

Vanilla pearl inspiration

*In collaboration with Thierry Bamas, Nelson Lechien,
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Meilleur ouvrier de France pastry & world champion of frozen desserts

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Bourbon vanilla pearls

Only composed of finely sieved vanilla seeds with our natural vanilla concentrate, Vanilla pearls are the most natural and concentrated vanilla product on the market. Particularly suitable for ice cream, vanilla pearls are easy to use. You do not need to split the pods, only 1 gram of vanilla pearls equals 1 vanilla pods.

Suggested Dosage: 1-2 grams per liter



Vanilla macaroon by Thierry Bamas



Ingredients

For 220 units.

Macaroon shell

- 600 g of Eurovanille almond powder
- 600 g of icing sugar
- 220 g of egg whites (1)
- 600 g caster sugar (1)
- 180 g of water
- 210 g of egg whites (2)
- 40 g caster sugar (2)

Total weight: 1,420 grams

Vanilla Ganache

- 1,500 g of Zephyr ivory couverture
- 720 g of UHT cream
- 140 g of sugar syrup
- 320 g of dry butter
- 12 g of Eurovanille vanilla pearl

Total weight: 2,692 grams



Process

Macaroon shell:

Mix the almond powder, icing sugar and egg whites (1).

Boil the water and caster sugar at 118 °C.

Beat the egg whites (2) to peaks with the caster sugar (2).

Pour the boiled sugar over the white mixture and let it cool in the mixer.

Stir the whites into the almond-icing sugar-egg whites in 4 parts and fold.

Prep the macaroons and sprinkle with poppy seeds.

Leave it to crust for one hour and bake at 145 °C for 28 minutes.

Vanilla ganache:

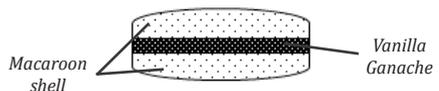
Boil the cream, sugar syrup and butter.

Add the vanilla pearl and leave to infuse for an hour.

Heat the mixture to 70 °C and pour over the couverture.

Mix and leave it to refrigerate for 24 hours before use.

Assembly:



Vanilla Mille-Feuille by Nelson Lechien



Ingredients

For 10 units.

Mille-feuille puff pastry

- 466 g of T55 flour
- 200 g of T45 flour
- 234 g of water
- 134 g of single cream
- 16 g of sea salt
- 46 g of brown sugar
- 666 g of trimming butter

Total weight: 1,762 grams

Crème pâtissière

- 500 g of milk
- 20 g of Eurovanille vanilla pearl
- 72 g caster sugar
- 24 g of fish gelatin
- 22 g of cornflour
- 22 g of flour
- 36 g of butter
- 80 g of egg yolks

Total weight: 776 grams



Process

Mille-feuille puff pastry:

For the tempera:

With the mixer, using a flat beater, mix in the mineral water, the sea salt and the brown sugar to the pastry in the mixing bowl.

Add the cream and flour.

Mix as little as possible to avoid giving too much body to the dough.

Spread the dough in a 2 cm thick square and let it stand in cling film for one hour in the fridge.

Spread the butter to a thickness of about one centimetre.

Set down the square of tempera butter, fold the butter on each side towards the centre to lock in the butter.

Spread the dough to form a rectangle three times longer than it is wide.

Make one turn (fold in thirds) turning a quarter to the right (or the left).

Repeat this process four times, leaving at least two hours' rest in a refrigerator at each turn.

Spread to 1.5 mm.

Tip: Make the pastry over two days and do the last round the day you want to use your pastry.

Crème pâtissière:

In a saucepan covered with a paper film, bring the milk with the vanilla pearl to a simmer. Leave it covered to infuse for at least one hour. For the best results, do it the day before or a few hours before.

Meanwhile, whisk the yolks and sugar vigorously in a bowl for 30 seconds so that the sugar cannot "burn" the yolks. Add the mixture of cornflour and wheat flour; whisk vigorously and incorporate well. Then set it aside.

When the vanilla milk starts simmering, remove the paper film and pour 40% (2-3 times) onto the previous mixture, while whisking briskly.

Pour all of it into the pan where the remaining milk is still almost at boiling point (scrape it well not to lose any taste) and this time, bring it all to the boil.

Heat the cream for a good 2 minutes over a medium heat (to thoroughly cook the flour) while still boiling, keep whipping the cream to prevent it sticking onto the bottom of the pan and burning.

Once the cream is cooked, immediately add the squeezed gelatine to it, making sure it's off the heat. Quickly, but gradually, add the pieces of very cold butter.

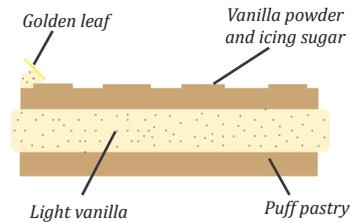
Then put the crème pâtissière into a bowl, cover it well, and place it in the fridge for at least 4 hours so that all the flavours blend in properly. (you can do it the day before).

Place the cream in the freezer for 3 or 4 minutes so that it is as cold as possible, then once it's cold pour it into the mixing bowl. Beat it at high speed for 3 minutes. It's normal for the cream to become a little more liquid.

Place the cream in a closed plain pastry bag for at least 1 hour to firm up the crème pâtissière (thanks to the gelatine).

Assembly:

Place a mille-feuille on the plate.
Squeeze on the vanilla pearl crème pâtissière.
Add a second waffle
Dust with icing sugar and vanilla powder.





Ingredients

For 20-25 pieces.

Buckwheat Breton shortbread (Sablé Breton)

- 237.6 g of egg yolks
- 475 g caster sugar
- 522.6 g of salted butter
- 39.6 g of baking powder
- 356.3 g of T45 flour
- 356.3 g of buckwheat flour

Total weight: 1,987.4 grams

Bourbon vanilla pearl Cream

- 500 g of whipping cream
- 75 g of eggs
- 125 g of egg yolks
- 95 g caster sugar
- 1.5 g of Eurovanille vanilla pearl
- 4 g of gelatin sheets

Total weight: 800.5 grams

Chocolate Bavarian cream

- 250 g of milk
- 59.1 g of whipping cream
- 136.4 g of egg yolks
- 29.5 g caster sugar
- 5.8 g of gelatine leaf
- 340.6 g of 66% chocolate
- 454.5 g of whipped cream

Total weight: 1,275.9 grams

Passion fruit Caramel

- 144.8 g of whipping cream
- 126.7 g of caster sugar
- 18.1 g of glucose syrup
- 167.4 g of milk chocolate
- 43 g passion fruit puree

Total weight: 500 grams

No-flour chocolate biscuit

- 120 g of egg yolks
- 180 g de blancs d'oeuf
- 125 g of caster sugar
- 40 g of cocoa powder
- 100 g of Eurovanille almond powder

Total weight: 565 grams



Process

Buckwheat Breton shortbread:

Lightly whiten the yolks and the caster sugar. Stir in the butter, then the flour and the baking powder.

Spread the shortbread to a thickness of 3 mm between two sheets.

Bake at 150 °C for 15 to 20 minutes, then cut once they're out of the oven or bake them directly in a circle.

Bourbon vanilla pearl Cream:

Heat the cream with the vanilla pearl. Mix the eggs, yolks and sugar, then pour in the cream.

Bring to the boil.

Mix until the cream becomes smooth and shiny.

Add the gelatine and cool as quickly as possible with a bowl filled with ice cubes.

Remove it after it has cooled completely. Refrigerate at least 12 hours before use.

Chocolate Bavarian cream:

Boil the milk and cream.

Mix the yolks with the sugar, then pour into the liquids.

Bake at 85 ° C, then strain and pour over the chocolate.

Mix it all together.

Add the gelatine which has previously been soaked and drained. Mix well.

Leave to cool between 35 °C / 38 °C.

Stir in the whipped cream.

Passion fruit caramel:

Make a dry caramel with the sugar, then lower the heat by adding the cream.

Strain.

Pour over the chocolate a little at a time.

Finish with passion fruit puree.

Keep refrigerated.

No-flour chocolate biscuit:

Beat the egg whites and stiffen them with the sugar.

Stir in yolks, almond powder and sifted cocoa. Spread the mixture on a baking sheet and bake at 180 °C in a fan oven.

Cut with the help of a diameter 70 mm cookie cutter.

Decorate with spirals of passion fruit caramel.

Assembly:

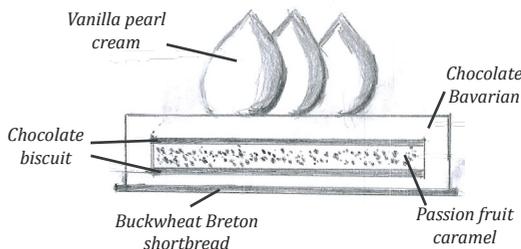
Put an acetate sheet and an 80 mm diameter pie circles on a presentation plate, then assemble upside down.

Pour 2/3 of the Bavarian chocolate, then seal it with the biscuit and passion fruit caramel.

Put it in the freezer.

Take the circles out of their moulds, glaze them and place them on the Buckwheat Breton shortbread.

Whip the creamy vanilla pearl and dollop it directly on top of the icing, then place two bars of chocolate.



Orange vanilla cigarettes by Nelson Lechien



Ingredients

For 100 cigarettes.

Orange and vanilla cream

- 1,665 g of orange segments
- 210 g caster sugar
- 415 g of egg yolks
- 50 g of cornflour
- 120 g of fish gelatine
- 250 g of butter
- 50 grams of passion fruit juice
- 8 g of Eurovanille vanilla pearl
- 5 g of fleur de sel

Total weight: 2,773 grams

Orange tuille dough

- 1,000 g of icing sugar
- 500 g of orange juice
- 250 g of flour
- 400 g of butter

Total weight: 2,150 grams

Timut pepper and vanilla pearl sauce

- 1,000 ml of orange juice
- 55 g of caster sugar
- 3 g of Eurovanille vanilla pearl
- 30 g of Timut pepper
- Australian finger lime

Total weight: 1,088 grams

Mandarin sorbet

- 1,000 ml of mandarin juice
- 400 g of sorbet base

Total weight: 1,400 grams

Process

Orange and vanilla cream:

Mix the orange segments with the vanilla pearl and the passion fruit juice.

In a bowl mix the sugar, flour and cornflour with the egg yolks.

Heat the segments mixed with vanilla and passion juice.

Add the flour-cornflour-sugar-egg yolk mixture and heat at 85 °C.

Add the fish gelatine and mix well.

Pour over the butter and the fleur de sel, then cover with cling film without mixing for 20 minutes.

Mix.

Place in the fridge.

The next day, mix in a bowl the orange and vanilla cream with candied oranges and yuzu.



Orange tuile dough recipe:

In a saucepan, melt the butter with the orange juice.

Add the icing sugar and flour.

Mix everything together and refrigerate.

The next day, spread as thinly as possible on a Silpat

Cook at 175 °C for 10 minutes.

Cut rectangles 5 cm by 14 cm.

Roll the rectangles around a tube.

Timut pepper and vanilla pearl sauce:

Reduce the orange juice with the caster sugar and the vanilla pearl until the desired consistency is reached.

Allow the Timut pepper infuse for 15 minutes.

Strain and leave in the fridge.

When you assemble, add Australian finger lime to taste.

Mandarin Sorbet:

Squeeze mandarins to get 1 litre of juice.

Add 400 g of sorbet base.

Mix everything and put in the freezer.

Mix with a Paco Jet.

Assembly:

Delicately fill the orange tuile tubes with the cream with the help of a piping bag.

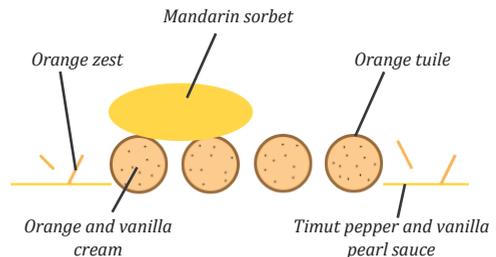
Arrange the tubes in a staggered pattern.

Put the orange zest and candied kumquats around the cigarettes.

Add sauce to the plate with the Timut pepper sauce and vanilla pearl.

Place a quenelle of mandarin sorbet on the cigarettes.

Finish the dish with small leaves of vene cress.





Vanilla and chocolate mousse

by Emmanuel Vivion



Ingredients

For 30 people.

Chocolate mousse

- 225 g of milk
- 1.5 sheets of gold gelatine
- 300 g of dark chocolate
- 480 g of long life cream

Total weight: 1,038 grams

Succès biscuit

- 125 g of egg whites
- 31 g of caster sugar
- 78 g of Eurovanille almond powder
- 78 g of icing sugar
- 15 g of flour

Total weight: 327 grams

Vanilla Mousse

- 1,000 ml of milk
- 480 g of egg yolks
- 240 g of sugar
- 30 g of gelatine sheets
- 2,000 ml of whipped cream
- 6 g of Eurovanille vanilla pearl

Total weight: 3,756 grams

Custard

- 1,000 ml of milk
- 240 g of egg yolks
- 200 g of caster sugar
- 3 g of Eurovanille vanilla pearl

Total weight: 1,443 grams

Process

Chocolate mousse:

Soak the gelatine sheets in cold water.
Bring the milk to a boil.
Pour the hot milk over the chocolate and mix everything.
Add the gelatine to the mixture and let cool to 32 ° C.
Gently stir in the whipped cream and leave to stand.

Succès biscuit:

Beat the egg whites until they become soft peaks, then stiffen by stirring in the caster sugar.
Mix and sift the almond powder, icing sugar and flour.
Stir the egg whites into the mixture with a spatula.
Bake it in the oven at 180°C until it begins to brown.

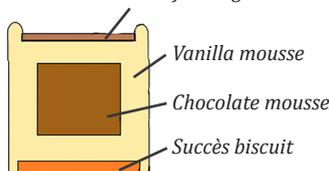
Vanilla mousse:

Soak the gelatine in cold water.
Whisk the egg yolks with sugar.
Bring the milk and vanilla pearl to the boil, then add to the whisked egg yolks.
Cook until it thickens (81°C).
Strain with a cloth and add the gelatine.
Cool the custard and mix with the whipped cream (whipped with the mixer beforehand).

Assembly:

Put vanilla mousse in the bottom of the mould and around the edges.
Put chocolate mousse in the centre.
Cover with a layer of vanilla mousse and finish with a piece of succès biscuit.
Put in the freezer, then take out of the mould.
Glaze the surface with chocolate icing.
Arrange on a dessert plate. Add the custard or red berry coulis, pieces of citrus fruit and mint leaves.

Chocolate frosting





Vanilla cream with caramelized candied apples by Emmanuel Divion



Ingredients

For 12 people.

Vanilla cream

- 225 g of white chocolate
- 600 g of 35% long life cream
- 6 g of Eurovanille vanilla pearl

Total weight: 831 grams

Caramelized apples

- 3 Golden Delicious apples
- 50 g of brown granulated sugar
- 20 g of honey
- 50 g of butter

Total weight: 570 grams

Process

Vanilla cream:

First, bring the cream to a boil.

Then pour the cream on the white chocolate and allow to cool.

Once it is cool, whip it.

Caramelized apples:

First, cut the apples into cubes.

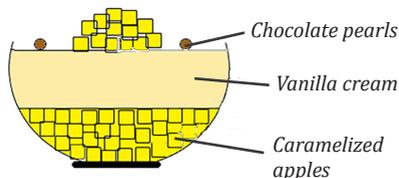
Then you'll need a frying pan.

Make a caramel with the sugar, honey and butter, then add the diced apples and confit the apples.

Assembly:

Put a layer of candied apples at the bottom of the glass and cover with vanilla pearl cream.

You can then complement to your taste with caramelized apples, chocolate chips, crumble or raw apple slices.





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