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Esprit Des Alpes Ganache
Couverture Milk

**HEAVY GANACHE**

32 oz  900 gr  Heavy Cream (1 part)
96 oz  2700 gr  Couverture Milk (3 parts)  500012

**MEDIUM GANACHE**

32 oz  900 gr  Heavy Cream (1 part)
80 oz  2250 gr  Couverture Milk (2.5 parts)  500012

**LIGHT GANACHE**

32 oz  900 gr  Heavy Cream (1 part)
64 oz  1800 gr  Couverture Milk (2 parts)  500012

(Couverture can be used in either block, tablet or coin form with the same results)

**Preparation:**
- Bring heavy cream to a boil.
- Add chopped Couverture blocks, tablets or coins.
- Remove from heat.
- Stir carefully until Couverture is completely dissolved.
- Confiseur d’Or flavorings may be added; for example unsweetened nut pastes, liquor concentrates, fruit compounds.
- Pour into clean container and cover with plastic wrap.
- Use as desired.

**SUGGESTIONS**

**Heavy Ganache**
- Is ideal for spreading between bars in order to cut out and dip and for forming hand rolled truffles.

**Medium Ganache**
- For fillings of cakes pastries, chocolate specialties.
- Ideal when melted as coating - glaze for cakes and pastries.
- Can be piped and dipped.

**Light Ganache**
- For filling of truffles, pralines or molded items.
Esprit Des Alpes Ganache
Couverture Milk Double Cream

**HEAVY GANACHE**

- **32 oz** 900 gr Heavy Cream (1 part)
- **96 oz** 2700 gr Couverture Milk Double Cream 500003 (3 parts)

**MEDIUM GANACHE**

- **32 oz** 900 gr Heavy Cream (1 part)
- **80 oz** 2250 gr Couverture Milk Double Cream 500003 (2.5 parts)

**LIGHT GANACHE**

- **32 oz** 900 gr Heavy Cream (1 part)
- **56 oz** 1600 gr Couverture Milk Double Cream 500003 (1.75 parts)

(Couverture can be used in either block, tablet or coin form with the same results)

**Preparation**

- Bring heavy cream to a boil.
- Add chopped Couverture blocks, tablets or coins.
- Remove from heat.
- Stir carefully until Couverture is completely dissolved.
- Confiseur d’Or flavorings may be added; for example unsweetened nut pastes, liquor concentrates, fruit compounds.
- Pour in clean container and cover with plastic wrap.
- Use as desired.

**SUGGESTIONS**

**Heavy Ganache**

- Is ideal for spreading between bars in order to cut out and dip and for forming hand rolled truffles.

**Medium Ganache**

- For fillings of cakes, pastries, chocolate specialties.
- Ideal when melted as coating - glaze for cake and pastries.
- Can be piped and dipped.

**Light Ganache**

- For filling of truffles, pralines or molded items.
Esprit Des Alpes Ganache
Couverture White

**HEAVY GANACHE**
- 32 oz 900 gr Heavy Cream (1 part)
- 112 oz 3150 gr Couverture White (3.5 parts) **500010**

**MEDIUM GANACHE**
- 32 oz 900 gr Heavy Cream (1 part)
- 96 oz 2700 gr Couverture White (3 parts) **500010**

**LIGHT GANACHE**
- 32 oz 900 gr Heavy Cream (1 part)
- 80 oz 2250 gr Couverture White (2.5 parts) **500010**

(Couverture can be used in either block, tablet or coin form with the same results)

**Preparation**
- Bring heavy cream to a boil.
- Add chopped Couverture Blocks or Coins.
- Remove from heat.
- Stir carefully until Couverture is completely dissolved.
- Confiseur d’Or flavorings may be added; for example unsweetened nut pastes, liquor concentrates, fruit compounds.
- Pour into clean container and cover with plastic wrap.
- Use as desired.

**SUGGESTIONS**

**Heavy Ganache**
- Is ideal for spreading between bars in order to cut out and dip and for forming hand rolled truffles.

**Medium Ganache**
- For fillings of cakes, pastries, chocolate specialties.
- Ideal when melted as coating - glaze for cakes and pastries.
- Can be piped and dipped.

**Light Ganache**
- For filling of truffles, pralines or molded items.
Ginger Mousse Served with Apple Streusel and Brandy Snaps

Ingredients for 25 portions

**GINGER MOUSSE**

- 4 oz 120 gr Water
- 8 oz 140 gr Sugar
- 4 oz 120 gr Glucose
- 10 oz 280 gr Yolks
- 10 sheets Gelatin 018019
- 4 oz 120 gr Ginger Juice 510005
- 16 oz 450 gr Whipped Cream

**Preparation**

- Bring sugar water and glucose to a boil.
- Continue boiling to 248°F.
- While the sugar is boiling place the egg yolks in a bowl and whisk so they become foamy.
- Soak the gelatin sheets in cold water.
- Add the boiled sugar to the yolks and continue whisking until they are cool.
- Warm the ginger juice and add the soaked gelatin.
- Cool to just reach setting point.
- Fold in the yolk mixture and the whipped cream.
- Pipe into molds lined with acetate strip and refrigerate.

**BRANDY SNAPS**

- 4 oz 120 gr Butter
- 6 oz 170 gr Sugar
- 4 oz 120 gr Glucose 031001
- 1 pinch 5 gr ground Ginger
- 1 pinch 5 gr ground Cinnamon
- 1 oz 25 gr All Purpose Flour

**Preparation**

- Melt butter, sugar and Glucose, bring to a boil.
- Add the spices and flour.
- Stir together.
- Divide between 2 Silpat mats ½ sheetpan size.
- Place a second Silpat on top and roll thinly with a rolling pin.
- Bake at 380°F until evenly bubbly and golden brown.
- Remove from oven and cut into triangles while warm. Shape immediately around the same mold the dessert was made in.

**FRANGIPANE**

- 8 oz 240 gr Almond Paste 502002
- 4 oz 120 gr Unsalted Butter
- 1 oz 25 gr Sugar
- 2 Eggs
- 1 oz 25 gr All Purpose Flour

**Preparation**

- Cream almond paste, soft butter and sugar until smooth.
- Whisk the eggs and add gradually. Sieve the flour and fold in.
- Pipe into small round Flexi Molds.

**HAZELNUT STREUSAL**

- 4 oz 120 gr Hazelnut Flour 040002
- 4 oz 120 gr Butter
- 4 oz 120 gr Sugar

**Preparation**

- Cream the butter and sugar in a mixer with the paddle attachment.
- Sieve flour and add Hazelnut Flour.
- Add the flour to the butter mixture.
- Allow to stir until barely combined and the mixture looks like large coarse crumbs.
- Refrigerate before use.
- Sprinkle on top of the frangipane and bake at 350°F until golden brown.
Ginger - Quark Custard Cream Cake

Yield: 4 x 10” cakes
2 layers chocolate almond sponge cake

**QUARK CREAM**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>32 oz</td>
<td>Fromage Blanc</td>
</tr>
<tr>
<td>17 oz</td>
<td>Sugar</td>
</tr>
<tr>
<td>3 oz</td>
<td>Milk, Whole</td>
</tr>
<tr>
<td>4 oz</td>
<td>Egg Yolks</td>
</tr>
<tr>
<td>2 oz</td>
<td>018019 Sheet Gelatin (26 sheets)</td>
</tr>
<tr>
<td>1 oz</td>
<td>011001 Vanilla Bean w/Seeds Compound</td>
</tr>
<tr>
<td>63 oz</td>
<td>Heavy Whipped Cream</td>
</tr>
</tbody>
</table>

**Preparation**

- Place gelatin sheets in cold water to soften.
- Mix fromage blanc, sugar, milk, egg yolks, pinch of salt and Vanilla Compound together.
- Add softened gelatin sheets.
- Fold in whipped heavy cream.

*For more information, call Vermont Butter & Cheese Company: Tel # 800-884-6287

**GINGER CUSTARD CREAM**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 oz</td>
<td>030006 Ginger Juice</td>
</tr>
<tr>
<td>17 oz</td>
<td>Sugar</td>
</tr>
<tr>
<td>50 oz</td>
<td>Heavy Cream</td>
</tr>
<tr>
<td>2 pc</td>
<td>092001 Bourbon Vanilla Beans from Madagascar</td>
</tr>
<tr>
<td>23 oz</td>
<td>Egg Yolks</td>
</tr>
<tr>
<td>2 oz</td>
<td>018017 Sheet Gelatin (26 sheets)</td>
</tr>
<tr>
<td>17 oz</td>
<td>Heavy Whipped Cream</td>
</tr>
</tbody>
</table>

**Preparation**

- Place gelatin sheets in cold water to soften.
- Combine heavy cream, Ginger Juice and sugar in a stainless steel saucepan.
- Place egg yolk and some of the above liquid in stainless steel bowl.
- Add split vanilla beans and a pinch of salt into first mix and bring to a boil.
- Add egg yolk mixture and bring to the rose stage at 180º F (Nappe).
- Pass through a sieve.
- Add softened gelatin sheets.
- Place mixture on an ice bath.
- Cool and fold in whipped heavy cream.

**JAMAICAN RUM PINEAPPLE**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 pc</td>
<td>Pineapple</td>
</tr>
<tr>
<td>2 oz</td>
<td>60 gr Light brown sugar</td>
</tr>
<tr>
<td>6 oz</td>
<td>170 gr Ginger Juice</td>
</tr>
<tr>
<td>1 oz</td>
<td>14 gr Tropical Fruit Puree Compound</td>
</tr>
<tr>
<td>2 oz</td>
<td>60 gr 077005 Rum Concentrate</td>
</tr>
<tr>
<td>½ oz</td>
<td>14 gr 021003 LemJet</td>
</tr>
</tbody>
</table>

**Preparation**

- Peel pineapple and cut into small chunks.
- Lightly sauté pineapple chunks, sugar and butter.
- Add remaining ingredients and simmer for approx. 5 minutes or until pineapple chunks are tender.

**ASSEMBLY**

- Prepare the chocolate almond sponge cake in advance and cut into thin layers.
- Place the cake rings on a flat sheet pan lined with a sheet of acetate.
- Make the Quark Cream and pour a layer into the cake ring.
- Refrigerate until set.
- Place a disc of sponge over the cream, spread the prepared pineapple over the sponge.
- Make the Ginger Custard and pour over the pineapple.
- Cover with a second disc of chocolate almond sponge.
- Refrigerate or freeze.

**DECORATIONS**

- Prepare a ginger-gel (Clear Gel 002055 and Ginger Juice 030006).
- Spread a thin layer of ginger-gel on cake.
- With Chocolate Dessert Sauce (002072) make a fantasy design on cake.
- Spread another thin layer of ginger-gel on it.
- This technique will give you a marbleized effect.
- Decorate with some fresh fruit and Transfer Sheet pieces.
Hazelnut Gianduja Bavarian Cream Charlotte

Yield 1 10” cake

**BASIC CREAM ANGLAISE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>17 oz 500 gr</td>
</tr>
<tr>
<td>Heavy Cream</td>
<td>17 oz 500 gr</td>
</tr>
<tr>
<td>Sugar</td>
<td>3 oz 100 gr</td>
</tr>
<tr>
<td>Egg Yolks</td>
<td>7 oz 200 gr</td>
</tr>
<tr>
<td>Vanilla Bean – split &amp; scraped</td>
<td>092001</td>
</tr>
</tbody>
</table>

**Preparation**

- Bring the milk, cream and 1/2 the sugar quantity to a boil.
- Combine the remaining sugar with the yolks and temper with the boiled cream.
- Return to the pan and heat carefully to rose (180°F).
- Pass through a strainer and cool over a water bath.

**HAZELNUT GIANDUJA BAVARIAN CREAM**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basic Cream Anglaise</td>
<td>22 oz 650 gr</td>
</tr>
<tr>
<td>Sheet Gelatin</td>
<td>10 pc</td>
</tr>
<tr>
<td>Hazelnut Gianduja</td>
<td>12 oz 350 gr</td>
</tr>
<tr>
<td>Heavy Whipped Cream</td>
<td>16 oz 450 gr</td>
</tr>
</tbody>
</table>

**Preparation**

- Soak the sheet gelatin in cold water until soft, add to the warm cream anglaise and stir until melted.
- Soften the gianduja, add to the anglaise.
- Allow to cool until it just reaches setting point and fold in the whipped cream.

**ORANGE CRUNCH BASE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double Cream Couverture</td>
<td>10oz 300 gr</td>
</tr>
<tr>
<td>Crushed Gaufrette Wafers</td>
<td>5oz 140 gr</td>
</tr>
<tr>
<td>Chopped Candied Orange</td>
<td>3oz 75 gr</td>
</tr>
<tr>
<td>Praline Faste Dark Hazelnut</td>
<td>10oz 300 gr</td>
</tr>
</tbody>
</table>

**Preparation**

- Melt the couverture, combine with other ingredients.
- Spread out onto a Silpat in a thin layer.
- Cut discs the size of the cake ring.

**ASSEMBLY AND DECORATION**

- Place the orange crunch layer into a cake ring which has been lined with a strip of acetate 001028.
- Soften a small amount of hazelnut gianduja and spread a thin layer over the base.
- Place a disc of light hazelnut sponge cake over the orange crunch layer – the sponge disc should be a little smaller so the lady fingers will stay in place.
- Place the lady fingers 009001 around the inside of the cake ring.
- Fill with a layer of Gianduja Bavarian.
- Place a second hazelnut sponge layer in the center and pour the remaining mousse into the ring.
- Allow to set.
- Decorate with segments of candied orange slices 008022, a bulb of whipped cream and a chocolate decoration piece 001154.
Hazelnut Gianduja Parfait

Yields 40 portions

| 8 oz  | 250 gr | Sugar                  |
| 8 pc  |        | Egg Yolks              |
| 5 oz  | 150 gr | Hazelnut Gianduja 501002 |
| 1 oz  | 20 gr  | Kirsch Concentrate 077001 |
| 3 oz  | 80 gr  | Black Forest Shavings Dark 506001 |
| 1 qt  | 1 l    | Whipped Cream          |

**Preparation**

- Warm the yolks and sugar over a bain marie until hand warm.
- Place on a mixer and whip until ribbon stage.
- Melt the Hazelnut Gianduja, add the Kirsch and add to the yolk mixture.
- Fold in the whipped cream and Black Forest Shavings.
- Freeze.
**Ice Cream Basic recipe**

**ICE CREAM BASE**

<table>
<thead>
<tr>
<th>32 oz</th>
<th>900 gr</th>
<th>Milk, Whole</th>
</tr>
</thead>
<tbody>
<tr>
<td>11 oz</td>
<td>300 gr</td>
<td>Heavy Cream</td>
</tr>
<tr>
<td>10 oz</td>
<td>260 gr</td>
<td>Egg Yolks</td>
</tr>
<tr>
<td>10 oz</td>
<td>260 gr</td>
<td>Sugar</td>
</tr>
<tr>
<td>1 pc</td>
<td></td>
<td>Bourbon Vanilla Bean from Madagascar 092001</td>
</tr>
</tbody>
</table>

**Preparation**

- Combine milk, heavy cream, ½ sugar and scraped vanilla bean in a saucepan and bring to a boil.
- Place egg yolks and second ½ of sugar in a bowl and mix together well.
- Temper egg yolk, sugar milk mixture with the boiled milk-cream-sugar mixture and return to the pan.
- Heat carefully to rose (180°F).
- Pass mixture through a chinois, and place over an ice bath.
- When cooled the following ice creams can be produced:

**PRALINE ICE CREAM**

- Add 20% of Praline Paste 501001 by weight into ice cream base.

**GIANDUJA ICE CREAM**

- Add 20% of melted Gianduja 501002 by weight into ice cream base.

**CHOCOLATE ICE CREAM**

- Add 20% of melted Couverture Double Cream 500003 by weight into ice cream base.
**Milk Chocolate Mousse Wrapped in a Chocolate Collar Garnished with Orange Tuile and served with Caramel Oranges**

Ingredients for 25 portions

**ORANGE CRUNCH BASE**
- 10 oz 283 gr Couverture Double Cream 500003
- 5 oz 140 gr Crushed Gaufrette Wafers 009005
- 3 oz 85 gr Glazed Orange Slices 008022
- 10 oz 283 gr Praline Paste 501006

*(Couverture can be used in either block, tablet or coin form with the same results)*

**Preparation**
- Melt the couverture.
- Chop the orange slices into small pieces.
- Combine all ingredients.
- Spread out onto a Silpat in a thin layer.
- Refrigerate and cut discs to fit inside the molds.

**MILK CHOCOLATE MOUSSE**
- 3 oz 85 gr Sugar
- 3 oz 85 gr Water
- 3 Egg Yolks
- 1 Whole Egg
- 5 Sheets of Gelatin 018019
- 8 oz 225 gr Couverture Milk 500012
- 1 pt 450 gr Whipping Cream

**Preparation**
- Bring sugar and water to a boil.
- Place egg and egg yolks in a mixer and whip until foamy. Add the boiled sugar syrup once it has reached 248°F. Continue beating until cool.
- Soak the gelatin sheets in cold water until soft. Squeeze off the excess water and warm until dissolved. Add to the egg mixture.
- Melt the orange couverture, fold into the yolk mixture.
- Fold in the whipped cream.

**ORANGE TUILE BATTER**
- 5 floz 140 gr Orange juice, fresh
- 14 oz 400 gr Powder Sugar
- 3 oz 85 gr Cake Flour
- 5 oz 140 gr Butter
- 1/4 tsp Orange Rappe 008020

**Preparation**
- Sieve flour and powder sugar together.
- Add orange juice and zest from 1 orange.
- Melt the butter and add.
- Cover and refrigerate.
- Spread thinly on a Silpat Mat.
- Bake at 380°F until golden brown.
- Allow to cool and break into pieces.

**CARAMEL ORANGES**
- 12 Oranges
- 4 oz 110 gr Sugar
- 8 oz 225 gr Orange Juice
- 2 oz 60 gr Grand Marnier Concentrate 066001

**Preparation**
- Cut the oranges in segments.
- Caramelize the sugar, add orange juice and allow to reduce a little.
- Add the orange segments and continue to cook on a low heat until the oranges are also golden brown. Add the Grand Marnier.
- Cool before plating.

**CHOCOLATE TUBES**
- 3 Transfer Sheets 001024
- 16 oz 450 gr Hard Dark Chocolate Glaze 500019

**Preparation**
- Cut the transfer sheets into 9 even pieces by cutting into 3 vertically and then each strip into 3 sections.
- Spread with a thin layer of melted chocolate and wrap to form a tube. The end can overlap this will come away easily when unwrapping the tube.

**ASSEMBLY**
- Place a disc of orange chocolate crunch in the base of each tube.
- Fill with orange chocolate mousse, refrigerate.
- Peel the transfer sheet away just before service.
- Decorate with orange tuile pieces and caramelized oranges.
Chocolate Hazelnut Sponge Cake
Yield 2 cake frames 15” x 15”

SPONGE
53 oz 1500 gr Hazelnut Danish Filling 505019
51 oz 1440 gr Egg Yolks
42 oz 1200 gr Egg Whites
26 oz 750 gr Sugar
14 oz 400 gr Cake Flour
7 oz 200 gr Cocoa Powder 018013

Preparation
■ Mix Hazelnut Danish Filling and eggs yolks together to ribbon stage.
■ Prepare a meringue with the egg whites and sugar.
■ Mix the two mixtures together, fold in flour and Cocoa Powder.
■ Bake at 340º F or 170º C for approx. 75 minutes.
Hazelnut Frangipan
Yield 1 sheet pan

**FRANGIPANE**

| 35 oz | 1000 gr | Hazelnut Danish Filling 505019 |
| 17 oz | 500 gr  | Butter                      |
| 17 oz | 500 gr  | Egg by weight               |
| 9 oz  | 250 gr  | Cake Flour                  |

**Preparation**
- Combine Hazelnut Danish Filling and butter in a mixing bowl.
- Mix until light and creamy.
- Slowly add eggs.
- Fold in cake flour.
- Pipe into desired tartlet shell or into a full size sheet pan lined with parchment paper.
- Bake at approx. 380º F depending on size.

**ASSEMBLY**
- Place your favorite fruits on top, such as apricots, cranberries, peaches, apples, pears, etc.
Light Hazelnut Sponge
Yield 4 x 10” sponges

**S P O N G E**

<table>
<thead>
<tr>
<th>Oz</th>
<th>Gr</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>35</td>
<td>1000</td>
<td>Hazelnut Danish Filling 505019</td>
</tr>
<tr>
<td>22</td>
<td>640</td>
<td>Egg Yolks</td>
</tr>
<tr>
<td>2</td>
<td>60</td>
<td>Water</td>
</tr>
<tr>
<td>14</td>
<td>400</td>
<td>Egg Whites</td>
</tr>
<tr>
<td>7</td>
<td>200</td>
<td>Sugar</td>
</tr>
<tr>
<td>10</td>
<td>300</td>
<td>Cake Flour</td>
</tr>
</tbody>
</table>

**Preparation**
- Mix Hazelnut Danish Filling, egg yolks and water until smooth.
- Beat egg whites and sugar to a meringue.
- Combine the two mixtures and fold in the cake flour.
- Fill mixture in 10” diameter cake rings.
- Bake at 370° F for approx. 30 - 35 minutes.
Hazelnut Jelly Roll

Yield 1 sheet pan

**JELLY ROLL**

- 5 oz 150 gr Egg Yolks
- 7 oz 200 gr Hazelnut Danish Filling 505019
- 5 oz 150 gr Egg Whites
- 2 oz 75 gr Sugar
- 2 oz 75 gr Cake Flour

**Preparation**

- Mix egg yolks and Hazelnut Danish Filling until smooth.
- Beat egg whites and sugar to a meringue.
- Combine the two mixtures and fold in the cake flour.
- Spread mixture on a parchment lined sheet pan and bake at 420° F for 5 minutes.
Hazelnut Pitta

**Sponge**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Weight</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1000 gr</td>
<td>35 oz</td>
</tr>
<tr>
<td>Levit Instant</td>
<td>100 gr</td>
<td>3.5 oz</td>
</tr>
<tr>
<td>Fresh Yeast</td>
<td>150 gr</td>
<td>5 oz</td>
</tr>
<tr>
<td>White Wheat Flour</td>
<td>2400 gr</td>
<td>85 oz</td>
</tr>
</tbody>
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**Preparation**
- Dissolve Levit and yeast in the water, add flour and mix to dough.
- Allow to rest for about 3/4 hour.

**Mixture**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Weight</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>400 gr</td>
<td>14 oz</td>
</tr>
<tr>
<td>Sugar</td>
<td>200 gr</td>
<td>7 oz</td>
</tr>
<tr>
<td>Hazelnut Danish Filling</td>
<td>200 gr</td>
<td>7 oz</td>
</tr>
<tr>
<td>Egg by weight</td>
<td>250 gr</td>
<td>9 oz</td>
</tr>
<tr>
<td>Salt</td>
<td>40 gr</td>
<td>1 oz</td>
</tr>
<tr>
<td>Vanilla Bean with Seeds Compound</td>
<td>15 gr</td>
<td>0.5 oz</td>
</tr>
<tr>
<td>Lemon with Peel Compound</td>
<td>15 gr</td>
<td>0.5 oz</td>
</tr>
<tr>
<td>Raisins</td>
<td>1000 gr</td>
<td>35 oz</td>
</tr>
</tbody>
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**Preparation**
- Cream all ingredients together, except raisins.
- Add mixture to sponge and knead to dough.
- At the end fold gently the raisins into the dough.
- Allow to rest for bulk fermentation for 1 hour.

**Work off**
- Scale dough into 1 lb (450 gr) pieces.
- Form round pieces and roll out, or press flat.
- Place in greased cake rings of 8” diameter and allow to proof.

**Baking information**

*Baking temperature:* approx. 370º F., not lower then 350º F.
*Baking time:* approx. 30-40 minutes
*Steam:* no

**Topping**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Weight</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hazelnut, sliced</td>
<td>450 gr</td>
<td>16 oz</td>
</tr>
<tr>
<td>Nib Sugar</td>
<td>450 gr</td>
<td>16 oz</td>
</tr>
<tr>
<td>Powdered Sugar</td>
<td>350 gr</td>
<td>12 oz</td>
</tr>
</tbody>
</table>

**Assembly**
- Spray with Egg Wash and dock with a fork.
- Sprinkle sliced hazelnuts and nib sugar on top.
- Then dust with powdered sugar.

**Suggestion**
- Flavor dough with Fiori di Sicilia.
Light Filbert Soufflé Cakes

Yield 60 small cakes

- 8 oz 200 gr Cream
- 4 oz 100 gr Egg Yolks
- 6 oz 150 gr Hazelnut Danish Filling 505019
- 6 oz 150 gr Egg Whites
- 3 oz 75 gr Sugar

Preparation
- Cream, yolks and Hazelnut Danish Filling to a smooth paste.
- Whisk egg whites and sugar to soft peaks and fold into the hazelnut mixture.
- Bake in greased, sugar dusted molds at 360ºF – 380ºF until well risen and golden.
- Cake freezes well.
- Serve with warm poached fruit, such as cherries in kirsch.

SUGGESTION
- Fill into an unbaked pastry shell which has sultanas sprinkled on the base.
- Bake.
Hazelnut Eclairs

C H O U X P A S T R Y

16 oz 460 gr Water
7 oz 220 gr Butter
1 tsp 12 gr Salt
12 oz 340 gr All Purpose Flour
10 pc Whole Eggs

Preparation
■ Bring water, butter and salt to a boil.
■ Add sieved flour stirring constantly.
■ Continue to roast the choux dough until it comes cleanly away from the sides of the pan.
■ Cool down.
■ Beat the eggs and add gradually to the mix. Continue beating until the paste is smooth and shiny.
■ Pipe into desired shapes. Sprinkle with sliced hazelnuts.
■ Bake at 370°F with steam until well risen, reduce the heat to 320°F once they have color.

HAZELNUT VANILLA CREAM FILLING

4 oz 110 gr Vanilla Cream Powder 504011 (freeze stable)
16 oz 450 gr Milk
2 oz 50 gr Praline Paste Dark Hazelnut 501001
7 oz 200 gr Whipped Cream

Preparation
■ Combine Vanilla Cream powder and milk and mix at high speed for 3 – 4 minutes.
■ Blend the Praline Paste into the vanilla cream.
■ Fold in whipped cream.
■ Pipe into the hazelnut éclairs.
Pistachio White-Chocolate Mousse Charlotte

yields 2 x 10” cakes
2 layers of pistachio sponge cake

**WHITE CHOCOLATE MOUSSE**

- 21 oz 600 gr Heavy Cream
- 7 oz 200 gr Egg yolks
- 32 oz 900 gr White Couverture 500006
- 1 oz 30 gr Gelatin (18 sheets) 018019
- 28 oz 800 gr Heavy Whipped Cream

(Couverture can be used in either block, tablet or coin form with the same results)

**Preparation**
- Warm the heavy cream.
- Add to yolks and temper.
- Return to the pan and heat carefully to rose.
- Sieve and cool over ice water.
- Melt the White Couverture tablets, blocks or coins, add to cream base.
- Soak the Gelatin in cold water, warm until dissolved and add to mixture.
- Fold in the whipped cream.

**ASSEMBLY AND DECORATION**
- Place a disc of pistachio sponge on a sheet pan.
- Place a cake ring over the sponge.
- Place Lady Fingers 009001 around the inside edge of the ring.
- Pour a layer of mousse over the sponge base.
- Place a smaller disc of pistachio sponge in the center
- Fill to the top with mousse.
- Smooth with a palette knife.
- Refrigerate or freeze.
- Chop pistachios 018018 and mix with white chocolate shavings 506003
- Sprinkle over the surface.

**PLATED DESSERT**
- Fresh raspberries
- Raspberry Dessert Sauce 505036
Poached Pear served with Panne Cotta on a base of Hazelnut Dacquoise

Ingredients for 25 servings

**PANNA COTTA**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Units</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Half &amp; Half</td>
<td>32 oz</td>
<td>900 gr</td>
<td></td>
</tr>
<tr>
<td>Panna Cotta Powder</td>
<td>3 oz</td>
<td>85 gr</td>
<td>504010</td>
</tr>
</tbody>
</table>

**Preparation**

- Combine Half & Half with Panna Cotta Powder, bring to a boil stirring constantly.
- Pour into small molds and refrigerate.

**POACHED PEARS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Units</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pears</td>
<td>15</td>
<td></td>
<td></td>
</tr>
<tr>
<td>White Riesling Wine</td>
<td>2 qts</td>
<td>2 l</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>16 oz</td>
<td>450 gr</td>
<td></td>
</tr>
<tr>
<td>Vanilla Beans (split and scraped)</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peel from 1 Orange</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peel from 1 lemon</td>
<td>1</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Preparation**

- Peel the pears.
- Combine all the other ingredients and bring to boil.
- Turn down the heat so the liquid is simmering gently.
- Add the pears and poach until tender.

**DACQUOISE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Units</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg White</td>
<td>3 oz</td>
<td>85 gr</td>
<td></td>
</tr>
<tr>
<td>Sugar</td>
<td>1 oz</td>
<td>28 gr</td>
<td></td>
</tr>
<tr>
<td>Almond Flour</td>
<td>3 oz</td>
<td>85 gr</td>
<td>040001</td>
</tr>
<tr>
<td>Powder Sugar</td>
<td>3 oz</td>
<td>85 gr</td>
<td></td>
</tr>
<tr>
<td>White Couverture (melted)</td>
<td>4 oz</td>
<td>110 gr</td>
<td></td>
</tr>
</tbody>
</table>

**Preparation**

- Whip egg white and sugar to soft peak
- Combine almond flour and powder sugar.
- Fold into the egg white.
- Pipe out onto parchment paper a little larger than the opening of the panna cotta mold.
- Bake at 350°F until golden brown.
- Allow to cool and brush with melted couverture.

**PLATING**

- Halve and core the pears, take ½ pear per portion plus 3 slices.
- Un mold the Panna Cotta.
- Place on a disc of dacquoise.
- Arrange in a bowl with the pear, add some fruit for color.
- Sieve the poaching liquid from the pears and add to the dessert.
Praline Bavarian Cake

**CHOCOLATE CAKE WITH UNSWEETENED COCOA PASTE**

Yield - 1/2 sheet pan or 2 x 8” cakes
Makes a rich dense chocolate sponge cake

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Weight</th>
<th>Item Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 oz</td>
<td>225 gr</td>
<td>Yolks</td>
</tr>
<tr>
<td>6 oz</td>
<td>170 gr</td>
<td>Sugar</td>
</tr>
<tr>
<td>5 oz</td>
<td>140 gr</td>
<td>Cake Flour</td>
</tr>
<tr>
<td>12 oz</td>
<td>340 gr</td>
<td>Egg white</td>
</tr>
<tr>
<td>4 oz</td>
<td>110 gr</td>
<td>Sugar</td>
</tr>
<tr>
<td>4 oz</td>
<td>110 gr</td>
<td>Cocoa Paste Unsweetened</td>
</tr>
<tr>
<td>2 oz</td>
<td>55 gr</td>
<td>Butter</td>
</tr>
</tbody>
</table>

**Preparation**
- Whip egg yolks and sugar until foamy.
- Sift the cake flour and fold into the yolk mixture.
- Whip the egg whites and second sugar quantity to soft peak.
- Fold half of the whites into the batter.
- Melt cocoa paste and butter together, add to sponge batter.
- Fold in the remaining whites.
- Bake at 350ºF for 20 - 25 minutes.
- Wrap immediately in plastic wrap to keep moist.

**PRALINE BAVARIAN**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Weight</th>
<th>Item Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>17 oz</td>
<td>500 gr</td>
<td>Milk</td>
</tr>
<tr>
<td>17 oz</td>
<td>500 gr</td>
<td>Heavy Cream</td>
</tr>
<tr>
<td>3 oz</td>
<td>100 gr</td>
<td>Sugar</td>
</tr>
<tr>
<td>7 oz</td>
<td>200 gr</td>
<td>Egg Yolks</td>
</tr>
<tr>
<td>1 pc</td>
<td></td>
<td>Vanilla Bean – split &amp; scraped</td>
</tr>
</tbody>
</table>

**Preparation**
- Bring the milk, cream and ½ the sugar quantity to a boil.
- Combine the remaining sugar with the yolks and temper with the boiled cream.
- Return to the pan and heat carefully to rose (180ºF).
- Pass through a strainer and cool over a water bath.

**BASIC CREAM ANGLAISE**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Weight</th>
<th>Item Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>22 oz</td>
<td>650 gr</td>
<td>Basic Cream Anglaise</td>
</tr>
<tr>
<td>10 pc</td>
<td></td>
<td>Sheet Gelatin 018019</td>
</tr>
<tr>
<td>12 oz</td>
<td>350 gr</td>
<td>Praline Paste Dark Hazelnut 501001</td>
</tr>
<tr>
<td>16 oz</td>
<td>450 gr</td>
<td>Heavy Whipped Cream</td>
</tr>
</tbody>
</table>

**Preparation**
- Soak the sheet gelatin in cold water until soft, add to the warm cream anglaise and still until melted.
- Add the praline paste to the anglaise.
- Allow to cool until it just reaches setting point and fold in the whipped cream.

**PRALINE GLAZE**

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Weight</th>
<th>Item Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 oz</td>
<td>150 gr</td>
<td>Heavy Cream</td>
</tr>
<tr>
<td>8 oz</td>
<td>225 gr</td>
<td>Clear Gel 505011</td>
</tr>
<tr>
<td>8 oz</td>
<td>225 gr</td>
<td>Water</td>
</tr>
<tr>
<td>10 oz</td>
<td>300 gr</td>
<td>Praline Paste Dark Hazelnut 501001</td>
</tr>
</tbody>
</table>

**Preparation**
- Bring clear gel and water to a boil.
- Add heavy cream and praline paste and stir until smooth.
- Allow to cool to a smooth flowing consistency before pouring over the cake.

**ASSEMBLY AND DECORATION**

- Cut the sponge cake into 2 layers.
- Prepare a rectangular frame on a piece of acetate on a flat surface.
- Pour half of the praline Bavarian into the frame and spread evenly.
- Place a layer of sponge over the Bavarian and repeat.
- Refrigerate.
- Finish with a layer of baked chocolate sweet dough which has been spread with orange marmalade 505016.
- Freeze.
- Flip over and remove the layer of acetate.
- Glaze with a thin layer of Praline Glaze.
- Decorate with chocolate loops, petals and cigarettes.
Raspberry Mousse Cake
yields 2 x 10” cakes

Jaconde sponge
1 sugar dough base
2 layers of almond sponge

**ITALIAN MERINGUE**

- **Sugar**: 400 gr
- **Water**: 200 gr
- **Glucose**: 30 gr
- **Egg whites**: 180 gr

**Preparation**
- Place sugar, water and glucose in a pot and bring to a boil.
- Whip egg whites, add sugar syrup once it reaches 248ºF.
- Continue whipping until cool.

**RASPBERRY MOUSSE**

- **Raspberry Puree**: 350 gr
- **Gelatin (7 sheets)**: 12 gr
- **Italian Meringue**: 450 gr
- **Heavy Whipped Cream**: 550 gr

**Preparation**
- Warm the raspberry puree.
- Soak the gelatin, add to the warm puree to dissolve.
- Cool until puree just reaches setting point.
- Fold in the Italian meringue.
- Fold in the whipped cream.

**ASSEMBLY AND DECORATION**

- Place a strip of jaconde on the inside of the ring.
- Spread raspberry marmalade 505010 over the sugar dough base.
- Place a disc of almond sponge over it.
- Sprinkle some fresh raspberries on top of the sponge.
- Pour a layer of raspberry mousse over the raspberries.
- Place a smaller disc of almond sponge in the center.
- Fill the ring with mousse and smooth with a palette knife.
- Refrigerate or freeze.
- Spread a thin layer of Raspberry/Strawberry Gel 505014 over the surface.
- Pipe bulbs of whipped cream to divide the cake and decorate with fresh raspberries.

**PLATING**

- Fresh raspberries
- Dusting Raspberry Freeze Dried Fruit Powder
- Raspberry Dessert Sauce 505036
Semolina Flan
Yields 25 portions

**SEMOLINA FLAN**
- 44 oz 1250 gr Milk, Whole
- 11 oz 310 gr Heavy Cream
- 5½ oz 155 gr Flan Powder 504008
- 2 oz 80 gr Semolina

**Preparation**
- Pour ½ amount of milk and heavy cream in sauce pan and add Flan Powder and semolina.
- Bring mixture to a boil while stirring constantly.
- Add second ½ of cold milk and heavy cream and pour into desired dishes.

**DECORATION**
- 14.1 oz 400 gr Heavy Whipped Cream
- 17.6 oz 500 gr Raspberry Dessert Sauce 505036

**Preparation**
- Pipe diagonally heavy whipped cream with plain pastry tip.
- Pour Raspberry Dessert Sauce into dish.
Strawberry Mousse on a Bed of Wine Jelly Served with Baked Almond Frangipane and Strawberry sauce

Ingredients for 25 portions

**STRAWBERRY WINE JELLY**
- 26 oz 740 gr Clear Gel 505011
- 13 oz 370 gr Riesling or Dessert Wine
- 16 oz 450 gr Strawberries

**Preparation**
- Heat Clear Gel with wine. Bring to a boil.
- Cut strawberries into small pieces and place in plexiglass rings.
- Pour a layer of wine jelly over the fruit, refrigerate.

**MOUSSE**
- 15 oz 425 gr Strawberry Puree 510008
- 3 oz 85 gr Sugar
- 8 sheets Gelatin 018019
- 18 oz 510 gr Italian Meringue
- 24 oz 680 gr Whipped Cream
- 0.5 oz 14 gr Freeze Dried Strawberry Powder 511006

**Preparation**
- Warm the puree with the first quantity of sugar.
- Soak the leaves of gelatin in cold water until soft, squeeze out and add to the warm puree.
- Stir until melted.
- Cool until setting point is just reached.
- Add half of the puree to the Italian meringue and fold in.
- Add back to the remaining meringue and gently combine.
- Fold in the whipped cream and freeze dried strawberry powder.
- Fill into molds and allow to set.

**ITALIAN MERINGUE**
- 14 oz 400 gr Sugar
- 7 oz 200 gr Water
- 1 oz 28 gr Glucose 031001
- 6 pc Egg white

**Preparation**
- Bring sugar, glucose and water to a boil.
- Clean the pan and boil to 248°F.
- Pour onto half beaten whites, continue beating until cool.

**FRANGIPANE**
- 8 oz 225 gr Almond paste 502002
- 4 oz 110 gr Unsalted Butter
- 1 oz 28 gr Sugar
- 2 Eggs
- 1 oz 28 gr All Purpose Flour

**Preparation**
- Cream almond paste, soft butter and sugar until smooth.
- Whisk the eggs and add gradually. Sieve the flour and fold in.
- Pipe into small round Flexi Molds.

**HAZELNUT STREUSAL**
- 4 oz 120 gr All Purpose Flour
- 4 oz 120 gr Hazelnut Flour 040002
- 4 oz 120 gr Butter
- 4 oz 120 gr Sugar

**Preparation**
- Cream the butter and sugar in a mixer with the paddle attachment.
- Sieve flour and add Hazelnut Flour.
- Add the flour to the butter mixture.
- Allow to stir until barely combined and the mixture looks like large coarse crumbs.
- Refrigerate before use.
- Sprinkle on top of the frangipane and bake at 350°F until golden brown.

**PLATING**
- Serve with Arte Piatto Strawberry Sauce 505037
Strawberry Trifle with White Chocolate Mousse

Ingredients for 25 portions

**JELLY LAYER**
- 14 oz  400 gr  Clear Gel 505011
- 7 oz    200 gr  Riesling or Water
- 8 oz    230 gr  Strawberries

**Preparation**
- Cut strawberries into small pieces and place in the bottom of each glass.
- Heat the Clear Gel together with either water or wine, bring to a boil.
- Pour a layer into the base of each glass.
- Refrigerate. The Clear Gel will set within 30 minutes.

**CUSTARD LAYER**
- 2 oz    55 gr  Flan Powder 504008
- 20 oz   550 gr  Whole Milk

**Preparation**
- Combine the Flan powder and milk, bring to a boil stirring constantly.
- Pour into the glass directly over the Gel layer.
- Refrigerate.

**WHITE CHOCOLATE MOUSSE WITH STRAWBERRY FREEZE DRIED FRUIT POWDER**
- 20 oz  560 gr  White Chocolate Mousse 504004
- 1 oz    28 gr  Strawberry Freeze Dried Fruit Powder 511006
- 20 oz   560 gr  Cold Water
- 20 oz   560 gr  Whipped Cream

**Preparation**
- Combine the White Chocolate Mousse powder with the Strawberry Freeze Dried Fruit Powder. Rub together well.
- Add the cold water and beat on high speed until it has a meringue like consistency.
- Fold in the whipped cream.
- Pipe into the glass using a large round tube.
- Decorate with a ruffle made with the Choc O’Rolle 501014 – Ruffle maker (Girolle) 501019
- Fan Gaufrette wafers 009004 can be served with the dessert to add the ‘crunch’ factor.
Super Shiny Chocolate Glaze
Beautiful chocolate mirror for cakes and individual desserts

4 floz 113 gr Water
5 oz 140 gr Glucose 031001
6 oz 170 gr Sugar
31 oz 890 gr Clear Gel 505011
5 oz 140 gr Cocoa powder 018013
8 floz 226 gr Water

Preparation
- Combine water, sugar and glucose. Heat until all ingredients have dissolved but do not bring to a boil.
- Add Clear Gel, stir until dissolved and heat until simmering.
- Mix together the cocoa powder and second quantity of water.
- Add to gel mixture and bring to a quick boil.
- Remove from heat and strain.
- Allow to cool to 82 °F before use.
- Glaze frozen cakes immediately after removal from the freezer.
Trés Leche Cake
Yield 4 x 9" cakes

**WHITE CHOCOLATE SPONGE CAKE**

- 12 oz 340 gr Couverture White 500010
- 8 oz 225 gr Vegetable Oil
- 4 oz 110 gr Butter
- ½ oz 4 gr Vanilla Compound 011001
- ½ oz 4 gr Orange Compound 011004
- 16 oz 450 gr Eggs
- 16 oz 450 gr Egg Yolks
- 16 oz 450 gr Sugar
- 8 oz 225 gr Egg Whites
- 4 oz 110 gr Sugar
- 17 oz 480 gr Cake Flour

(Couverture can be used in either block, tablet or coin form with the same results)

**Preparation**

- Melt the couverture and butter, add the orange and vanilla compounds and vegetable oil.
- Whip the eggs, egg yolks and sugar until foamy.
- Whip the egg whites and sugar to soft peak.
- Sieve the flour.
- Fold the beaten egg whites into the egg yolk mixture.
- Fold in the flour.
- Fold into the couverture mixture.
- Bake at 325°F for 40 minutes.
- Allow to cool.

**SOAKING MILK LIQUID**
For 1 cake

- 4 oz 100 gr Condensed Milk
- 4 oz 100 gr Evaporated Milk
- 4 oz 100 gr Whole Milk

**ASSEMBLY AND DECORATION**

- Trim the baked crust from the sponge cake.
- Brush the cake with the soaking milk, refrigerate.
- Coat sides white truffle vermicelli 505030.
- Decorate with sliced strawberries, glaze with raspberry strawberry gel 505014.
- Pipe a boarder of whipped cream around the edge of the cake and sprinkle with chopped pistachios.
- Garnish the center with a white marbled ruffle 501013.
Mirliton Plum tart
Yield 4 12” tarts

| 24 ea | Eggs |
| 8 ea | Yolks |
| 3 lb 1360 gr | Almond flour 040001 |
| 2 lb 12oz 1250 gr | Sugar |
| 4 oz 110 gr | Cornstarch |
| 5 oz 140 gr | Orange Rappe 008020 |
| 5 oz 140 gr | Lemon Rappe 008019 |
| 13 oz 375 gr | (1Bag) *Plum Filling with Balsamico 505022 |

Preparation
- Mix eggs and yolks
- Add sugar, combine well
- Sift together almond flour and cornstarch and add to eggs
- Add orange and lemon zest.
- Put plum filling in the bottom of 4, 12” tart shells
- Pour the Mirliton mix over the plum and smooth the top
- Bake 350 F for approx 20 30 minutes or until the tart is set and golden brown.

*Have plums reconstituted before starting this recipe.
Warm Plum Streusel Cake
Yield 25 Portions

**CAKE**
- 8 oz 225 gr Cream Cheese
- 16 oz 453 gr Butter
- 8 oz 225 gr Sugar
- 8 oz 225 gr Corn Syrup
- 6 ea 6 ea Eggs
- 26 oz 735 gr All Purpose Flour
- 1/2 oz 15 gr Baking Powder
- 1/2 oz 15 gr Vanilla Extract
- 1/2 oz 15 gr Orange Rappe 008020
- 1/2 oz 15 gr Lemon Rappe 008019
- 26 oz 750 gr (2 Bags) Plum With Balsamico 505022

Preparation
- Cream the cheese and the butter
- Add the sugar and the corn syrup
- Add the eggs one at a time
- Add the vanilla and zest, then the flour.
*Have Plum filling reconstituted before starting this recipe.

**MUESLI STREUSEL**
- 1 1/2 lb 680 gr All Purpose Flour
- 1 lb 450 gr Birchermüesli 037005
- 1 lb 450 gr Brown Sugar
- 1 lb 450 gr Butter
- 1/4 oz 15 gr Lemon Rappe 008019

Preparation
- Mix all the dry together in a mixing bowl
- Add Cold butter, mix until all the butter is incorporated and the mix is crumbly.
  (Do not over mix)

**ASSEMBLY**
- After the cake mix is complete fold in the reconstituted Plum Filling.
- Fill into 25 buttered ring molds, top with streusel and bake at 350°F
- for 15-20 minutes.