pastry chef
On-site demo



Redcurrant mousse

Redcurrant puree 90% #1 :	80g / 2.8oz
Sugar :	28g / 0.99oz
Gelatin mass x6 :	60g / 2.12oz
Redcurrant puree 90% #2 :	177g / 6.24oz
Strawberry puree 100% :	64g / 2.26oz
Whipped cream :	241g / 8.5oz

- Heat the puree #1 with sugar and gelatin mass up to 50°C / 122°F.
- Pour over the cold purees. The temperature should be around 25°C / 77°F.
- Fold the whipped cream in three stages.
- Use. Pour into the bottom of the verrine.

Peach rustic clafoutis

Eggs :	474g / 16.7oz
Sugar :	378g / 13.3oz
Flour T55 :	60g / 2.12oz
Mascarpone :	396g / 13.9oz
Milk :	198g / 6.98oz
Peach puree 90% :	198g / 6.98oz
Almond flour :	234g / 8.25oz
Butter :	162g / 5.7oz
Vanilla bean paste :	9.6g / 0.34oz
Peach liquor :	42g / 1.48oz
Diced Peaches :	1079g / 38oz

- Combine eggs and sugar with a whisk then add the flour.
- Add the mascarpone, then the milk and the Peach puree progressively.
- Add the almond flour and then the hot butter with vanilla bean paste.
- Add the peach liquor; blend and chill.
- Pour the mixture into a frame and add the peach pieces.
- Bake. 170°C / 338°F, fan 2, 0%, 35 min.

Redcurrant "confit"

Redcurrant puree 90% :	185g / 6.5oz
Strawberry puree 100% :	46g / 1.62oz
Sugar :	16g / 0.56oz
NH Pectin :	3.5g / 0.12oz

- Warm up the purees until 40°C / 104°F maximum.
- Combine together the sugar / pectin and add little by little into the purees.
- Bring to a boil.
- Cast and chill.

Almond mascarpone chantilly

Cream #1 :	76g / 2.68oz
Gelatin mass x6 :	21g / 0.74oz
Mascarpone :	93g / 3.28oz
Almond milk 49% :	84g / 2.96oz
Cream #2 :	76g / 2.68oz

- Heat the cream #1 with the gelatin mass around 50°C / 122°F.
- Pour over the mascarpone, Almond milk and cream #2.
- Blend and chill before whipping it.

Almond sablé dough

Butter :	32g / 1.13oz
Powdered sugar :	15g / 0.53oz
Fleur de sel :	0.1g / 0.004oz
Almond flour :	15g / 0.53oz
Eggs :	5g / 0.18oz
Flour T55 :	32g / 1.13oz

- Take out the butter 30 min in advance to make it slightly more soft.
- Then combine with powdered sugar and fleur de sel.
- Add the almond flour.
- Add the eggs and finalize with the flour.
- Chill the dough and crumble it through a wide sifter.
- Bake 150°C / 302°F, 18/20 min, fan 2, 0%.

Lo Fruitière
du Val d'Ével®

THE TASTE, NATURALLY



INSPIRATION

Sweet almonds

Egg whites : 9g / 0.32oz
 Sugar : 18g / 0.63oz
 Sliced almonds : 73g / 2.6oz

- Combine the egg whites with sugar. Add the almonds.
- Bake on a baking sheet. 150°C / 302°F, fan 2, 0%, 18/20 min.

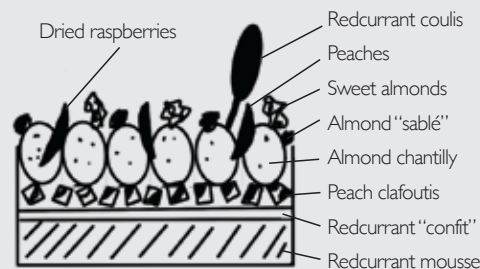
Redcurrant coulis

Redcurrant puree 90% : Ⓢ 35g / 1.23oz
 Strawberry puree 100% : Ⓢ 9g / 0.32oz
 Water : 13g / 0.46oz
 Sugar : 4g / 0.14oz

- Combine everything together and blend then use.
- Fill the pipettes and freeze.

Recipe and assembly for 12 pcs:

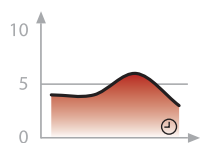
- Pipe the **redcurrant mousse** at the bottom of the cup then freeze.
- Cast the **redcurrant "confit"** and let set.
- Cut the **peach clafoutis** in small cubes and add on top of the "confit".
- Pipe the **almond chantilly** and decorate with the **almond crumble**, the **sweet almonds**, the **diced peaches**.
- Add the **pipette of redcurrant coulis** and a few small pieces of **dried raspberries**.



The chef's tip

“ The Redcurrant puree has a very intense flavor, I recommend mixing it with a touch of Strawberry to make it less acidic. ”

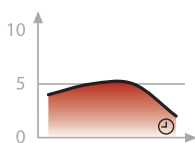
REDCURRANT puree 90%, 10% cane sugar



**FRISKY
GENEROUS**



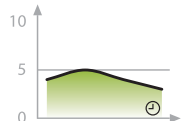
STRAWBERRY puree 100%



**SOPHISTICATED
ETHEREAL**



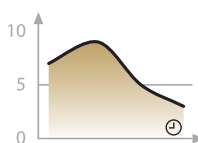
WHITE PEACH puree 90%, 10% cane sugar



**ETHEREAL
SUMMERY**



ALMOND milk 49%, 51% cane sugar



**INTENSE
DEEP**



**LO
Fruitière**
du Val Evel®

THE TASTE, NATURALLY