



**FRUIT MIGNONS
FOR HIGH-END PASTRY
THE RECIPE BOOK**

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INDEX

PANNA COTTA WITH RED BERRIES	3
CRAQUELIN CHOUX WITH RASPBERRY GEL AND MASCARPONE CREAM	4
MINI PAVLOVA WITH MASCARPONE CREAM	7
COCONUT, CHOCOLATE AND RASPBERRY SPHERE	9
PRIMO FIORE LEMON, YUZU AND STRAWBERRY SPHERE	10
RICOTTA AND BLACKCURRANT CUBE	13
PISTACHIO AND RASPBERRY CUBE	14
YOGHURT AND POMEGRANATE CUBE	17
APRICOT AND PASSION FRUIT ÉCLAIR	18
APRICOT THUMBPRINT BISCUIT	21
PEACH POMPONETTE WITH A MANGO CENTRE	22
CIACULLI MANDARIN, PINEAPPLE AND LIME POMPONETTE	25
HAZELNUT ROCHER CHOUX	26
MINI MONT BLANC	28



PANNA COTTA WITH RED BERRIES

with natural passion fruit juice and raspberry, strawberry and redcurrant purées

Components

Passion Fruit Shortcrust Pastry

- 350 g "00" pastry flour
- 150 g Potato starch
- 350 g Butter
- 100 g Almond powder
- 200 g Icing sugar
- 90 g Natural passion fruit juice**
- 2 g Fine salt

Vanilla Panna Cotta

- 1000 g Cream (35% fat)
- 100 g Sugar
- 50 g Inverted sugar
- 20 g Gelatine (animal-based, 180 bloom)
- 100 g Water to hydrate the gelatine
- 1/2 g Bourbon vanilla pod

Red Berry Gel

- 200 g Raspberry purée (10% swtd.)**
- 200 g Strawberry purée (10% swtd.)**
- 100 g Redcurrant purée**
- 80 g Inverted sugar
- 30 g Dextrose
- 15 g Modified starch
- 12 g Gelatine (animal-based, 180 bloom)
- 70 g Water to hydrate the gelatine

White chocolate anhydrous glaze with pistachio crumble

- 300 g Milk chocolate
- 180 g Cocoa butter
- 20 g Sunflower oil
- 70 g Praline pistachio crumble**

Method

For the **shortcrust pastry**, cut the cold butter into cubes. In a stand mixer fitted with the paddle attachment, combine the flour, potato starch, almond powder, and butter cubes. Mix until sandy, then add the icing sugar. Finally, incorporate the passion fruit pulp in which the salt has been dissolved. Bake on a perforated silicone mat.

For the **panna cotta**, bring 500 g of the cream to the boil, then add the sugar, hydrated gelatine, and vanilla. Add the remaining cold cream and mix well. Fill the moulds after pouring in a 2.5 mm layer of raspberry gel and freezing it until set. Leave to gel in the refrigerator at +4°C for 20–30 minutes. Then blast-freeze and unmould.

Mix the **Rogelfrut purées** with the sugars, ensuring the modified starch is dispersed in the dextrose before blending with a hand blender. Heat a small amount of the mixture and dissolve the pre-hydrated gelatine into it, then combine all the ingredients and mix again for 1 minute to obtain **the red berry gel**.

For the **anhydrous glaze**, melt the cocoa butter, then add the chocolate and the oil. Mix and add the pistachio crumble. Use the glaze at 30°C (no tempering required), applying it directly to the previously blast-frozen product.

Assembly

Dip the frozen panna cotta in the anhydrous glaze and place it on a disc of passion fruit shortcrust pastry.

Decorate with a blueberry.

CRAQUELIN CHOUX WITH RASPBERRY GEL AND MASCARPONE CREAM

with raspberry purée

Components

Pasta bigné

- 250 g Water
- 6 g Fine salt
- 200 g Butter
- 175 g "00" wheat flour – W 280
- 500 g Pasteurised whole egg mix

Red craquelin – crunchy shortcrust

- 180 g Sugar
- 150 g Softened butter
- 180 g Weak flour
- 0,5 g Water-soluble red powder colouring

Mascarpone cream

- 200 g Cream (35% fat)
- 300 g Mascarpone
- 500 g Pastry cream

Raspberry gel

- 500 g Raspberry purée (10% swtd.)**
- 80 g Inverted sugar
- 30 g Dextrose
- 15 g Modified starch
- 12 g Gelatine (animal-based, 180 bloom)
- 70 g Water to hydrate the gelatine

Enriched chantilly

- 750 g Cream (35% fat)
- 250 g Mascarpone
- 100 g Sugar

Method

To prepare the **choux pastry**, heat the water, butter and salt until boiling. Add the flour, whisking continuously, and cook until the mixture becomes compact and pulls away from the sides of the pan, about 2/3 minutes. Transfer the dough to a stand mixer and mix at low speed with the paddle attachment until it reaches 60°C. Increase the speed and slowly add the pasteurised egg mix, which must be at room temperature. Mix until smooth and creamy. Pipe the choux and place a disc of red craquelin on top.

Bake in a ventilated oven at 170°C for about 20/25 minutes with the vent slightly open.

For the **red craquelin**, mix all the ingredients at low speed, making sure to dissolve the colouring in a small amount of hot water beforehand. Roll out between two sheets of baking paper to 40 x 60 cm, 2 mm thick. Keep in the freezer. Cut to the desired size and place on the choux before baking.

To make the **mascarpone cream**, whip the cream and mascarpone until well combined, then add the pastry cream and fold in.

Mix the **raspberry purée** with the sugars, ensuring the modified starch is dispersed in the dextrose before blending with a hand blender. Heat a small portion of the mixture and dissolve the pre-hydrated gelatine into it, then combine all the ingredients and mix again for 1 minute to obtain the **raspberry gel**.

Blend the cream, mascarpone, and sugar with an immersion blender, then whip in a stand mixer until you obtain a smooth, spreadable **chantilly**.

Assembly

Fill the **choux** with the mascarpone cream and **raspberry gel**. Finish with a rosette of **chantilly** and decorate with a **raspberry**.





MINI PAVLOVA WITH MASCARPONE CREAM

with raspberry purée, Primo Fiore lemon juice and raspberry FRUTTINCRUNCHY

Components

Meringues

100 g Egg white
200 g Icing sugar
50 g Sugar

Mascarpone cream

200 g Cream (35% fat)
300 g Mascarpone
500 g Pastry cream

Raspberry confit

250 g Raspberry purée (10% swtd.)
125 g Sugar
4 g Pectin X58
15 g Primo Fiore lemon juice

Method

In a stand mixer fitted with the whisk attachment, whip the egg whites with the icing sugar. When the mixture is well whipped and stable, incorporate the caster sugar. Pipe onto silicone moulds turned upside down to form half-spheres, and pipe rosettes onto baking paper, then sprinkle them with freeze-dried raspberry crumble. Bake at 90 °C until the **meringues** are completely dry.

To make the **mascarpone cream**, whip the cold cream and mascarpone together, then add the pastry cream and fold in.

In a small saucepan, heat the **raspberry purée** to 50°C, then add the sugar and pectin mixed together. Bring to the boil and add the **Primo Fiore lemon juice** to the **raspberry confit**.

Assembly

Fill the hollow of each meringue with the **raspberry confit**. Blast-chill until set. Pipe the mascarpone cream and close with the meringue. Decorate with a bit of mascarpone cream and **raspberry FRUTTINCRUNCHY**.

passion fruit
SUCCO DI FRUTTA SURG

Paigeltru
CONFEZIONE

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COCONUT, CHOCOLATE AND RASPBERRY SPHERE

with coconut milk, raspberry purée and natural passion fruit juice

Components

Whipped coconut ganache

- 450 g Coconut milk (17% fat)
- 20 g Glucose syrup
- 4 g Gelatine (animal-based, 180 bloom)
- 20 g Water to hydrate the gelatine
- 350 g White chocolate (35%)
- 300 g Cream

Raspberry gel

- 500 g Raspberry purée (10% swtd.)
- 80 g Inverted sugar
- 30 g Dextrose
- 15 g Modified starch
- 12 g Gelatine (animal-based, 180 bloom)
- 70 g Water to hydrate the gelatine

Glassa anidra al latte

- 300 g Milk chocolate
- 200 g Cocoa butter
- 50 g Rice oil

Passion Fruit Shortcrust Pastry

- 350 g "00" pastry flour
- 150 g Potato starch
- 350 g Butter
- 100 g Almond powder
- 200 g Icing sugar
- 90 g Natural passion fruit juice
- 2 g Fine salt

Method

Warm 250 g of **coconut milk (17% fat)** with the glucose syrup, then add the rehydrated gelatine. Pour over the melted chocolate and emulsify with a hand blender. Add the cold liquid cream to the remaining 200 g of **coconut milk** and blend for 2 minutes at maximum speed. Leave to crystallise at +4 °C overnight, then whip the **ganache** in a stand mixer.

Mix the **raspberry purée** with the sugars, ensuring the modified starch is dispersed in the dextrose before blending with a hand blender. Heat a small portion and dissolve the previously hydrated gelatine in the remaining water, then combine all the ingredients and mix again for 1 minute to obtain the **raspberry gel**.

To make the **milk anhydrous glaze**, melt the cocoa butter, then add the chocolate and the rice oil. Use the glaze at 30°C.

Cut the cold butter into cubes. In a stand mixer fitted with the paddle attachment, combine the flour, potato starch, almond powder and butter cubes. Work the mixture until sandy, then add the icing sugar. Incorporate the **natural passion fruit juice** in which the salt has been dissolved beforehand. Roll out the **shortcrust** on a perforated silicone mat and bake as usual.

Assembly

In a silicone sphere mould, pour a 4 mm layer of **raspberry gel**. Leave to set at +4°C. Meanwhile, whip the **coconut ganache** and fill the mould completely. Blast-freeze. Unmould and fully glaze the sphere, placing it on a disc of shortcrust pastry. Decorate with a **crystallised red meringue** and a dusting of sugar.

PRIMO FIORE LEMON, YUZU AND STRAWBERRY SPHERE

with Primo Fiore lemon juice, yuzu juice, natural passion fruit juice and strawberry purée

Components

Lemon and yuzu curd

- 150 g Egg yolks
- 200 g Sugar
- 300 g Primo Fiore lemon juice**
- 100 g Yuzu juice**
- 5 g Gelatine (animal-based, 180 bloom)
- 25 g Water to hydrate the gelatine
- 300 g Butter
- 400 g White chocolate
- 1 n Grated lemon

Strawberry and yuzu gel

- 500 g Strawberry purée (10% swtd.)**
- 50 g Yuzu juice**
- 80 g Inverted sugar
- 50 g Dextrose
- 15 g Modified starch
- 12 g Gelatine (animal-based, 180 bloom)
- 70 g Water to hydrate the gelatine

Ivory chocolate anhydrous glaze

- 300 g Ivory chocolate
- 250 g Cocoa butter

Passion Fruit Shortcrust Pastry

- 350 g 00 pastry flour
- 150 g Potato starch
- 350 g Butter
- 100 g Almond powder
- 200 g Icing sugar
- 90 g Natural passion fruit juice**
- 2 g Fine salt

Method

To prepare the **lemon and yuzu curd**, cook the egg yolks, sugar, the two juices (**Primo Fiore lemon and passion fruit**), and the grated lemon zest at 80°C. Add the hydrated gelatine, the chocolate and the butter, mixing until completely melted. Emulsify for 2 minutes and leave to stabilise at 4°C.

Mix the **strawberry purée and yuzu juice** with the sugars, ensuring the modified starch is dispersed in the dextrose before blending with a hand blender. Heat a small amount and dissolve the previously hydrated gelatine. Bring everything together and mix again for 1 minute to obtain the **strawberry and yuzu gel**.

For the **glaze**, melt the cocoa butter and add the chocolate. Use the glaze at 30°C.

Cut the cold butter into cubes. In a stand mixer fitted with the paddle attachment, combine the flour, potato starch, almond powder and butter cubes. Work the mixture until sandy and add the icing sugar. Incorporate the **natural passion fruit juice** in which the salt has been dissolved. Roll out the **shortcrust** on a perforated silicone mat and bake as usual.

Assembly

In a small silicone sphere mould, pour the strawberry and yuzu gel. Blast freeze and unmould. Pipe the curd halfway up a larger sphere mould, insert the small gel sphere, and fill the remaining space with curd. Blast freeze. Unmould and thoroughly coat the sphere with the anhydrous glaze, then place it on a disc of shortcrust pastry. Decorate with a small meringue.





RICOTTA AND BLACKCURRANT CUBE

with blackcurrant purée (cassis)

Components

Almond biscuit

670	g	Egg
460	g	Sugar
460	g	Almond powder
140	g	Flour
100	g	Melted butter
500	g	Egg white
250	g	Sugar
4	g	Powdered egg white

Light ricotta cream

500	g	Cow's milk ricotta
170	g	Icing sugar
14	g	Powdered gelatine
70	g	Water to hydrate the gelatine
1	n	Vanilla pod
800	g	Cream (35% fat)

Blackcurrant gel

500	g	Blackcurrant purée (cassis)
80	g	Inverted sugar
30	g	Dextrose
15	g	Modified starch
12	g	Gelatine (animal-based, 180 bloom)
70	g	Water to hydrate the gelatine

Method

Whip the whole eggs with the almond powder and the first portion of sugar for about 20 minutes. Meanwhile, sift the flour twice and melt the butter. When the mixture is thoroughly whipped, add the flour and the butter, which has been mixed with a small amount of the beaten eggs. Lighten the mixture with the egg whites whipped with the remaining sugar. Spread to a thickness of 5 mm and bake at 210°C for about 7 minutes. Cool the **biscuit** quickly once it comes out of the oven.

To make the **light ricotta cream**, melt the hydrated gelatine in the microwave with 300 g of liquid cream, mix the ricotta with the sugar, and combine the two mixtures. Process in a cutter for 1 minute, then fold in the cold, glossy whipped cream. Mix until smooth and airy.

Mix the **blackcurrant purée** with the sugars, ensuring the modified starch is dispersed in the dextrose, and blend with a hand blender. Heat a small portion and dissolve the previously hydrated gelatine in the remaining water, then bring all the ingredients together and mix again for 1 minute to obtain the **blackcurrant gel**.

Assembly

In a stainless steel ring 3.5 cm tall, place a layer of **almond biscuit**, pour a layer of **ricotta cream**, and chill in a blast chiller for 5 minutes. Place another layer of almond biscuit on the surface and pour the **blackcurrant gel** over it. Chill in a blast chiller for five minutes, then place another almond biscuit and fill the mould completely with ricotta cream. Unmould, glaze with neutral gel and marble with the gel. Cut as desired.

PISTACHIO AND RASPBERRY CUBE

with raspberry purée and praline pistachio crumble

Components

Almond biscuit

670	g	Egg
710	g	Sugar
460	g	Almond powder
140	g	Flour
100	g	Melted butter
500	g	Egg white
4	g	Powdered egg white

Vanilla base cream

500	g	Pastry cream
50	g	Inverted sugar
300	g	Fresh whole milk

Light pistachio cream

850	g	Vanilla base cream
20	g	Gelatine (animal-based, 180 bloom)
100	g	Water to hydrate the gelatine
150	g	Pure pistachio paste
600	g	Cream (35% fat)

Raspberry gel

500	g	Raspberry purée (10% swtd.)
80	g	Inverted sugar
30	g	Dextrose
15	g	Modified starch
12	g	Gelatine (animal-based, 180 bloom)
70	g	Water to hydrate the gelatine

Decoration

25% praline pistachio crumble, as needed

Method

Whip the whole eggs with the almond powder and 460 g of sugar for about 20 minutes. Meanwhile, sift the flour twice and melt the butter. When the mixture is thoroughly whipped, add the flour and the butter mixed with a small amount of the beaten eggs.

Lighten the mixture with the whipped egg whites and the remaining 250 g of sugar. Spread to a thickness of 5 mm and bake at 210°C for about 7 minutes. Cool the **biscuit** quickly as soon as it comes out of the oven.

To obtain the **vanilla base cream**, mix and blend the pastry cream, inverted sugar and whole milk. Warm the base cream to 45 °C, then add the hydrated and dissolved gelatine and the pistachio paste.

Blend everything for 1 minute. Cool to 30°C, then gently incorporate the semi-whipped cream to obtain the **light pistachio cream**.

Mix the **raspberry purée** with the sugars, ensuring the modified starch is dispersed in the dextrose, and blend with a hand blender. Heat a small portion and dissolve the previously hydrated gelatine in the remaining water, then combine all the ingredients and mix again for 1 minute to obtain the **raspberry gel**.

Assembly

In a stainless-steel ring 3.5 cm tall, place a layer of **almond biscuit**, pour a layer of pistachio cream, and chill in a blast chiller for 5 minutes. Place another layer of almond biscuit on the surface and pour the **raspberry gel** over it. Chill in a blast chiller for five minutes, then add another almond biscuit and fill the mould completely with **light pistachio cream**. Unmould, glaze with neutral gel and cut. Decorate with **25% praline pistachio crumble**.





YOGHURT AND POMEGRANATE CUBE

with pomegranate juice

Components

Almond biscuit

670	g	Egg
460	g	Sugar
460	g	Almond powder
140	g	Flour
100	g	Melted butter
500	g	Egg white
250	g	Sugar
4	g	Powdered egg white

Light yoghurt cream

500	g	Whole yoghurt
140	g	Sugar
14	g	Powdered gelatine
70	g	Water to hydrate the gelatine
800	g	Cream (38% fat)

Pomegranate gel

500	g	Pomegranate juice
80	g	Inverted sugar
30	g	Dextrose
15	g	Modified starch
12	g	Gelatine (animal-based, 180 bloom)
70	g	Water to hydrate the gelatine

Method

Whip the whole eggs with the almond powder and the first portion of sugar for about 20 minutes. Meanwhile, sift the flour twice and melt the butter. When the mixture is thoroughly whipped, add the flour and the butter, which has been mixed with a small amount of the beaten eggs. Lighten the mixture with the egg whites whipped with the remaining sugar. Spread the **biscuit** to a thickness of 5 mm and bake at 210°C for about 7 minutes. Cool quickly.

To make the **light yoghurt cream**, melt the hydrated gelatine in the microwave with a small portion of yoghurt, about 20% of the total. Mix the remaining yoghurt with the sugar. Incorporate the yoghurt mixture into the cold, glossy whipped cream.

Mix until smooth and airy.

Mix the **pomegranate juice** with the sugars, ensuring the modified starch is dispersed in the dextrose, and blend with a hand blender. Heat a small portion and dissolve the previously hydrated gelatine in the remaining water, then bring all the ingredients together and mix again for 1 minute to obtain the **pomegranate gel**.

Assembly

In a stainless-steel ring 3.5 cm tall, place a layer of almond biscuit, pour a layer of yoghurt cream, and chill in a blast chiller for 5 minutes. Place another layer of almond biscuit on the surface and pour the **pomegranate gel** over it. Chill in a blast chiller for five minutes, then place another almond biscuit and fill the mould completely with the yoghurt cream. Unmould, glaze with neutral gel and, using a piping cone, add small dots of gelatine. Cut as desired.

APRICOT AND PASSION FRUIT ÉCLAIR

with apricot purée, natural passion fruit juice, Primo Fiore lemon juice and mango
FRUTTINCRUNCHY

Components

Eclairs

250	g	Water
220	g	Milk
240	g	Butter
10	g	Salt
5	g	Sugar
270	g	Flour W280
600	g	Pasteurised whole egg mix

Vanilla diplomat cream

450	g	Cream (35% fat) whipped
550	g	Pastry cream
14	g	Powdered gelatine, 170 bloom
70	g	Water to hydrate the gelatine

Apricot and passion fruit confit

200	g	Apricot purée, 10% swtd.
50	g	Natural passion fruit juice
140	g	Sugar
4	g	Pectin X58
15	g	Primo Fiore lemon juice

Method

For the **éclairs**, bring the water, milk, salt, butter, and sugar to a boil. Add the sifted flour and mix vigorously. Cook the paste, cool to 60°C in a stand mixer with the paddle attachment and add the eggs gradually in 3 or 4 additions. Pipe onto a tray with a perforated silicone mat. Bake in a static oven at 170°C with the vent closed for the first 10 minutes, then lower the temperature to 155°C with the vent open and continue baking for 20 to 25 minutes. Alternatively, bake in a fan oven at 160°C with the vent closed for the first 10 minutes, then lower the temperature to 150°C with the vent open and continue baking for 20 to 25 minutes.

For the **diplomat cream**, dissolve the hydrated gelatine in a portion of pastry cream, then incorporate the remaining pastry cream with the previously whipped cream. Leave to stabilise at 4°C.

To make the **apricot and passion fruit confit**, warm the **apricot purée and natural passion fruit juice** to 50°C in a small saucepan, add the sugar and pectin mixed together. Bring to the boil and add the **Primo Fiore lemon juice**.

Assembly

Slice the éclair horizontally and fill the cavity with the **apricot and passion fruit confit**. Chill in a blast chiller. Pipe the **vanilla diplomat cream** and place the top of the **éclair** back on. Decorate with **diplomat cream** and **mango FRUTTINCRUNCHY**.





APRICOT THUMBPRINT BISCUIT

with apricot purée and natural passion fruit juice

Components

Passion fruit shortcrust pastry

350	g	"00" pastry flour
150	g	Potato starch
350	g	Butter
100	g	Almond powder
200	g	Icing sugar
90	g	Natural passion fruit juice
2	g	Fine salt

Apricot gelées

17	g	Pectine "jaune" (HM)
100	g	Sugar
1000	g	Apricot purée, 10% swtd..
900	g	Sugar
185	g	Glucose syrup 44 DE
20	g	Citric solution (50% citric acid and 50% of water)

Method

For the **shortcrust pastry**, cut the cold butter into cubes. In a stand mixer with the paddle attachment, combine the flour, potato starch, almond powder and butter cubes. Work to a sandy texture and add the icing sugar. Finally, incorporate the **natural passion fruit juice** in which the salt has been dissolved.

Bring the **apricot purée** to the boil with 100 g of sugar and the pectin, previously mixed. Add the remaining ingredients, except the citric solution, and cook to 107°C. Add the citric solution, mix well, and pour immediately into moulds. Unmould the **gelées** the following day.

Assembly

Roll out the **passion fruit shortcrust** to 3 mm, cut with fluted cutters, and place on perforated silicone mats. On half of the discs, remove a central cavity of 3.5 cm. Bake as usual. Place the cut disc on top of the whole disc. Dust with icing sugar and place the apricot gelée in the centre. Decorate with icing sugar as desired.

PEACH POMPONETTE WITH A MANGO CENTRE

with concentrated peach purée, Primo Fiore lemon juice and natural passion fruit juice

Components

Peach pomponette with a mango centre

220	g	Mango pochée
150	g	Concentrated peach purée
50	g	Butter
100	g	Sugar
6	g	Pectine NH
30	g	Primo Fiore lemon juice

White chocolate anhydrous glaze

300	g	White chocolate 35%
180	g	Cocoa butter
20	g	Sunflower oil

Passion fruit shortcrust pastry

350	g	"00" pastry flour
150	g	Potato starch
350	g	Butter
100	g	Almond powder
200	g	Icing sugar
90	g	Natural passion fruit juice
2	g	Fine salt

Method

Melt the butter in a pan over high heat, then add the **mango pochée cubes** and sauté for 30 seconds. Add the **concentrated peach purée** and the sugar mixed with pectin, then bring back to the boil. Add the **Primo Fiore lemon juice**, mix well, and pour into **pomponette** moulds. Level the surface with an off-set spatula. Blast freeze.

To make the **white chocolate anhydrous glaze**, melt the cocoa butter, add the chocolate and the oil. Mix and use the glaze at 30°C on frozen products.

For the **shortcrust pastry**, cut the cold butter into cubes. In a stand mixer with the paddle attachment, combine the flour, potato starch, almond powder and butter cubes. Work to a sandy texture and add the icing sugar. Finally, incorporate the **natural passion fruit juice** in which the salt has been dissolved.

Assembly

Unmould the small mignons from the moulds and, using a toothpick, dip them up to three-quarters of their height into the anhydrous glaze. Place on a disc of **passion fruit shortcrust pastry** baked beforehand on a perforated silicone mat. Decorate with a gold pearl.





CIACULLI MANDARIN, PINEAPPLE AND LIME POMPONETTE

with IQF pineapple, Tardivo di Ciaculli mandarin juice, lime juice, natural passion fruit juice and praline pistachio crumble

Components

Pomponette

- 220 g IQF pineapple
- 150 g Tardivo di Ciaculli Mandarin juice
- 50 g Butter
- 100 g Sugar
- 6 g Pectin NH
- 40 g Lime juice

White chocolate anhydrous glaze with pistachio crumble

- 300 g White chocolate 35%
- 180 g Cocoa butter
- 20 g Sunflower oil
- 70 g Praline pistachio crumble

Passion fruit shortcrust pastry

- 350 g "00" pastry flour
- 150 g Potato starch
- 350 g Butter
- 100 g Almond powder
- 200 g Icing sugar
- 90 g Natural passion fruit juice
- 2 g Fine salt

Vanilla whipped ganache

- 750 g Cream (35% fat)
- 1 n Vanilla pod
- 220 g White chocolate 35%
- 5 g Gelatine (animal-based, 180 bloom)
- 25 g Water to hydrate the gelatine

Method

Melt the butter in a pan over high heat, then add the diced **IQF pineapple** and sauté for 1 minute. Add the **Tardivo di Ciaculli mandarin juice** and the sugar mixed with the pectin, and bring back to the boil. Add the **lime juice**, mix well, and pour into **pomponette** moulds. Level the surface with an offset spatula. Blast freeze.

For the **glaze**, melt the cocoa butter, add the chocolate and the oil. Mix and add the **praline pistachio crumble**. Use the glaze at 30°C on frozen products. It does not need to be tempered.

For the **shortcrust pastry**, cut the cold butter into cubes. In a stand mixer with the paddle attachment, combine the flour, potato starch, almond powder and butter cubes. Work to a sandy texture and add the icing sugar. Finally, incorporate the **natural passion fruit juice** in which the salt has been dissolved.

Bring 350 g of cream to the boil with the vanilla and add the hydrated gelatine. Pour over the melted white chocolate and emulsify. Add the remaining 400 g of cold cream and emulsify again. Leave to stabilise in the refrigerator for 8 hours. Whip the **vanilla ganache** as needed.

Assembly

Unmould the small mignons from the moulds and, using a toothpick, dip them up to three-quarters of their height in the anhydrous glaze. Place on a disc of previously baked passion fruit shortcrust pastry on a perforated silicone mat. Decorate with a rosette of **vanilla whipped ganache** and a redcurrant berry.

HAZELNUT ROCHER CHOUX

with TGT hazelnut paste, toasted hazelnut crumble and TGT hazelnuts

Components

Choux

250	g	Water
6	g	Fine salt
200	g	Butter
175	g	"00" wheat flour – W 280
500	g	Pasteurised whole egg mix

Craquelin - crunchy shortcrust for choux

180	g	Sugar
150	g	Softened butter
180	g	Weak flour

Light hazelnut cream

600	g	Pastry cream
150	g	TGT hazelnut paste
400	g	Cream (35% fat)
50	g	Sugar

Anhydrous glaze with toasted hazelnut crumble

500	g	Dark chocolate 55%
500	g	Milk chocolate
50	g	Cocoa butter
50	g	Sunflower oil
100	g	Toasted hazelnut grains

Enriched chantilly

750	g	Cream (35% fat)
250	g	Mascarpone
100	g	Sugar

Method

Heat the water, butter and salt until boiling. Add the flour all at once, whisking continuously, and cook until the dough becomes compact and detaches from the sides of the pan, about 2 to 3 minutes. Transfer the dough to a stand mixer and mix at low speed with the paddle attachment until it reaches 60°C. Increase the speed and slowly add the pasteurised egg mix, which must be at room temperature. Mix until smooth and creamy. Pipe the choux and place a craquelin disc on top. Bake the choux in a fan oven at 170°C for about 20 to 25 minutes with the vent slightly open.

For the **craquelin**, mix all the ingredients at low speed. Roll out between two sheets of baking paper to 40 by 60 cm, 2 mm thick. Keep in the freezer. Cut to the desired size and place on the choux before baking.

For the **light hazelnut cream**, mix the pastry cream with the **TGT hazelnut paste**, then gently incorporate the sweetened whipped cream in 2 or 3 additions until you obtain a smooth, velvety cream.

Melt the chocolates at 32°C, add the oil, cocoa butter, and **toasted TGT hazelnut grains**, and use the **anhydrous glaze** at 28°C.

Blend the cream, mascarpone, and sugar with an immersion blender, then whip in a stand mixer until smooth and spreadable, as **chantilly** should be.

Assembly

Fill the **choux** with the **hazelnut cream**. Blast freeze. Using a toothpick, dip the choux completely into the **anhydrous glaze**. Finish with a **rosette of chantilly** and decorate with a glazed and crystallised **toasted TGT hazelnut**.



MINI MONT BLANC

with chestnut cream and chestnut purée

Components

Choux

250	g	Water
6	g	Fine salt
200	g	Butter
175	g	“00” wheat flour – W 280
500	g	Pasteurised whole egg mix

Craquelin - crunchy shortcrust for choux

180	g	Sugar
150	g	Softened butter
180	g	Weak flour

Light chestnut cream

100	g	Chestnut cream
150	g	Chestnut purée
100	g	Pastry cream
350	g	Cream (35% fat)
6	g	Gelatine (animal-based, 180 bloom)
30	g	Water to hydrate the gelatine

Chestnut strands

200	g	Chestnut cream
300	g	Chestnut purée

Meringues

100	g	Egg white
200	g	Icing sugar
50	g	Sugar

Enriched chantilly

750	g	Cream (35% fat)
250	g	Mascarpone
100	g	Sugar

Method

For the **choux**, heat the water, butter and salt until boiling. Add the flour gradually while whisking and cook until the dough becomes compact and detaches from the sides of the pan, about 2 to 3 minutes. Transfer the dough to a stand mixer and mix at low speed with the paddle attachment until it reaches 60°C. Increase the speed and slowly add the pasteurised egg mix, which must be at room temperature. Mix until smooth and creamy. Pipe the choux and place a disc of craquelin on top. Bake the choux in a fan oven at 170°C for about 20 to 25 minutes with the vent slightly open.

For the **craquelin**, mix all the ingredients at low speed. Roll out between two sheets of baking paper to 40 by 60 cm, 2 mm thick. Keep in the freezer. Cut to the desired size and place on the choux before baking.

Blend the **chestnut cream**, **chestnut purée** and pastry cream. Heat a small amount of the mixture, about 20%, to 50°C with the rehydrated gelatine. Add the remaining mixture and combine. Lighten the **chestnut cream** with semi-whipped cream. Leave to stabilise at 4 °C before use.

To prepare the **chestnut strands**, mix the **chestnut cream** and **purée**, pass them through a sieve, and transfer to a piping bag fitted with a plain nozzle, number 3.

In a stand mixer fitted with the whisk attachment, whip the egg whites with the icing sugar. When the mixture is stable and thoroughly whipped, add the sugar. Pipe onto baking paper and bake at 90 °C until the **meringues** are completely dry.

For the **chantilly cream**, blend the ingredients with an immersion blender and whip in a stand mixer until smooth and spreadable, as **chantilly** should be.

Assembly

Cut the choux horizontally and fill with the **light chestnut cream** using a star tip. Place the **meringue** on top. Finish with a rosette of **chantilly** and decorate with the **chestnut strands** and half a **candied chestnut**.





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