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CAFEDKSH



11 recipes

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The thème was Christmas



Cherish

Green Tea & sour cherry financier with white peach coulie (la fruitiere)

- 400 gr Almond powder
- 150 gr cake flour
- 50 gr green tea powder
- 300gr sugar
- 450 gr egg white (whip slightly)
- 300 gr sugar for egg white
- 570 gr butter (hazelnut cooking method)
- 5 gr baking powder
- 1 Sour cherry on each financier

- Mix all the dry ingredient together with the hazelnut butter ,then add and fold the partly mix egg white with sugar in .cook in a oven at 160 1 on top 1 down buce open 25 minute cooking time .

For decoration cover with green tea jelly (40 c)and add One pipette filled with white peach Puree (from la fruitiere) see photo



Green tea glaze

- 200 gr cream
- 50 gr tea paste
- 260 gr white chocolate
- 460 gr neutral glaze
- 120 gr water
- 8 gr gelatin sheets

Green tea paste

- 50 gr green tea powder
- 180 gr glucose
- 50 gr water

- Method boil all together
- then let it cool down, use when cold.

- Heat the water, cream , neutral glaze add the green tea paste bring to a boil ,let it cool down a bit ,then pour on the white chopped chocolate and gelatin which was soak in cold water then squeezed
- The green tea glaze must be at a temperature of 35 to 40 degree when ready to use and the good news is that any product frozen that you will cover with this glaze will always shin.

CHECKY COULIS

Waffle mix

16 pcs egg
300 gr sugar
20 gr salt
2kg400 milk
80 gr baking powder
600 gr butter
2kg400 cake flour

- In bowl put together cake flour, baking powder, salt, sugar, then, mix with the eggs and add the milk and the melt butter.
- Let it rest for at least one hour



Waffle served with a choice of Blueberry marmalade or pink guava (la fruitiere))

Blueberry marmalade

1 kg blueberry puree (la fruitiere)
160 gr sugar
5 gr pectin X58 mix with 20 gr of sugar

- Bring the puree and sugar to a boil, then add the pectin mix inside allow to cook for 1 minute, then cool down rapidly, reserve in a close container add date coding.

Guava marmalade

1 kg Guava puree (la fruitiere)
200 gr fresh guava
180 gr sugar
3 gr pectin X58 mix with 20 gr of sugar

Same cooking process as the blueberry marmalade.

PINKY DUO

Cheese cake with starwberry inserts

Cheese mix

2 kg cream cheese
716 gr sugar
200 gr butter (melt)
11 pcs eggs
166 gr cream

- Mix cream cheese and sugar, pour the hot butter, then add the eggs one at the time then add the cream
- Bake at 160 c buce open
- the sugar dough must be cook first before You pour the cheese mix.



Sugar dough

1 kg unsalted butter
450 gr sugar
3 pcs whole eggs
1kg600 cake flour
Vanilla liquid a drop

- Mix the butter and sugar together ,then add the eggs, one by one, then at last the flour
- chill in a fridge at least one hour before using
- Then roll out at 3 mm and bake at 180c until golden brown .

Strawberry insert

750 gr strawberry puree (la fruitiere)
270 gr cream
260 gr sugar
64 gr corn starch

- Heat the strawberry puree ,then add the sugar, bring to a boil then add the mix corn starch and cream mix all and bring to a boil again ,pour to a flexi pan then freeze. And insert inside the cheese cake mix before baking

Yogurt jelly

- 100 gr milk
- 50 gr mascarpone cheese
- 150 gr yogurt
- 20 gr icing sugar
- 4 pcs gelatin sheet witch was soak in cold water then squeezed

- Mix all together , then add the melt gelatin

Decorated with yogurt jelly and fresh strawberry (see photos)

Mushy Amanas

puff

- 160 gr water
- 160 gr milk
- 5 gr salt
- 5 gr sugar
- 150 gr butter
- 180 gr cake flour
- 320 gr of eggs

- Make a pate a choux
- Combine water ,milk, sugar ,salt ,butter bring to boil ,remove from the heat, stir in the flour and mix well
- then put back on a heat and cook for 2 to 3 minute then transfer to the mixer and pour the egg one by one until the right consistency is archive
- then pipe the puff on a butter tray ,stick the thin layer of craquelins on top of your puffs,
- then bake at 200 c , when is almost cook ,dry the puff at 160 c for about 6 minutes.



Craquelins

- 145 gr butter
- 180 gr sugar
- 180 gr cake flour
- 2 tea spoon of liquid red color

- Mix all together, Chill in a fridge for one hour, then cut the small disk, then apply on a puff.

Pineapple custard cream

1 kg pineapple puree
 50 gr cake flour
 50 gr corn starch
 50 gr sugar
 10 pcs egg yolk
 1 pc vanilla bean
 80 gr butter

- Make a custard cream
- Heat the pineapple puree with the vanilla pod, mix the egg yolk and sugar add the corn starch and cake flour.
- bring to a boil the pineapple puree ,take one quarter of the pineapple and mix into the egg yolk mixture ,then pour all on the hot pineapple puree ,after boil mix well and cook for 1 minute at last add the butter at last .

for the decoration of the pineapple and praline &cointreau mushroom puff.

Use a small puff garnish with praline &cointreau cream dipped in fondant praline and sticks the pineapple puff on top before the fondant set. (see photo)

KALAMOON

Kalamansi& cinnamon macaroon

240 gr almond powder
 440 gr icing sugar
 5 gr cinnamon powder
 24 gr egg white powder +5 gr sugar
 200gr egg white
 60 gr sugar

- Start to mix egg white and sugar, add from the beginning egg white powder and sugar, when this meringue is firm start the macaronage with a scraper, when starting to get shiny it's ready .
- Cook on silpad at 170 c top 160 C down c in deck oven buee open, 7 minute, top 1, down 1, then 6 minute, top 0, down 0.



Kalamansi Ganache

120 gr cream
 70 gr after reduction kalamansi
 28 gr trimoline
 300gr dark chocolate 70 % saint domaing
 50 gr butter

- Boil 140gr of kalamansi until you get a reduction of 70 gr
 - Boil the cream pour over the chocolate, add the kalamansi juice, trimoline, and butter, stir with blender.
 - When the ganache is ready, time to garnish your macaroon, keep in a freezer for one week before serving.
- Decoration (see photo)**

White submarine

Coconut (la fruitiere) sago (tapioca) with water
 chestnut in grenadine ,fresh raspberry ,blueberry,
 strawberry , raspberry pearl (la fruitiere)



Sago (tapioca)

2 lt water
 500gr sago

- Boil the water then add the sago
- cook until the sago become transparent
- remove from the heat ,strain the sago immersed in a ice water bath
- when cold remove the water and add the syrup

Preparation of the creamy sago soup in mini glass

Coconut mix

300 gr coconut puree
 200 gr fresh milk

- Whip the coconut puree until thickened and mix gently with the milk

Assemblage

- Put in a glass (see photos)
- 30 gr of cooked sago 3 pcs half raspberry
- 3 pcs dices water chestnut 6 pcs raspberry pearl
- 30 gr coconut mix 3 pcs of Strawberry dices
- 3 pcs blueberry,
- At last scoop one spoon of creamy coconut on top.

Allure

Chocolate Saint domaing 70 % with passion fruit pate de fruit and guava ganache

Pate de fruits passion fruit

750 gr passion fruit puree (la fruitiere)
250 gr mango puree (la fruitiere)
120 gr sugar
25 gr yellow pectin
700 gr of sugar
200 gr glucose
15 gr of tartaric acid = 7.5 gr of water 7.5 gr of tartaric acid

- Bring the fruit puree to a boil, sprinkle the mix pectin and sugar 120 gr ,cook for 2 minute
- then add the remaining sugar in 3 to 4 consecutive time in order to keep the temperature stable(must be over 80c)
- add the glucose ,then cook until 106 c
- remove from the heat and add the tartaric acid solution ,mix briefly
- then pour in your silpad tray , let it rest at least 12 hour before cutting .



Pink guava ganache

500 gr 70 % dark chocolate
32 gr trimoline
75 gr butter
200 gr cream
380 gr pink guava (la fruitiere)

- Boil the cream with the trimoline, pour into the chopped chocolate, and add the guava puree, at last pour the butter in, make a nice emulsion.
- After spray your chocolate moulds with yellow, orange and white cacao butter coat with dark chocolate 70 % saint domaingue, garnish each one with the pink guava ganache, then insert the pate de fruit cube, then topped with the pink guava ganache again, wait for a good crystallizations 3 to 6 hours at a temperature of 16 C, finely close all your chocolate, then wait is time to unmold them, to enjoy degustation.

Pink attack

Chocolate and raspberry truffle

400 gr dark chocolate 55%
 6 pcs egg yolk
 80 gr sugar
 200 gr cream
 200 gr milk
 20 gr rum

- mix the egg yolk and sugar ,when the milk boil ,add a small quantity of milk into the egg yolk mix ,then cook it like vanilla sauce ,after ready pour on a chopped dark chocolate , mix , add the wiping cream when your chocolate mix still warm



Raspberry jelly.

500 gr raspberry puree (la fruitiere)
 60 gr sugar
 6 pcs gelatin

- Heat half of the puree with the sugar and the gelatin (which was soak in cold water then squeezed) then add the remaining puree, pour into flexi pan tray and freeze.

Milk brownies

140 gr butter
 124 gr sugar
 150 gr pecan nut
 50 gr cake flour
 100 gr milk chocolate
 3 pcs eggs

- Mix butter and sugar, add the eggs, pecan nut, cake flour, milk chocolate
- Cook in deck oven at 200c about 24 minutes buce close, top 1, down 1.

Assemblage

- Milk brownies on a base, then one thin layer of chocolate truffle mix , insert the raspberry jelly, then one more thin layer of chocolate truffle mix, for decoration please (see photos)

Rosy pearl

Lychee& rose chibouste

150 gr Lychee purees (la fruitiere)
 300 gr custard cream
 100 gr sugar
 110 gr Lychee in syrup
 5 pcs egg white
 150 gr sugar
 1 tea spoon rose flavor (jupe)
 8 pcs gelatin (witch was soak in cold water then squeezed)

- First bland the lychee pcs in syrup together with the lychee puree then Bring to a boil the custard cream, sugar, lychee puree (la fruitiere) , lychee in syrup, then add the gelatin (which was soak in cold water then squeezed).
- Wipe the egg white with sugar, and then fold into the warm lychee mix.



Milk Ganache

800 gr milk chocolate
 100 gr glucose
 500 gr cream
 200 gr butter

- Boil the cream and glucose then pour on top the milk chocolate
- when cool down add the soft butter

Sugar dough

2 kg butter
 1 kg sugar
 8 pcs eggs
 3kg 200 cake flour

- Mix butter and sugar add the egg one by one then add the cake flour

Chocolate mix for tartlet

1kg800 Creams
 675 gr milk chocolate
 675 gr dark chocolate
 6 pcs eggs
 135 gr butter

- Boil the cream and pour into the 2 chocolate and butter
- allow to cool down first before to add the eggs.

Emerald treasure

Green apple (la fruitiere)& crunchy bit with salty caramel mousse for 60 pcs mini glass

Chocolate crumble

150 gr butter
 150 gr sugar
 150 gr Almond powder
 150 gr cake flour
 30 gr cacao powder
 2gr salt
 100 gr chocolate drop

- Mix all the ingredients together , must rest in a fridge for at least one hour
- and then bake it at 145 c



Salty caramel mousse

180 gr sugar(cook dry caramel)
 37 gr water
 16 gr salty butter
 2 pcs egg yolk
 6 gr gelatin
 90 gr sugar
 37 gr water
 45 gr egg white
 310 gr cream

- Make a caramel with the dry sugar, then deglaze with the water and butter, make a pate a bomb by pouring the hot caramel mix on the whipped egg yolk.
- Make a meringue Italian with the cook sugar and water cook at 123c then pour on top the wiped egg white, Wipe the cream
- Fold the pate a bomb into the meringue Italian, then add the whipping cream.

Green apple compote

2pcs red apple
 3pcs green apple
 1 pcs vanilla bean
 30 gr sugar
 20 gr butter
 30 gr calvados

- Cook Sugar and butter together then add the apples in and the vanilla bean
- cook until soft
- at last deglaze with the calvados.

Green apple Marmalade

1 kg green apple puree (la fruitiere)
 200 gr sugar
 5 gr pectin

- Bring to a boil the apple puree with 3/4 of the sugar
- then add the pectin and remaining sugar, cook for 2 to 3 minute

Chocolate biscuit

220 gr almond powder
 170 gr icing sugar
 40 gr cacao powder
 250 gr egg white
 30 gr sugar

- Wipe the egg white, add sugar and fold in all the dry ingredients
- Cook at 180 c Buee close.

Assemblage

- On a bottom of the verrine dispose some green apple marmalade, then a disk of chocolate biscuit; then green apple dices; then the salty caramel mousse; then the chocolate crumble

Decoration (see photo)

Blue lagoon

Chesnutt & blueberry (la fruitiere) marshmallow log

Vanilla chestnut mousse

1 pc vanilla pod
 150 gr cream
 60 gr egg yolk
 35 gr sugar
 200 gr chestnut puree(cruee)
 350 gr cream
 7 gr gelatin
 65 gr white chocolate

- Boil the cream with the vanilla pod, mix the egg yolk and sugar until white, then pour some boil cream onto the egg yolk mix, and then cook it like a vanilla sauce.
- Add the chestnut past, gelatin (which was soak in cold water then squeezed) then add the white chocolate, when the bavaroise is at the right temperature, fold in the whipping cream .



Blueberry marshmallow

225 gr sugar
57 gr water
25 gr glucose
10 gr egg white
55 gr blueberry puree (la fruitiere)
6 gr gelatin

- Make a meringue Italian, when still hot add the blueberry puree and the melt gelatin (which was soak in cold water then squeezed)
- soon the mix is cold dress on silpat

Chestnut sponge

270 gr egg yolk
10 gr brown sugar
400 gr chestnut past (crue dksh)
250 gr egg white
120 gr sugar
150 gr cake flour
50 gr butter

- Whip egg yolk and brown sugar, mix with chestnut past, whip egg white with sugar then fold into your egg yolk mix ,then fold in the flour , following by the melt butter
- Cook at 200 c but close

Blueberry marmalade

200 gr fresh blueberry
800 gr blueberry puree (la fruitiere)
280 gr sugar
5 gr pectin x58
20 gr sugar

- Bring all to a boil the blueberries' and sugar
- add the pectin x58 with the rest of sugar, boil for 2 minute.

Milk chocolate crisp

200 gr milk chocolate
200 gr crispy rice
30 gr cacao butter

- Melt chocolate and cacao butter, then fold in the rice crispy, spread in thin layer on silpat

Cacao biscuit

220 gr brown sugar
42 gr butter
510 gr cake flour
2 gr salt
50 gr cacao powder

- Mix all together, reserve in a fridge
- then roll in thin layer, ready to bake 180 c buee close

Chestnut cream for decoration (on top)

250 gr chestnut cream
30 gr icing sugar
80 gr whipping cream
2 gr gelatin

- Mix the chestnut cream with the icing sugar
- then fold in the whipping cream and melt gelatin (which was soak in cold water then squeezed).

Montage

- First cacao biscuit on top milk chocolate crisp on top vanilla chestnut mousse, chestnut sponge, vanilla chestnut mousse ,blueberry marmalade, blueberry marshmallow, vanilla chestnut mousse .

Decoration (see photo)