

# Berriolette

by Thierry Bamas

In collaboration with Vincent Vallée

Makes 10 Entremets



**Thierry Bamas**  
Meilleur Ouvrier de France Pâtissier  
World Champion for Iced Desserts

**Pâtisserie BAMAS**  
«Les Cinq Cantons»  
Rue Charles Kreamer  
64600 ANGLET  
Tel: +33(0)5 59 59 01 74

## Lime Biscuit

Eggs 400 g / 14 1/8 oz  
Invert sugar 150 g / 5 5/16 oz  
Caster sugar 170 g / 6 oz  
Finely ground  
almonds 150 g / 5 5/16 oz  
Cream 170 g / 6 oz  
Flour 170 g / 6 oz  
Baking powder 10 g / 3/8 oz  
Clarified  
butter 100 g / 3 9/16 oz  
Salt 2 g / 1/16 oz  
**Fruit'Zest Lime Capfruit AD**

Mix together all the ingredients, adding the warm butter just at the end.  
Cook for 10 minutes at 170°C/338°F (or 9 minutes in a ventilated pastry oven).

## Berriolette Coulis

**Fruit'Elite purée « Seasonal Flavours » Berriolette**  
**Capfruit** 750 g / 1 lb 10 7/16 oz  
Sugar 300 g / 10 9/16 oz  
Blackcurrant  
liqueur 75 g / 2 11/16 oz  
Invert sugar 80 g / 2 13/16 oz

Mix together all the ingredients.

## Almond sablé

Butter 160 g / 5 5/8 oz  
Caster sugar 80 g / 2 13/16 oz  
Flour 160 g / 5 5/8 oz  
Salt 2 g / 1/8 oz  
Finely ground  
almonds 215 g / 7 9/16 oz  
Soft brown sugar 85 g / 3 oz

Mix all the ingredients together in a mixer fitted with its flat beater and sift onto a baking sheet. Cook for 20 minutes at 150°C/302°F.

## Crunch base

Almond  
sablé 500 g / 1 lb 1 11/16 oz  
Demerara  
sugar 100 g / 3 9/16 oz  
Butter 100 g / 3 9/16 oz  
Cocoa  
butter 75 g / 2 11/16 oz  
**Fruit'Zest Lime Capfruit AD**

Mix all the ingredients together, adding the warm butters at the end. Spread onto a baking sheet and top with the lime biscuit.



### Fruit'Elite 'Seasonal Flavours' purée Berriolette

Capfruit offers its skill in the assembly of fruits and other quality ingredients, particularly floral notes, within the framework of its 'Seasonal Flavours' range, giving customers the opportunity to discover new flavours and textures.

The Fruit'Elite 'Seasonal Flavours' purée Berriolette is the latest of Capfruit's creations. It is a mixture of red fruits, uniting the raspberry and wild blueberries from Eastern Europe with the delicacy of the violet.

The rounded flavour of the raspberry softens the punch of the wild blueberry. The addition of the violet to these two fruits gives the blend a delightful, subtle taste that lingers on the tongue.

This product, like the other red fruits in Capfruit's range, is not pasteurized, meaning that it offers a truly exceptional puree in terms of colour, taste and texture.

The product is sweetened with coarse sugar to 10%. Available in 1 kg pots (2 units per box).



## Berriolette ice cream

Whole  
milk 1137 g / 2 lb 8 oz  
Powdered  
milk 0% fat 226 g / 8 oz  
Sugar 353 g / 12 7/16 oz  
Atomized  
glucose 120 g / 4 1/4 oz  
Cream  
35% fat 486 g / 1 lb 1 1/8 oz  
Combined  
stabilizer 10 g / 3/8 oz  
**Fruit'Elite purée « Seasonal Flavours » Berriolette**  
**Capfruit** 660 g / 1 lb 7 1/4 oz

Mix the milk with the powdered milk and heat to 25°C/77°F. Incorporate 300 g / 10 5/8 oz of the sugar with the atomized glucose and heat to 35°C/95°F. When this temperature has been reached, add the cream and continue heating to 45°C/113°F. Incorporate the remaining sugar and stabilizer and cook at 82°C/180°F. Strain and blend for one minute. Cool rapidly to 3°C/37°F and leave to mature for at least 4 hours. The following day, incorporate the Fruit'Elite purée « Seasonal flavours » Berriolette Capfruit, blend once more and churn.

## Tonka bean ice cream

Whole milk 1510 g / 3 lb 5 1/4 oz  
Powdered  
milk 0% 128 g / 4 1/2 oz  
Sugar 330 g / 11 5/8 oz  
Invert sugar 30 g / 1 oz  
Atomized  
glucose 180 g / 6 3/8 oz  
Cream  
35% fat 573 g / 1 lb 4 3/16 oz  
Combined  
stabilizer 10 g / 3/8 oz  
Egg yolks 210 g / 7 7/16 oz  
Powdered Tonka  
beans 30 g / 1 oz

Mix the milk with the powdered milk and Tonka bean powder and heat to 25°C/77°F. Incorporate 300 g / 10 5/8 oz of the sugar with the atomized glucose and heat to 35°C/95°F. Once this temperature has been reached, add the cream and heat to 45°C/113°F. Incorporate the remaining sugar and stabilizer and cook at 82°C/180°F. Strain and blend for one minute. Cool rapidly to 3°C/37°F and leave to mature for at least 4 hours. Blend once more before placing in an ice cream maker and churning.

## Neutral Glaze

Syrup 60% 1500 g / 3 lb 5 oz  
Glucose 3000 g / 6 lb 9 oz  
Clear icing 2500 g / 5 lb 8 oz

Prepare the 60% syrup in advance. (1000g = 400 g water and 600 g sugar / 10 oz = 4 oz water and 60 oz sugar). Mix together all the ingredients.

## Assembly

Spread the almond sablé over the base of a 600 x 400 mm / 24 x 16 in. frame and top with the lime biscuit on its crunch base. Freeze. Pour a layer of the Tonka bean ice cream and return to the freezer. Add a second layer of the lime biscuit and a layer of Berriolette coulis and return to the freezer. Remove from the frame and cut in two widthwise and into 5 lengthwise to obtain your inserts. Coat the insides of a Quadra mould (PCB Créations, Ref KT441) with the Berriolette ice cream and add your prepared insert. Freeze. Remove from the mould and decorate using a flower stencil (PCB Créations Ref/ KT444) and Berriolette coulis. Finish the entremets by glazing with hot glaze using a spray gun.

# Violla

by Cédric Charles-Helene

Makes 3 entremets for 6 people



**Cédric Charles-Helene**  
Pastry Chef

**STOHRER - PÂTISSIER TRAITEUR**  
51 rue Montorgueil 75002 Paris  
Tél. : 01 42 33 38 20  
Fax : 01 40 26 41 64



## Italian Meringue

Water	78 g / 2 ¾ oz	Heat the water and sugar to 120°C/248°F and then pour onto the stiffly whipped egg whites. Leave to cool. Use 240 g / 8 ½ oz for the recipe.
Sugar	375 g / 13 ¾ oz	
Egg white	150 g / 5 ⅓ oz	

## Wild strawberry compote disk

<b>Fruit'IQF Wild Strawberries</b>	Soak the gelatin in cold water for 15 minutes. Cook the sugar and water to 120°C/248°F and then add the Fruit'Purée Raspberry Capfruit and bring to the boil. Add the strained gelatin and pour the mixture onto the Fruit'IQF Wild Strawberries and Fruit'Zest Lime Capfruit. Use to fill tart molds to make a disc weighing about 180 g / 6 ¼ oz.
<b>Capfruit</b>	320 g / 11 ¼ oz
Sugar	102 g / 3 ⅝ oz
Water	30 g / 1 oz
<b>Fruit'Puree Raspberry</b>	
<b>Capfruit</b>	90 g / 3 ⅓ oz
<b>Fruit'Zest Lime Capfruit</b>	AD
Gelatin leaves	3

## Chantilly

Crème	200 g / 7 oz	Whip the cream and trimoline to obtain a frothy cream. Use a piping bag and a N°10 nozzle to cover the top of the Wild Strawberry compote disk. Leave to set at low temperature.
Trimoline	17 g / 1/16 oz	

## Beriolette Mousse

**Fruit'Elite «Seasonal Flavors»** Warm the Fruit'Elite «Seasonal Flavors» purée Berriolette Capfruit. Soak the gelatine in cold water. Squeeze out the gelatin and incorporate the Fruit'Elite « Seasonal Flavor » purée Berriolette Capfruit. Add the whipped cream and the 240 g / 8 ½ oz of Italian meringue already set aside.

<b>Capfruit</b>	220 g / 7 ¾ oz
Gelatin leaves	3,5 / 3 ½ oz
Whipped cream	270 g / 9 oz

## Sponge base

Egg white	300 g / 10 ¾ oz	Whip up the egg whites and then stiffen them with 75 g / 2 ⅝ oz of sugar. Mix the egg yolks with the remaining sugar and then delicately fold in the sifted flour. Incorporate the egg whites into this mixture and cook at 190°C/374°F for 10 - 15 minutes.
Sugar	75 g / 2 ¾ oz	
Egg yolk	180 g / 6 ⅓ oz	
Sugar	160 g / 5 ⅝ oz	
Flour	120 g / 4 oz	

## Assembly

At the base of a circular frame a layer of the sponge base and cover with the Berriolette mousse. Place a wild strawberry compote disk in the center and a second sponge layer. Complete the frame with the Berriolette mousse. Leave to set in the cold. Finishing touches: glaze and decorate with Fruit'IQF Wild Strawberry Capfruit.



### Fruit'Elite 'Seasonal Flavours' purée Berriolette

Capfruit offers its skill in the assembly of fruits and other quality ingredients, particularly floral notes, within the framework of its 'Seasonal Flavours' range, giving customers the opportunity to discover new flavours and textures.

The Fruit'Elite 'Seasonal Flavours' purée Berriolette is the latest of Capfruit's creations. It is a mixture of red fruits, uniting the raspberry and wild blueberries from Eastern Europe with the delicacy of the violet.

The rounded flavour of the raspberry softens the punch of the wild blueberry. The addition of the violet to these two fruits gives the blend a delightful, subtle taste that lingers on the tongue. This product, like the other red fruits in Capfruit's range, is not pasteurized, meaning that it offers a truly exceptional puree in terms of colour, taste and texture.

The product is sweetened with coarse sugar to 10%. Available in 1 kg pots (2 units per box).



Duck lacquered with lichee forest honey and its accompanying sauce served with a Crunchy spring roll filled with ratatouille style vegetables and pan-fried local mushrooms, and a Raspberry, Blueberry and Violet Ice Cream.

by Frederique Nguyen



Frederique Nguyen  
Chef

Hôtel de l'Opéra Hanoi  
29 Trang Tien street, Hoan Kiem district,  
Hanoi, Vietnam 10000  
Tél. : + 84 (4) 62 82 55 55  
hoteldeopera.com - mgallery.com



## Ingredients

Duck (organic mallard)	1
Honey	4 Tbsp
5 spice powder	1 Tbsp
Soy sauce	100 g / 3 ½ oz
Juice of one lemon	1
Butter	AD

## Trimming

Brick dough sheet	1
Local mushrooms	60 g / 2 1/8 oz
Aubergine	50 g / 1 ¾ oz
Courgette	50 g / 1 ¾ oz
Red pepper	50 g / 1 ¾ oz
Tomato	1
Garlic clove	1
Onion	1
Bay leaf	1
Olive oil	100 g / 3 ½ oz

## Stock

Carrot	1/2
Onion	1
Garlic cloves	3
Celery stick	1
Bouquet garni	1
Tomato	1

## Berriolette Ice cream with a touch of Thyme:

Milk	200 g
Liquid cream	300 g
Sprigs of thyme	12
Egg yolks	16 g
Caster sugar	125 g
Fruit'Elite purée «Seasonal Flavours»	
Berriolette Capfruit	100 g / 3 ½ oz

## Soya sauce caramel

Cook the lychee honey until golden blonde and then deglaze with the soy sauce and the lemon juice. Add the 5 spice powder and reduce until thick enough to coat the back of a spoon.

## Preparation

Remove the breasts and legs of the duck. Pan fry the neck, wings and carcass, add the stock ingredients and add a liter of water. Reduce by ¾. Strain and set aside.

## Cooking

Cook the breasts in the oven at 190°C/374°F for 10 minutes. Just before serving, lacquer the breasts with the soya sauce caramel.

## Crunchy spring roll

Pan fry separately the onions, courgettes, red peppers, garlic aubergine and tomato, peeled if necessary, in olive oil. Put the vegetables in a single pan with the bay leaf and leave to cook down over low heat for 30 minutes. Fry off the mushrooms in butter and garlic. Place the vegetables in the middle of the brick dough sheet and form the spring roll. Pan fry this until golden and then finish off in an oven at 180°C/356°F.

## Sauce

Add the Fruit'Elite purée «Seasonal Flavours» Berriolette Capfruit to the duck juices. Beat in butter to make the sauce. Taste and adjust the seasoning.

## Berriolette Ice Cream with a touch of Thyme

Boil the milk. Remove from the heat; add the thyme and leave to infuse for one hour. Filter.

Bring the milk, cream and the Fruit'Elite purée «Seasonal Flavours» Berriolette Capfruit to the boil. Tip onto the egg yolks beaten with sugar until white and cook as you would a custard at 85°C/185°F. Churn and set aside in the freezer.



## Fruit'Elite 'Seasonal Flavours' purée Berriolette

Capfruit offers its skill in the assembly of fruits and other quality ingredients, particularly floral notes, within the framework of its 'Seasonal Flavours' range, giving customers the opportunity to discover new flavours and textures.

The Fruit'Elite 'Seasonal Flavours' purée Berriolette is the latest of Capfruit's creations. It is a mixture of red fruits, uniting the raspberry and wild blueberries from Eastern Europe with the delicacy of the violet.

The rounded flavour of the raspberry softens the punch of the wild blueberry. The addition of the violet to these two fruits gives the blend a delightful, subtle taste that lingers on the tongue. This product, like the other red fruits in Capfruit's range, is not pasteurized, meaning that it offers a truly exceptional purée in terms of colour, taste and texture.

The product is sweetened with coarse sugar to 10%. Available in 1 kg pots (2 units per box).

# Le Diabolo

by Frederique Nguyen



**Frederique Nguyen**  
Chef

**Hôtel de l'Opéra Hanoi**  
29 Trang Tien street, Hoan Kiem district,  
Hanoi, Vietnam 10000  
Tél. : + 84 (4) 62 82 55 55  
hoteldeopera.com - mgallery.com



## Berriolette Sorbet

**Fruit'Elite «Seasonal Flavors» puree Berriolette**  
**Capfruit** 400 g / 14 oz  
Granulated sugar 198 g / 7 oz  
Stabilizer 4 g / scant 1/16 oz  
Atomized glucose 60 g / 2 1/8 oz  
Water 338 g / 11 15/16 oz

Mix the sugar with the stabilizer and the atomized glucose. Add warm water and bring to the boil. Add the Fruit'Elite «Seasonal Flavors» puree Berriolette Capfruit and churn. Set aside in the freezer so that the flavor can develop.

## Berriolette Ice Cream

Milk 200 g / 7 oz  
Liquid cream 3000 g / 100 oz  
Egg yolks 16 g / 1/16 oz  
Caster sugar 125 g / 4 3/8 oz  
**Fruit'Elite «Seasonal Flavors» puree Berriolette**  
**Capfruit** 100 g / 3 5/8 oz

Bring the milk, cream and Fruit'Elite «Seasonal Flavors» purée Berriolette Capfruit to the boil. Tip this mixture onto the egg yolks and sugar, beaten together until white, and cook as you would a custard at 85°C/185°F. Churn and set aside in the freezer.

## Berriolette Fruit Jelly

**Fruit'Elite «Seasonal Flavors» puree Berriolette**  
**Capfruit** 350 g  
Pectine 9 g  
Sugar 40 g  
Glucose 75 g  
Sugar 410 g  
Tartaric acid 3 g

Mix the pectin with 40 g / 1 3/8 oz of the sugar. Heat the Fruit'Elite «Seasonal Flavors» puree Berriolette Capfruit and then pour onto the pectin mixing thoroughly. Return to the boil and add first the remaining sugar and then the glucose. Cook at 106°C/223°F. Remove from the heat, add the tartaric acid and pour into individual chocolate moulds. Leave to crystallize.



### Fruit'Elite 'Seasonal Flavours' purée Berriolette

Capfruit offers its skill in the assembly of fruits and other quality ingredients, particularly floral notes, within the framework of its 'Seasonal Flavours' range, giving customers the opportunity to discover new flavours and textures.

The Fruit'Elite 'Seasonal Flavours' purée Berriolette is the latest of Capfruit's creations. It is a mixture of red fruits, uniting the raspberry and wild blueberries from Eastern Europe with the delicacy of the violet.

The rounded flavour of the raspberry softens the punch of the wild blueberry. The addition of the violet to these two fruits gives the blend a delightful, subtle taste that lingers on the tongue. This product, like the other red fruits in Capfruit's range, is not pasteurized, meaning that it offers a truly exceptional puree in terms of colour, taste and texture.

The product is sweetened with coarse sugar to 10%. Available in 1 kg pots (2 units per box).

## Dark chocolate truffles - Makes about 20 truffles

UHT cream 175 g / 6 3/16 oz  
Dark chocolate 70 % 200 g / 7 oz  
Butter 45 g / 1 9/16 oz  
Cocoa powder AD

Bring the cream to the boil. Pour it onto the chocolate chopped into small pieces and mix well. When the mixture has cooled a little, add the butter in small pieces and beat to obtain a perfectly smooth cream. Shape into small balls first using a teaspoon and then smoothed in the palm of your hand. Roll the truffles in the cocoa powder.

## Caramels - Makes around 40 caramels

Half and half cream 80 g  
Vanilla pod 1  
Caster sugar 250 g  
Lightly salted butter, cut into dice 80 g  
Guerande Fleur de sel 2 g

Make a dry caramel with the sugar. Heat a large pan, then add two tablespoons of sugar and leave to whiten. Add the vanilla seeds and a further two tablespoons of sugar. Continue until all the sugar has been incorporated, progressively becoming caramelized. Heat the cream almost to boiling point. Be careful NOT to let it boil. When the caramel has reached 180°C/356°F add the hot cream, stirring continuously. Once the temperature of the caramel has fallen to 140°C/284°F, remove from the heat and halt the cooking by adding first the butter and then the fleur de sel. Half-fill mini-Madeleine shaped molds and leave to set for around 2 hours.

## Dark Chocolate Shells

Dark chocolate 70 % 180 g / 6 3/8 oz

Temper the melted chocolate. Ensure that the molds are at room temperature. Just before use the moulds need to be heated using a heat gun or hair dryer to be sure that they are at an ideal temperature for use (26-27°C/79-81°F) leaving your shells glossy and avoid any risk of cooling artifacts.

Cover the inside of a half-sphere mold with a layer of ganache. Leave to set in the refrigerator. Remove from the mold.