



# **PASTRY 1**

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**Pastry Cream  
Preparations**

**Genoise Sponge Cake  
Preparations**

**Vegan & Gluten-Free  
Specialties**

**Dessert Preparations**

**Dulce de Leche**

**Pastry Glazes**

**Sugar-Based Products**

**Almond Pastes**

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## RECIPES:

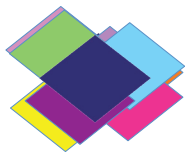
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**Innovation, technology, and quality  
are the focus of Pastry 1.**

**Pastry 1's success and solid dependability  
are due to the expertise from leading chefs  
and brand management skills of Paris Gourmet.**

**The goals of Pastry 1 are achieved through skillful,  
measured sourcing of ingredients  
from around the world,**



# Belcreme Cold Process Pastry Cream

## Pastry 1 Belcreme Cold Process Pastry Cream

Allows the pastry cook to easily make a delicious, silky smooth custard. Belcreme is a 1-step mix that gives a consistent finished product while using a minimal amount of labor.

Contains No Eggs. Prepared items are Freezer Stable and Bake Proof.

Complimentary flavorings such as vanilla, liqueurs, chocolate, coffee and fruit purees can be added. If a lighter pastry cream is desired, whipped cream can be folded into the prepared cream.



**33 lb Bag will yield 450 (4oz portions).**



**11 lb Box will yield 150 (4oz portions).**



### Basic Recipe

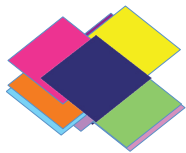
Cold Process Pastry Cream Mix	1kg / 2.2lb
Milk or Water	2.5L / 5.28lb

### Method:

Combine all ingredients. Mix at low speed for 1 minute; then mix at high speed for 6 minutes. Allow mixture to chill in the refrigerator.

### Belcreme Cold Process Pastry Cream Mixes

Item #	Description	Unit Size / Case
PA5322	Cold Belcreme - Cold Process Pastry Cream	11 lb Box / 1
PA5321	Cold Belcreme - Cold Process Pastry Cream	33 lb Bag / 1



# Belcreme Hot Process Pastry Cream

## Pastry 1 Belcreme Hot Process Pastry Cream

Used to make a classic, "Creme Patisserie" - a rich and thick creamy custard that is used as a filling in many desserts.

Complimentary flavorings such as vanilla, liqueurs, chocolate, coffee can be folded into the thickened and cooled custard.



**33 lb Bag will yield 2400 (4oz portions).**

### Basic Recipe

Hot Process Pastry Cream Mix	90g / 3.17oz
Milk	1L / 2.2lb
Egg Yolks	160g / 5.64oz
Sugar	230g / 8.11oz

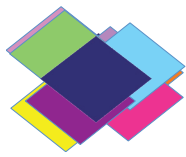
### Method:

Mix sugar with egg yolks, then add hot process pastry cream. Boil remaining milk. Slowly add boiled milk to yolks mixture. Return to heat and carefully cook to desired consistency.



### Belcreme Hot Process Pastry Cream

Item#	Description	Unit Size / Case
PA5326	Hot Belcreme- Hot Process Pastry Cream	33 lb Bag / 1



# GEN-PREP Mix

## Pastry I Gen-Prep

Used for the preparation of sponge cake "genoise" style cakes.

A huge savings in labor with the added benefit of consistency and ease of preparation. It can be flavored with extracts and essences. Suitable for sponge cake, biscuit, Swiss rolls, Joconde, ladyfingers.

Makes Streusel!

Prepared items are Freezer Stable.



### Basic Recipe

Gen-Prep Mix Vanilla or Chocolate	1kg / 2.2lb
Warm Water	200g / 7.05oz
Whole Eggs	700g / 24.69oz

### Method:

Mix Gen-Prep, eggs and water on low speed for 2 minutes; then at high speed for 5 minutes. Bake at 350°F / 175°C for 20 minutes.

### Gen-Prep Genoise Mix

Item#	Description	Unit Size / Case
PA5305	GEN-PREP Mix - Vanilla	33 lb Bag / 1
PA5307	GEN-PREP Mix - Chocolate	33 lb Bag / 1



# GEN-PREP Mix - Vegan

## Pastry I Gen-Prep - Vegan

A Vegan preparation of sponge cake  
"genoise" style cakes.

A huge savings in labor with the added  
benefit of consistency and ease of  
preparation. It can be flavored with extracts  
and essences. Suitable for sponge cake,  
biscuit, Swiss rolls, joconde, ladyfingers,  
muffins.

Makes Streusel!

Prepared items are Freezer Stable.



### Basic Recipe

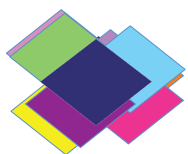
Gen-Prep Mix - Vegan	5kg / 11lb
1st Water (65°F / 18°C +/-)	1750g / 3.85lb
Vegetable or Olive Oil	630g / 1.38lb
2nd Water (65°F / 18°C +/-)	560g / 1.23lb

### Method:

Combine Gen-Prep Mix - Vegan with 1st water and vegetable oil. Using the paddle attachment, mix for 1 minute at low speed, scrape bowl and cream at medium speed for 3 minutes. Add 2nd water and mix for 1 minute at low speed, scrape bowl, and then continue mixing for 5 minutes at medium speed. Bake at 360°F / 180°C (Conventional Oven) /

### Gen-Prep Vegan Genoise Mix

Item#	Description	Unit Size / Case
PA5311	GEN-PREP Mix - Vegan	11 lb Box / 1



# GEN-PREP Mix - Gluten Free

**Pastry I Gen-Prep - Gluten Free**  
A Gluten Free preparation of sponge cake  
"genoise" style cakes.

A huge savings in labor with the added benefit of consistency and ease of preparation. It can be flavored with extracts and essences. Suitable for sponge cake, biscuit, Swiss rolls, joconde, ladyfingers, muffins.

**Makes Streusel!**

**Prepared items are Freezer Stable.**



## Basic Recipe

Gen-Prep Mix - Gluten Free	5kg /11lb
Whole Eggs	1750g / 3.85lb
Vegetable Oil or Olive Oil	1120g / 2.47lb
Water (65°F / 18°C +/-)	1500g / 3.3lb

## Method:

Mix Gen-Prep Gluten Free and eggs on low speed with paddle attachment for 1 minute. Scrape bowl and continue mixing for 2 more minutes on medium speed. Add vegetable oil and mix for 1 minute on low speed. Add water, scrape bowl and then continue mixing for 5 minutes on low speed. Bake at 350°F / 175°C for 20 minutes.

## Gen-Prep Gluten Free Genoise Mix

Item#	Description	Unit Size / Case
PA5309	GEN-PREP Mix - Gluten Free	11 lb Box / 1



# Choux Mix

## Pastry I Choux Mix

A 1-step powder preparation  
used to produce: pate a choux for eclairs,  
profiteroles, Paris Brest, Saint Honore,  
Croquembuche, Gougere (cheese puffs)  
and many more...

You don't need a burner or induction  
unit.

Prepared items are Freezer Stable.



### Basic Recipe

Choux Mix	1kg / 2.2lb
Grapeseed Oil or Canola Oil	400g / 14.12oz
Cold Water	1800g / 3.97lb

### Method:

Combine all ingredients in mixer using paddle attachment at low speed for 1 minute. Scrape bowl and continue to mix for 5 minutes at medium speed. Allow batter to rest in bowl for 10 minutes. Pipe into desired shapes onto a sheet pan. Bake at 350° F / 176° C. (Convection Oven)

### Choux Mix

Item #	Description	Unit Size / Case
PA5350	Choux Mix	11 lb Box (2.2 lb Bags X 5) / 1

# Creme Brulee Mix

**Pastry I Creme Brulee Mix**  
**A 1-step powdered mix to make the perfect classic Creme Brulee.**  
**Easy and convenient, requires no baking.**

**Also perfect as a layer inclusion in cakes and desserts. Melted Chocolate can be added to the base for a rich brulee or for a fruity change, replace the milk with fruit puree.**

**Contains No Eggs. Prepared items are Freezer Stable.**

**It may be flavored too!**



***1 Bag (1kg/ 2.2lb) will yield 50 (4oz portions).***



## Basic Recipe

Creme Brulee Mix	1kg / 2.2lb
Heavy Cream	3350g / 7.39lb
Milk	2L / 4.4lb

## Method:

Combine the creme brulee Mix with heavy cream and milk. Bring to a boil. Fill in ramekins or glasses. Place in refrigerator for at least 2 Hours. Creme brulee can also be stored in the freezer.

## Crème Brulee Mix

Item #	Description	Unit Size/Case
PA5345	Creme Brulee Mix	11 lb Box (2.2 lb Bags X 5) / 1

# Tiramisu Mix

**Pastry 1 Tiramisu Mix**  
**A 1-Step easy-to-use preparation to**  
**make the classic Italian dessert,**  
**Tiramisu.**

**Contains No Eggs. Prepared items are**  
**Freezer Stable.**

**Product of Italy**



**10 lb Box will yield 180 (4oz portions).**

## Basic Recipe

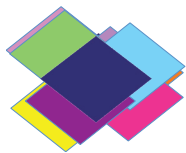
Tiramisu Dessert Mix	455g / 1lb
Heavy Cream (4°C)	1600g / 3.52lb

**Method:**  
 Combine Tiramisu Mix and heavy cream in a mixing bowl. Using whisk attachment, mix for 30 seconds on low speed, scrap sides of bowl and continue to mix on high speed until soft peaks form (Approx. 2-4 minutes). Keep prepared Tiramisu cream refrigerated. To complete classic Tiramisu dessert, arrange a mold with sponge cake/ ladyfingers/ biscuits soaked in coffee and top with Tiramisu cream, repeat process for another layer. Sprinkle with cocoa powder and serve cold. Tiramisu cream is freezer-proof.



## Tiramisu Mix

Item#	Description	Unit Size / Case
PA5334	Tiramisu Mix	10 lb Box / 1



# Meringue Powder

**Meringue Powder**  
Pasteurized, powdered egg white powder  
used for the production of meringues.

**Excellent egg white substitute for all  
types of meringues!**

**Can be used to make buttercreams,  
marshmallow, French macarons, coconut  
macarons, etc.**

**May be colored (using Pastry 1 water  
soluble or gel colorants) and flavored.**



**10 lb Box will yield 14 gallons of egg whites.**



## Basic Egg White Recipe

Meringue Powder	100g / 3oz
Water	1kg / 2.2lb

### Method:

Dissolve Meringue Powder with water. Whip into classic meringue.

## Meringue Powder

Item#	Description	Unit Size / Case
PA5351	Meringue Powder	10 lb Box / 1



# Dulche de Leche

## Dulce de Leche

Is a confection prepared by slowly heating sweetened milk to create a substance similar to a caramel. Literally translated, it means "jam {made} of milk."

## Freezer Proof & Shelf Stable

It is very popular in many Latin countries and used as a filling in the famous \*Alfajores cookie.



## Dulce de Leche Pastry FILLING for Baking Preparation BAKEPROOF

Usages: Macarons, creme brulee, panna cotta, mousses, pastry cream, chocolate ganache, chocolate bonbon & truffle, custard, buttercream, filling for muffins, churros, beignets, doughnuts, viennoiserie, layer cakes, flan, mille feuille, bread pudding and sandwich cookies.

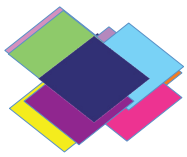


## Dulce de Leche Classic SPREAD

Usages: Crepes, waffles, pancakes, french toast, banoffee pie, topping for cheesecake, rice pudding, flan, yogurt parfait, verrines, whip cream flavoring, layer cakes, chocolate bonbon & truffle filling, ice cream & dessert topping.



Dulce de Leche		
Item#	Description	Unit Size / Case
PA6800	Dulce de Leche - Classic -- Spread	11 lb Plastic Pail / 2
PA6801	Dulce de Leche - Filling -- Baking Preparation (Bakeproof)	11 lb Plastic Pail / 2



# Cristal Pastry Glazes



A



B



C



D

## Cristal Pastry Glazes

I.D.	Item #	Description	Unit Size / Case
A	PA1760	Cristal Neutral Glaze - Clear	26.4 lb Pail / 1
Not pictured	PA1780	Cristal Neutral Glaze - Clear	11 lb Pail / 1
B	PA1730	Apricot Glaze	26.5 lb Pail / 1
C	PA1750	Apricot Glaze	11 lb Pail / 1
D	PA5358	Ready Mirror Glaze - Clear READY-TO-USE	8.8 lb Pail / 1



# Cristal Neutral Glaze

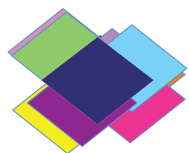
**Don't stop at glaze!**

**Cristal Neutral Glaze has a sweet natural flavor and can be used in numerous recipe variations:**

**See recipe section in back of book for full recipes**

- **Enhanced Fondant for Eclair, Cream Puff (Choux), Religieuse**
- **Chocolate Glacages for Entremet**
- **Fruit Glacages for Entremet**
- **Coulis & Toppings for Gelato, Ice Cream, Frozen Desserts**
- **Coulis for Plated Dessert**
- **Cremeux (piping decorations)**
- **Roasted Glazed Fruits**
- **Truffle Liquid Centers**
- **Truffle Centers**
- **Fruit Spray Glaze for Entremet "Glass Finish"**
- **Color Spray Glaze for Entremet "Glass Finish"**
- **Chocolate Sauce for Plated Dessert & Profiteroles**





# Sugar Based Products



## Sugar Based Products

Item #	Description	Unit Size / Case
PA7805	White Fondant Decor	10 lb Pail / 4
PA2300	Fondant Patissier	17.6 lb Pail / 1
PA7806	Gum Paste	5 lb Pail / 8
PA6595	Glucose Syrup	2.2 lb Pail / 18
PA6592	Glucose Syrup	11 lb Pail / 1
PA6514	Glucose Powder	11 lb Pail / 1
PA0100	Decomalt (Isomalt)	15 lb Pail / 1
PA6089	Nevuline	15.5 lb Pail / 1



# Sugar Grains & Snow



A

B



C

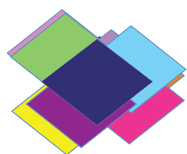


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**Coarse, opaque sugar grains that don't melt during baking. These sugar grains add a touch of sweetness, crunchy texture and decoration to your baked goods. .. Use them as a topping on brioche, chouquettes, cookies, panettone, Belgium waffles and more... Stays dry and fresh.**  
**These sugar grains are obtained through caking, grinding and sifting of crystal sugar.**

## Sugar Grains

ID	Item #	Description	Unit Size / Case
A	PA6221	Sugar Grain Small - 10 Caliber	11 lb Bag / 1
B	PA6220	Sugar Grain Small - 10 Caliber	22 lb Bag / 1
C	PA6222	Sugar Grain Large - 6 Caliber	11 lb Bag / 1
D	PA5378	Snow Sugar Insoluble Sugar Powder	22 lb Box / 1



# Almond & Hazelnut Specialties



## Almond & Hazelnut Specialties

Item #	Description	Usage	Unit Size / Case
PA4631	Almondas 33% Paste	Classic marzipan - -suitable for confectionery, decorations, candy centers, enrobing & edible modeling - - can be colored and flavored.	2.2 lb brick x 6 per Case (sold by case)
PA4634	Almondas 50% Paste	"Raw" paste suitable for baking.	2.2 lb brick x 6 per Case (sold by case)
PA1036	Almond 60% Paste USA	A traditional almond paste composed of 60% blanched California almonds and 40% sugar.	2.5 lb Pail / 12
PA1101	Hazelnut Crunch	Caramelized Roasted Diced Hazelnuts for decor and inclusions.	8.8 lb Pail / 1

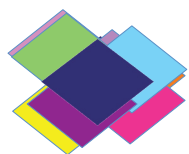


# Gelifiers & Stabilizers



## Gelifiers & Stabilizers

Item #	Description	Unit Size / Case
PA5377	Whipped Cream Stabilizer Powder <i>Used to stabilize whipped cream. Prevents loss of moisture, cracking, yellowing, loss of volume and discoloration of whipped cream Extends shelf life.</i>	21 oz Cylinder/ 6
PA5344	Quick Gel Plus - Instant Gelatin Powder <i>Convenient, easy to use instant hot or cold process gelatin powder.</i>	5.5 lb Pail / 1
PA0404	Gold Gelatin - 500 Sheets - 2g per sheet / 200 bloom strength	2.2 lb Box / 25
PA0400	Silver Gelatin - 400 Sheets - 2.5g per sheet / 160-190 bloom strength	2.2 lb Box / 25
PA0402	Bronze Gelatin - 300 Sheets - 3.3g per sheet / 125-155 bloom strength	2.2 lb Box / 25



# Extracts & Essences



## Extracts & Essences

Item #	Description	Unit Size / Case
PA8024	Caramel Arome	16.9 oz Bottle / 1
PA8060	Coffee Arome	16.9 oz Bottle / 1
PA8072	Orange Essence Oil	16 oz Bottle / 1
PA8070	Lemon Essence Oil	16 oz Bottle / 1
PA7021	Orange Blossom Water (Pure Distilled) Organic	16.9 oz Bottle / 12
PA7020	Orange Blossom Flavored Water	33.8 oz Bottle / 12



# Colorants



## Colorants Powder WATER SOLUBLE

Item#	Unit Size 1.76 oz / 12 Case
PA9820	Red
PA9821	Orange
PA9822	Green
PA9823	Blue
PA9824	Yellow
Item#	Unit Size 3.50 oz / 12 Case
PA9825	White

## Colorants Gel WATER SOLUBLE

Item#	Unit Size 8.8 oz / 20 Case
PA9862	Burgundy
PA9861	Cobalt Blue
PA9863	Black
PA9866	Yellow
PA9860	Green
PA9864	Purple
PA9865	Pink
PA9867	Red

## Colorants COCOA BUTTER

Item#	Unit Size 7 oz / 20 Case
PA9836	Yellow
PA9838	Green
PA9840	White
PA9844	Blue
PA9842	Red

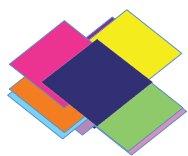
## Colorants Powder OIL SOLUBLE

Item #	Unit Size 1.76 oz / 12 Case
PA9810	Orange
PA9811	Blue
PA9812	Red
PA9814	Yellow
PA9816	Green
Item #	Unit Size 3.50 oz / 12 Case
PA9818	White

## Sprays & Silica Gel

Item #	Description	Unit Size / Case
PA9832	Gold Dust Spray	4.75 oz / 10
PA9833	Silver Dust Spray	4.75 oz / 10
PA9831	Varnish Spray	12 oz / 12



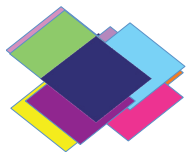


# Chocolate Dessert Cups

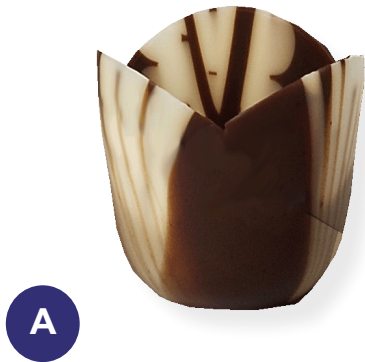


## Chocolate Truffle Shells & Mini Cups

I.D.	Item #	Description	Size	Unit Size / Case
A	PA9615	White Chocolate Truffle Shell	1"	504 pcs / 1
B	PA9614	Milk Chocolate Truffle Shell	1"	504 pcs / 1
C	PA9613	Dark Chocolate Truffle Shell	1"	504 pcs / 1
D	PA9625	Dark Chocolate Thimble Cup	23 x 27 x 26 mm	864 pcs / 1
E	PA2722	Dark Chocolate Petit Fours Cup Assortment	1.5" W x .6" H	168 pcs / 1
F	PA2723	Dark Chocolate A la Carte Cup	35 x 27 x 23 mm	240 pcs / 1
G	PA2721	Dark Chocolate Mini Cup	44 x 12 mm	210 pcs / 1
H	PA2717	Dark Chocolate Coffee Cup	1.75" W x .85" H	144 pcs / 1



# Chocolate Dessert Cups



## Chocolate Cups - Medium & Large

I.D.	Item #	Description	Size	Unit Size / Case
A	PA3505	Marble Dark & White Chocolate Mini Tulip Cup	1" W x 2" H	152 pcs / 1
B	PA3503	Marble Dark & White Chocolate Tulip Cup Shallow	3" W x 1" H	60 pcs / 1
C	PA3502	Marble Dark & White Chocolate Tulip Cup Large	3" H	36 pcs / 1
D	PA3501	Dark Chocolate Tulip Cup	3" H	36 pcs / 1



# Chocolate Dessert Cups



## Chocolate Cups - Medium & Large

I.D.	Item #	Description	Size	Unit Size / Case
A	PA6407	Dark Chocolate Coffee Mug	2-1/2" W x 2-1/4" H	36 pcs / 1
B	PA2725	Dark Chocolate Dessert Cup	3.75" W x .75"H	42 pcs / 1
C	PA2726	Dark Chocolate Fluted Turban Cup	2-7/8" W x .9"H	84 pcs / 1
D	PA3514	Dark Chocolate Ruffle Cup	2-1/2" W x 1-1/4" H	60 pcs / 1
E	PA2720	Dark Chocolate Victoria Cup	2.5" W x 1.25" H	84 pcs / 1





# Chocolate Decorations



## Chocolate Filigran Shapes

I.D.	Item #	Description	Size	Unit Size / Case
A	PA2705	Dark Chocolate Feathers	2"	280 pcs / 6
B	PA2702	Dark Chocolate Filigran Fan	2"	240 pcs / 6
C	PA2703	Dark Chocolate Mini Filigran Assortment	1.5"	315 pcs / 6

D



E



## Chocolate Zebra Tubes

I.D.	Item #	Description	Size	Unit Size / Case
D	PA3507	White & Dark Chocolate Stripe Zebra Tubes	4"	100 pcs / 12
E	PA2767	White & Dark Chocolate Stripe Zebra Tubes	1.5"	5.5 lb / 1

F

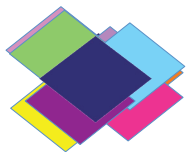


G



## Chocolate Twigs

I.D.	Item #	Description	Size	Unit Size / Case
F	PA2765	White Chocolate Twigs	4"	1.5 lb / 6
G	PA2762	Dark Chocolate Twigs	4"	1.5 lb / 6



# Chocolate Decorations



## Chocolate Cigarettes

I.D.	Item #	Description	Size	Unit Size / Case
A	PA3506	Dark Chocolate Cigarette	4"L	0.88 lb / 12
B	PA2751	White & Dark Chocolate 2-toned Cigarettos Retro	5.91" L	200 pcs / 6
C	PA2770	Dark Chocolate Cigarette Maxi	8" L	110 pcs / 6
D	PA2772	White Chocolate Cigarette Maxi	8" L	110 pcs / 6
E	PA2774	Marble Chocolate Cigarette Maxi	8" L	110 pcs / 6



# Chocolate Decorations



A



B

## Chocolate Shapes

I.D.	Item #	Description	Size	Unit Size / Case
A	PA9602	Marble Chocolate Points	2.2"	290 pcs / 6
B	PA9662	White & Dark Chocolate Duo Twirls	2.5"	117 pcs / 6



C



D



## Chocolate Signs & Decorations

I.D.	Item #	Description	Dimensions	Unit Size / Case
C	PA2731	White Chocolate Tiramisu Sign	2.25" W x .5" H	294 pcs / 4
D	PA2730	Dark Chocolate Happy Birthday Sign	2.25" W x .5" H	294 pcs / 4





# Chocolate Shavings



A



B



C



D



E



F



G

## Chocolate Shavings & Curls

I.D.	Item #	Description	Unit Size / Case
A	PA9630	Dark Chocolate Mini Shavings "Blossoms"	8.8 lb Box / 6
B	PA9632	White Chocolate Mini Shavings "Blossoms"	8.8 lb Box / 6
C	PA3508	Dark Chocolate Medium Shavings	5 lb Box / 1
D	PA9634	White Chocolate Medium Shavings	5.5 lb Box / 6
E	PA3510	Dark Chocolate Large Flat Shavings	4 lb Box / 1
F	PA3512	White Chocolate Large Flat Shavings	4 lb Box / 1
G	PA9633	Dark Chocolate Large Curls	5.5 lb Box / 6



# Recipe Section

## **Recipes by Chef Eric Bertoia** **Corporate Pastry Chef** **Paris Gourmet**

Born in France, surrounded by fruit trees, Eric Bertoia soon discovered that exceptional desserts could be made out of those marvelous gifts from nature.

Eric's background and experience includes working with Jean Francois Castagne M.O.F. (Meilleur Ouvrier de France) in chocolate then several 2 and 3 star restaurants recognized by Michelin Guide: L'Auberge de Templiers in Boismorand, La Pyramide in Vienne, L'Oustau de Baumaniere in Baux de Provence, Le Taillevent in Paris. Then at the Hotel Ritz Escoffier in Paris as Executive Pastry Chef. Prior to Eric's move to Paris Gourmet, he was Corporate Pastry Chef at The Dinex Group for 15 years, where he managed and opened 15 restaurants and 2 epicerie Boulud around the world (New York, Palm Beach, Miami, Las Vegas, Boston, Washington DC, Toronto, Montreal, Singapore and London).

Today, Eric is the Corporate Pastry Chef at Paris Gourmet and manages a culinary team of 4 pastry chef technicians. He has the experience and versatility to bridge classic French patisserie and the flourishing modern American pastry.





# Belcreme Cold Process Pastry Cream Recipes



## 1.1 BASIC: BELCREME COLD PROCESS PASTRY CREAM BASE

INGREDIENTS	BASIC RECIPE	
	Grams	Ounces
Belcreme Cold Process Pastry Cream	1kg	/ 2.2lb
Water or Milk	2500g	/ 88.18oz

### Method:

Combine all ingredients. Mix on low speed for 1 minute; then mix on high speed for 6 minutes. Allow mixture to chill in the refrigerator.

**33 lb Belcreme Cold Process Bag will yield 450 (4oz portions).**

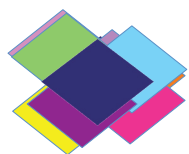
**11 lb Belcreme Cold Process Box will yield 150 (4oz portions).**

## 1.2 DIPLOMAT CREME VARIATIONS

INGREDIENTS	VANILLA DIPLOMAT		CHOCOLATE DIPLOMAT		COFFEE DIPLOMAT	
	Grams	Ounces	Grams	Ounces	Grams	Ounces
Basic Belcreme Cold Process Pastry Cream Recipe Base	1kg	/ 2.2lb	1kg	/ 2.2lb	1kg	/ 2.2lb
Pastry 1 Silver Gelatine Sheets	28g	/ 0.99oz	14g	/ 0.49oz	28g	/ 0.99oz
Heavy Cream, whipped	750g	/ 6.46oz	750g	/ 6.46oz	750g	/ 6.46oz
Gelatech Vanilla Paste	25g	/ 0.88oz				
Cacao Noel Noir 64% Courverture			250g	/ 8.82oz		
Cacao Noel Liquor 99%			75g	/ 2.65oz		
Pastry 1 Coffee Extract					35g	/ 1.23oz

## 1.3 MOUSSELINE CREME

INGREDIENTS	MOUSSELINE	
	Grams	Ounces
Basic Belcreme Cold Process Pastry Cream Recipe Base	1kg	/ 2.2lb
Beurremont 83% Butter, softened	300g	/ 10.58oz



# Belcreme Cold Process Pastry Cream Recipes



## 1.4 BASIC: BELCREME COLD PROCESS PASTRY CREAM BASE WITH ANY RAVIFRUIT PUREE

INGREDIENTS	COLD PROCESS PASTRY CREAM	
	Grams	Ounces
Belcreme Cold Process Pastry Cream	1kg	/ 2.2lb
Ravifruit Puree (any flavor)	1750g	/ 61.73oz
Water or Whole Milk	750g	/ 26.46oz

### Method:

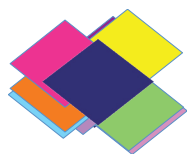
Combine all ingredients. Mix on low speed for 1 minute; then mix on high speed for 6 minutes. Allow mixture to chill in the refrigerator.

## 1.5 SOUFFLE VARIATIONS

INGREDIENTS	GRAND MARNIER SOUFFLE		RAVIFRUIT SOUFFLE	
	Grams	Ounces	Grams	Ounces
Basic Belcreme Cold Process Pastry Cream Recipe Base	1kg	/ 2.2lb	1kg	/ 2.2lb
Egg Whites	1kg	/ 2.2lb	1kg	/ 2.2lb
Granulated ugar	480g	/ 16.93oz	480g	/ 16.93oz
Grand Marnier	140g	/ 4.94oz		
Amifruit Diced Candied Orange Peel	100g	/ 3.53oz		
Ravifruit IQF Orange Zest	20g	/ 0.71oz		

### Method:

Whip egg whites and sugar to a soft peak. Combine Pastry Cream base. Then fold egg whites into pastry cream mixture. Bake at 350°F / 176°C. (Convection Oven)



# Belcreme Hot Process Pastry Cream Recipes



## 2.1 BASIC: BELCREME HOT PROCESS PASTRY CREAM BASE

INGREDIENTS	HOT PROCESS PASTRY CREAM	
	Grams	Ounces
Belcreme Hot Process Pastry Cream	90g	/ 3.17oz
Whole Milk	1000g	/ 33.81oz
Egg Yolks	160g	/ 5.64oz
Granulated Sugar	230g	/ 8.11oz

### Method:

Mix sugar with egg yolks, then add hot process pastry cream. Boil remaining milk. Slowly add boiled milk to yolk mixture. Return to heat and carefully cook to desired consistency.

**33 lb Belcreme Hot Process Bag will yield 2400 (4oz portions).**

## 2.2 DIPLOMAT CREME VARIATIONS

INGREDIENTS	VANILLA DIPLOMAT		CHOCOLATE DIPLOMAT	
	Grams	Ounces	Grams	Ounces
Basic Belcreme Hot Process Pastry Cream Recipe Base.	1kg	/ 2.2lb	1kg	/ 2.2lb
Pastry 1 Silver Gelatine Sheets	12g	/ 0.42oz	8g	/ 0.28oz
Gahara Vanilla Bean	2			
Heavy Cream, whipped	800g	/ 28.22oz	775g	/ 27.34oz
Cacao Noel Noir 64% Courverture			280g	/ 9.88oz
Cacao Noel Liquor 99%			90g	/ 3.17oz

## 2.3 MOUSSELINE CREME

INGREDIENTS	VANILLA MOUSSELINE	
	Grams	Ounces
Basic Belcreme Hot Process Pastry Cream Recipe Base.	1kg	/ 2.2lb
Gahara Vanilla Bean	2	
Beurremont 83% Butter, melted	300g	/ 10.58oz

## 3.1 BASIC: GEN-PREP GENOISE (Sponge Cake)

INGREDIENTS	VANILLA GENOISE		CHOCOLATE GENOISE		COFFEE GENOISE	
	Grams	Ounces	Grams	Ounces	Grams	Ounces
Gen-Prep Genoise Mix	1kg	/ 2.2lb			1kg	/ 2.2lb
Gen-Prep Chocolate Genoise Mix			1kg	/ 2.2lb		
Warm Water (100°F)	200g	/ 7.05oz	200g	/ 7.05oz	200g	/ 7.05oz
Whole Eggs	700g	/ 24.69oz	700g	/ 24.69oz	700g	/ 24.69oz
Pastry 1 Coffee Extract					100g	/ 3.53oz

Method:  
Combine all ingredients. Whip for 1 minute on low speed then for 5 minutes on high speed. Bake at 350°F / 175°C.

## 3.2 LADY FINGER BISCUIT VARIATIONS

INGREDIENTS	VANILLA BISCUIT		CHOCOLATE BISCUIT	
	Grams	Ounces	Grams	Ounces
Gen-Prep Genoise Mix	1kg	/ 2.2lb		
Gen-Prep Chocolate Genoise Mix			1kg	/ 2.2lb
Warm Water (100°F)	100g	/ 3.53oz	100g	/ 3.53oz
Whole Eggs	350g	/ 12.35oz	350g	/ 12.35oz
Beurremont 83% Butter, melted	100g	/ 3.53oz	100g	/ 3.53oz

Method:  
Combine all ingredients. Whip for 1 minute on low speed then for 5 minutes on high speed. Add melted butter and sprinkle with powdered sugar on top. Bake at 350°F / 175°C.

## 3.3 ALMOND SPONGE CAKE VARIATIONS (Joconde Biscuit)

INGREDIENTS	VANILLA ALMOND SPONGE CAKE		CHOCOLATE ALMOND SPONGE CAKE	
	Grams	Ounces	Grams	Ounces
Gen-Prep Genoise Mix	1kg	/ 2.2lb		
Gen-Prep Chocolate Genoise Mix			1kg	/ 2.2lb
Nutley Farms Almond Flour	300g	/ 10.58oz	300g	/ 10.58oz
Warm Water (100°F)	150g	/ 5.29oz	150g	/ 5.29oz
Whole Eggs	875g	/ 30.86oz	875g	/ 30.86oz
Beurremont 83% Butter, melted	125g	/ 4.41oz	125g	/ 4.41oz

Method:  
Combine Gen-Prep Mix, almond flour, whole eggs and water together. Whip for 2 minutes on low speed, then for 5 minutes on high speed. Fold in melted butter. Bake at 400°F / 205°C.



## 3.4 ROULADE SPONGE CAKE VARIATIONS

INGREDIENTS	VANILLA ROULADE SPONGE CAKE		CHOCOLATE ROULADE SPONGE CAKE	
	Grams	Ounces	Grams	Ounces
Gen-Prep Genoise Mix	1kg	/ 2.2lb		
Gen-Prep Chocolate Genoise Mix			1kg	/ 2.2lb
Warm Water (100°F)	200g	/ 7.05oz	200g	/ 7.05oz
Whole Eggs	700g	/ 24.69oz	700g	/ 24.69oz
Whole Milk	300g	/ 10.58oz	300g	/ 10.58oz

### Method:

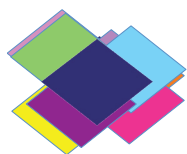
Combine Gen-Prep Mix, whole eggs and water together. Whip for 2 minutes on low speed, then for 5 minutes on high speed. Fold in milk. Bake at 375°F / 190°C.

## 3.5 RED VELVET SPONGE CAKE

INGREDIENTS	RED VELVET SPONGE CAKE	
	Grams	Ounces
Gen-Prep Chocolate Genoise Mix	1kg	/ 2.2lb
Whole Eggs	620g	/ 21.87oz
Warm Water (100°F)	200g	/ 10.58oz
DeChoix Grapeseed Oil or Canola Oil	200g	/ 7.05oz
Pastry 1 Fat Soluble Red Color	18g	/ 0.63oz

### Method:

Combine all ingredients. Whip for 1 minutes on low speed, then for 5 minutes on high speed. Bake at 375°F / 190°C.



## 4.1 BASIC: GLUTEN FREE SPONGE CAKE

INGREDIENTS	BASIC SPONGE CAKE	
	Grams	Ounces
Gen-Prep Gluten Free Mix	5kg	/ 11lb
Whole Eggs	1750g	/ 3.85oz
Vegetable Oil or Olive Oil	1120g	/ 2.47oz
Water (65°F/ 18°C +/-)	1500g	/ 3.3oz

**Method:**  
Mix Gen-Prep and eggs on low speed with paddle attachment for 1 minute. Scrape bowl and continue mixing for 2 more minutes on medium speed. Add vegetable oil and mix for 1 minute on low speed. Add water, scrape bowl and then continue mixing for 5 minutes on low speed. Bake at 350°F / 175°C for 20 minutes. Bake at 370°F/ 188°C (Conventional Oven) for approximately 27 minutes. Bake at 325°F/ 163°C (Convection/ Rack Oven) for approximately 23 minutes.

## 4.2 RED VELVET GLUTEN FREE SPONGE CAKE

INGREDIENTS	RED VELVET SPONGE CAKE	
	Grams	Ounces
Gen-Prep Gluten Free Mix	5kg	/ 11lb
Whole Eggs	1750g	/ 3.85oz
Vegetable Oil	1120g	/ 2.47oz
Water (65°F/ 18°C +/-)	1500g	/ 3.3oz
Cacao Noel Cocoa Powder 22/24	50g	/ 1.76oz
Pastry 1 Classic Red Gel Colorant	100g	/ 3.57oz

**Method:**  
Add the cocoa powder and gel colorant at the same time as the Gluten Free Gen-Prep Mix and whole eggs. Continue following basic recipe directions.

## 4.3 CHOCOLATE GLUTEN FREE SPONGE CAKE

INGREDIENTS	CHOCOLATE SPONGE CAKE	
	Grams	Ounces
Gen-Prep Gluten Free Mix	5kg	/ 11lb
Whole Eggs	1750g	/ 3.85oz
Vegetable Oil	1120g	/ 2.47oz
Water (65°F/ 18°C +/-)	1500g	/ 3.3oz
Cacao Noel Cocoa Powder 22/24	250g	/ 8.82oz

**Method:**  
Add the cocoa powder at the same time as the Gluten Free Gen-Prep Mix and whole eggs. Continue following basic recipe directions.



## 5.1 BASIC: VEGAN SPONGE CAKE

INGREDIENTS	BASIC SPONGE CAKE	
	Grams	Ounces
Gen-Prep Vegan Mix	5kg	/ 11lb
1st Water (65°F / 18°C +/-)	1750g	/ 3.85lb
Vegetable or Olive Oil	630g	/ 1.38lb
2nd Water (65°F / 18°C +/-)	560g	/ 1.23lb

### Method:

Combine Gen-Prep Vegan with 1st water and vegetable or olive oil. Using the paddle attachment, mix for 1 minute on low speed, scrape bowl and cream on medium speed for 3 minutes. Add 2nd water and mix for 1 minute on low speed, scrape bowl, and then continue mixing for 5 minutes on medium speed. Bake at 360°F / 180°C (Conventional Oven) or 325°F / 160°C (Convection/ Rack Oven).

## 5.2 RED VELVET VEGAN SPONGE CAKE

INGREDIENTS	RED VELVET SPONGE CAKE	
	Grams	Ounces
Gen-Prep Vegan Mix	5kg	/ 11lb
Water (65°F / 18°C +/-)	1750g	/ 3.85lb
Vegetable Oil or Olive Oil	630g	/ 1.38lb
Water (65°F / 18°C +/-)	560g	/ 1.23lb
Cacao Noel Cocoa Powder 22/24	70g	/ 2.47oz
Pastry 1 Classic Red Gel Colorant	90g	/ 3.17oz

### Method:

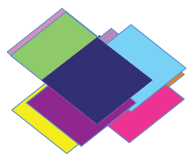
Add the cocoa powder and gel colorant at the same time as the Gen-Prep Vegan Mix, 1st water and vegetable oil. Continue following basic recipe directions.

## 5.3 CHOCOLATE VEGAN SPONGE CAKE

INGREDIENTS	CHOCOLATE SPONGE CAKE	
	Grams	Ounces
Gen-Prep Vegan Mix	5kg	/ 11lb
Water (65°F / 18°C +/-)	1750g	/ 3.85lb
Vegetable Oil	630g	/ 1.38lb
Water (65°F / 18°C +/-)	560g	/ 1.23lb
Cacao Noel Cocoa Powder 22/24	220g	/ 7.76oz

### Method:

Add the cocoa powder at the same time as the Gen-Prep Vegan Mix, 1st water and vegetable oil. Continue following basic recipe directions.



# Gen-Prep Streusel Recipes

## 6.1 GEN-PREP Streusel Crumb

INGREDIENTS	GEN-PREP STREUSEL CRUMB	
	Grams	Ounces
Gen-Prep Genoise Mix - Vanilla	1kg	/ 2.2lb
Beurremont Butter 83%	400g	/ 14oz

Method:

Blend together cold butter into the Gen-Prep Vanilla mix until crumbly consistency is obtained.

## 6.2 GEN-PREP Chocolate Streusel Crumb

INGREDIENTS	GEN-PREP STREUSEL CRUMB	
	Grams	Ounces
Gen-Prep Genoise Mix - Chocolate	1kg	/ 2.2lb
Beurremont Butter 83%	400g	/ 14oz

Method:

Blend together cold butter into the Gen-Prep Chocolate mix until crumbly consistency is obtained.





# Gen-Prep GLUTEN FREE/ VEGAN Streusel Recipes



## 7.1 GEN-PREP GLUTEN FREE Streusel Crumb

INGREDIENTS	GEN-PREP STREUSEL CRUMB	
	Grams	Ounces
Gen-Prep Gluten Free Mix	1kg	/ 2.2lb
Beurremont Butter 83%	400g	/ 14oz

### Method:

Blend together cold butter into the Gen-Prep Gluten Free mix until crumbly consistency is obtained.

## 7.2 GEN-PREP GLUTEN FREE Chocolate Streusel Crumb

INGREDIENTS	GEN-PREP STREUSEL CRUMB	
	Grams	Ounces
Gen-Prep Gluten Free Mix	1kg	/ 2.2lb
Cacao Noel Cocoa Powder 22/24	60g	/ 2.12oz
Beurremont Butter 83%	400g	/ 14oz

### Method:

Sift Gluten Free Gen-Prep mix and cocoa powder together. Add cold butter until crumbly consistency is obtained.



## 7.3 GEN-PREP VEGAN Streusel Crumb

INGREDIENTS	GEN-PREP STREUSEL CRUMB	
	Grams	Ounces
Gen-Prep Vegan Mix	1kg	/ 2.2lb
Margarine	350g	/ 13oz

### Method:

Blend together cold margarine into the Gen-Prep mix until crumbly consistency is obtained.

## 7.4 GEN-PREP VEGAN Chocolate Streusel Crumb

INGREDIENTS	GEN-PREP STREUSEL CRUMB	
	Grams	Ounces
Gen-Prep Vegan Mix	1kg	/ 2.2lb
Cacao Noel Cocoa Powder 22/24	60g	/ 2.12oz
Margarine	350g	/ 13oz

### Method:

Sift Vegan Gen-Prep mix and cocoa powder together. Add cold margarine until crumbly consistency is obtained.

## 8.1 BASIC: CHOUX PUFF BASE (Eclairs / Profiteroles / Paris Brest)

INGREDIENTS	CHOUX PUFF	
	Grams	Ounces
Pastry 1 Choux Mix	1kg	/ 2.2lb
Grape seed Oil <i>or</i> Canola Oil	400g	/ 14.12oz
Cold Water	1800g	/ 63.49oz

### Method:

Combine all ingredients in mixer using paddle attachment on low speed for 1 minute. Scrape bowl and continue to mix for 5 minutes on medium speed. Allow batter to rest in bowl for 10 minutes. Pipe into desired shapes onto a sheet pan. Bake at 350°F / 176°C (Convection Oven).

## 8.2 CHOCOLATE CHOUX PUFF

INGREDIENTS	CHOCOLATE CHOUX PUFF	
	Grams	Ounces
Pastry 1 Choux Mix	1kg	/ 2.2lb
Grape seed Oil <i>or</i> Canola Oil	400g	/ 63.85oz
Cold Water	1800g	/ 63.49oz
Cacao Noel Cocoa Powder 22/24	40g	/ 1.41oz

### Method:

Combine all ingredients in mixer using paddle attachment on low speed for 1 minute. Scrape bowl and continue to mix for 5 minutes on medium speed. Allow batter to rest in bowl for 10 minutes. Pipe into desired shapes onto a sheet pan. Bake at 350°F / 176°C. (Convection Oven)

## 8.3 GRUYERE “Cheese Puffs”

INGREDIENTS	GOUYERE CHEESE PUFFS	
	Grams	Ounces
Pastry 1 Choux Mix	1kg	/ 2.2lb
Grape seed Oil <i>or</i> Canola Oil	400g	/ 14.12oz
Cold Water	1800g	/ 63.49oz
Pilar Fleur de Sel	25g	/ 0.88oz
Pilar Nutmeg, grated	8g	/ 0.28oz
Pilar Cayenne Ground Pepper	1g	/ 0.04oz
Pilar Espelette Ground Pepper	7g	/ 0.25oz
Gruyere Cheese - for sprinkling on top, finely grated		

### Method:

Combine all ingredients in mixer using paddle attachment at low speed for 1 minute. Scrape bowl and continue to mix for 5 minutes at medium speed. Allow batter to rest in bowl for 10 minutes. Pipe into desired shapes onto a sheet pan. Sprinkle puffs with Gruyere cheese prior to baking. Bake at 350°F / 176°C . (Convection Oven)

## 9.1 CREME BRULEE - CLASSIC

INGREDIENTS		
	Grams	Ounces
Pastry 1 Creme Brulee Mix	1kg	/ 2.2lb
Heavy Cream	3350g	/ 118.17oz
Whole Milk	2L	/ 4.4lb

### Method:

Combine the Crème Brulee Mix with heavy cream and milk. Bring to a boil. Fill in ramekins or glasses. Place in refrigerator for at least 2 Hours. Creme brulee can also be stored in the freezer.

### \*NOTE:

When using the above recipes for an insert for cakes or entremets add: 80g / 2.82oz Pastry 1 Silver Gelatin Sheets.

**1 Bag of Creme Brulee Mix (1kg/ 2.2lb) = Qty 50 - 4oz portions.**

## 9.2 CREME BRULEE VARIATIONS

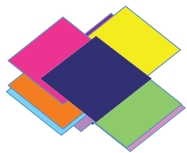
INGREDIENTS	CHOCOLATE CREME BRULEE		COFFEE CREME BRULEE		PISTACHIO CREME BRULEE	
	Grams	Ounces	Grams	Ounces	Grams	Ounces
Pastry 1 Creme Brulee Mix	1kg	/ 2.2lb	1kg	/ 2.2lb	1kg	/ 2.2lb
Heavy Cream	3350g	/ 118.17oz	3350g	/ 118.17oz	3350g	/ 118.17oz
Whole Milk	2L	/ 4.4lb	2L	/ 4.4lb	2L	/ 4.4lb
Cacao Noel Atomize 69% Couverture	500g	/ 17.64oz				
Pastry 1 Coffee Extract			130g	/ 4.59oz		
Gelatech Puro Pistachio Paste					400g	/ 14.11oz

### Method:

Combine the Crème Brulee Mix with heavy cream and milk. Bring to a boil. Add the flavor variation. Fill in ramequins or glasses. Place in refrigerator for at least 2 Hours. Creme brulee can also be stored in the freezer.

### \*NOTE:

When using the above recipes for an insert for cakes or entremets add: 80g / 2.82oz Pastry 1 Silver Gelatin Sheets.



# Crème Brûlée Recipes

## 9.3 CREME BRULEE RECIPE WITH RAVIFRUIT PUREE

INGREDIENTS	CREME BRULEE	
	Grams	Ounces
Pastry 1 Crème Brûlée Mix	1kg	/ 2.2lb
Heavy Cream	3350g	/ 7.39lb
Ravifruit Puree, any flavor	2kg	/ 4.4lb

### Method:

Combine the Crème Brûlée Mix with heavy cream and Ravifruit puree. Bring to a boil. Fill in ramekins or glasses. Place in refrigerator for at least 2 hours to set. Crème brûlée can also be stored in the freezer.

### \*NOTE:

When using the above recipe for an insert for cakes or entremets add:

*100g / 3.53oz Pastry 1 Silver Gelatin Sheets - for Lemon, Lime and Passion Fruit purees*

*80g / 2.82oz Pastry 1 Silver Gelatin Sheets - for all other flavor purees*

## 10.1 BASIC EGG WHITE RECIPE

INGREDIENTS		
	Grams	Ounces
Pastry 1 Meringue Powder	100g	/ 3.5oz
Water	1kg	/ 2.2lb

### Method:

Dissolve Meringue Powder with water. Whip into classic meringue.

**10 lb Box of Meringue Powder will yield 14 gallons of egg whites.**

## 10.2 ITALIAN MERINGUE BASE

INGREDIENTS		
	Grams	Ounces
Basic Egg White Recipe	350g	/ 12.35oz
Granulated Sugar	500g	/ 1.1lb
Pastry 1 Glucose Syrup	20g	/ .70oz
Water	125g	/ 4.41oz

### Method:

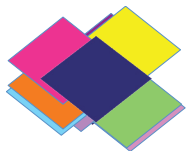
Combine granulated sugar, glucose syrup and cook over medium heat. In a bowl of an electric mixer, pour in the basic egg whites until soft and mixture doubles in size. When the syrup reaches 248°F / 120°C, pour the syrup slowly into the egg whites while mixer is on high speed to stiff peaks

## 10.3 FRENCH MERINGUE BASE - (1) For Shells or Topping Recipes

INGREDIENTS		
	Grams	Ounces
Basic Egg White Recipe	500g	/ 1.1lb
Granulated Sugar	600g	/ 1.3lb
Confectioners Sugar	400g	/ .14oz

### Method:

In a mixer, whip the basic egg white recipe and slowly add the granulated sugar. Whip the meringue to stiff peaks. Fold confectioners sugar into whites. You could add food coloring, zest, etc. Pipe into shape and bake OR pipe onto lemon or key lime tart.



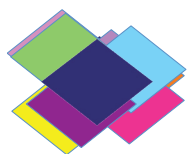
# Meringue Recipes

## 10.4 FRENCH MERINGUE BASE - (2) For Shells or Topping Recipes

INGREDIENTS		
	Grams	Ounces
Basic Egg White Recipe	350g	/ 12.35oz
Granulated Sugar	700g	/ 1.5lb

### Method:

In a mixer, whip the basic egg white recipe and slowly add the granulated sugar. Whip the meringue to stiff peaks. Fold confectioners sugar into whites. You could add food coloring, zest, etc. Pipe into shape and bake OR pipe onto lemon or key lime tart.



# Cristal Neutral Glaze Recipes

## 11.1 GLACAGE VARIATIONS (Choux Puffs / Eclairs)

INGREDIENTS	VANILLA		CHOCOLATE		COFFEE		PISTACHIO		HAZELNUT	
	Grams	Ounces	Grams	Ounces	Grams	Ounces	Grams	Ounces	Grams	Ounces
Heavy Cream	640g	/ 22.58oz	675g	/ 22.58oz	640g	/ 22.58oz	640g	/ 22.58oz	640g	/ 22.58oz
Cacao Noel 30% Couverture	2kg	/ 4.4lb			2kg	/ 4.4lb	2kg	/ 4.4lb	2kg	/ 4.4lb
Pastry 1 Cristal Neutral Glaze	1800g	/ 63.49oz	1800g	/ 63.49oz	1800g	/ 63.49oz	1800g	/ 63.49oz	1800g	/ 63.49oz
Cacao Noel 72% Couverture			1260g	/ 35.2oz						
Pastry 1 Coffee Arome					80g	/ 2.82oz				
Gelatech Puro Pistachio Paste							200g	/ 7.05oz		
Gelatech Hazelnut Paste									200g	/ 7.05oz
Gelatech Vanilla Paste	75g	/ 2.65oz							20g	/ 0.71oz

### Method:

Heat heavy cream, then pour over melted chocolate. Fully incorporate with a hand-mixer. Add Pastry 1 Cristal Neutral Glaze and flavor component (vanilla bean, coffee arome, pistachio paste, hazelnut paste or vanilla paste). Use the next day at temperature between 30°C - 35°C / 90°F - 95°F.

### \*NOTE

*\*All the glacage recipes use the same technique. The glacages may be made in advance and kept in the refrigerator for up to 1 week or in the freezer.*

*\*Too hot and the glazes become more fluid and risk melting the surface of choux puff.*

## 11.2 FRUIT GLACAGE VARIATIONS (Choux Puffs / Eclairs)

INGREDIENTS	STRAWBERRY		RASPBERRY		BLUEBERRY		MANGO	
	Grams	Ounces	Grams	Ounces	Grams	Ounces	Grams	Ounces
Ravifruit Strawberry Puree	700g	/ 24.69oz						
Ravifruit Raspberry Puree			700g	/ 24.69oz				
Ravifruit Blueberry Puree					700g	/ 24.69oz		
Ravifruit Mango Puree							700g	/ 24.69oz
Cacao Noel 30% Couverture	2kg	/ 4.4lb	2kg	/ 4.4lb	2kg	/ 4.4lb	2kg	/ 4.4lb
Pastry 1 Cristal Neutral Glaze	1800g	/ 63.49oz	1800g	/ 63.49oz	1800g	/ 63.49oz	1800g	/ 63.49oz

### Method:

Heat Puree, then pour over melted chocolate. Fully incorporate with a hand-mixer. Add Pastry 1 Cristal Neutral Glaze. Use the next day at maximum temperature of 90° - 95°F / 30°-35°C.

### \*NOTE:

*\*All the glacage recipes use the same technique. The glacages may be made in advance and kept in the refrigeration for up to 1 week or in the freezer.*

*\*Too hot and the glazes become more fluid and risk melting the surface of choux puff.*



# Cristal Neutral Glaze Recipes

## 11.3 FILLINGS VARIATIONS (Truffle Shells or Chocolate Molded Bon Bons)

INGREDIENTS	SOFT PRALINE FILLING		CHOCOLATE GANACHE FILLING		ALCOHOL FILLING	
	Grams	Ounces	Grams	Ounces	Grams	Ounces
Pastry 1 Cristal Neutral Glaze	375g	/ 13.23oz	150g	/ 5.29oz	275g	/ 9.70oz
Cacao Noel Pralinel 60%	150g	/ 5.29oz				
Ravifruit lemon Zest	20g	/ .70oz				
Cacao Noel Cocoa Nibs, dark			50g	/ 1.76oz		
Heavy Cream (plus reserve cream for volume)			150g	/ 5.29oz		
Cacao Noel 64% Couverture			225g	/ 7.94oz		
Dark Rum or Alcohol of choice					110g	/ 3.88oz
Pastry 1 Chocolate Truffle Shells (white, dark, milk)						

### Method - Soft Praline Filling:

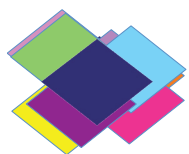
Combine Cristal Neutral Glaze with pralinel and lemon zest. Using a hand mixer, make an emulsion. Pipe the filling into chocolate truffle shells; allow to set for 24 hours. To finish, enrobe the filled truffles shells with some tempered chocolate.

### Method - Chocolate Ganache Filling:

Heat the cocoa nibs in the oven at 302°F / 150°C. Bring heavy cream to a boil. Infuse the boiling cream with the nibs for 15 minutes; then strain - make up the weight of the reduced cream with by adding additional cream. Reheat and pour over the chocolate; then make an emulsion-ganache by thoroughly stirring using a rubber spatula. Continue the emulsion process by adding the Cristal Neutral Glaze. Pipe the ganache at 82°-86°F / 28°- 30°C into truffles shells. Allow to set for 24 hours at 59°-66°F / 15°-19°C. To finish, enrobe the truffle shells with tempered chocolate.

### Method - Alcohol Filling:

Blend the Cristal Neutral Glaze with the dark rum; making sure not to add air bubbles while incorporating. To finish, enrobe the truffle shells with tempered chocolate.



# Cristal Neutral Glaze Recipes

## 11.4 CHOCOLATE GANACHE (Chocolate Tarts, Entremets, Cake Inserts or for Piping)

INGREDIENTS	CHOCOLATE GANACHE	
	Grams	Ounces
Pastry 1 Cristal Neutral Glaze	300g	/ 10.58oz
Whole Milk	300g	/ 10.58oz
Options:		
Cacao Noel 61% Prestige Couverture	315g	/ 11.11oz
Cacao Noel 64% Royale Couverture	305g	/ 10.46oz
Cacao Noel 72% Noir Couverture	270g	/ 9.52oz

### Method:

Bring the milk to a boil and pour over melted chocolate. Using a hand blender, thoroughly incorporate to an emulsion, as if making a ganache; then add Cristal Neutral Glaze with the hand mixer.

### \*NOTE:

*If you want to use it for an entremet make sure the temperature is over 35°C / 95°F otherwise, you can keep it in a piping bag or use it the next day.*

## 11.5 TOPPING VARIATIONS (Gelatos, Ice Cream or Sorbetto)

INGREDIENTS	PASSION - BANANA		PEAR		PEACH		RASPBERRY	
	Grams	Ounces	Grams	Ounces	Grams	Ounces	Grams	Ounces
Pastry 1 Cristal Neutral Glaze	240g	/ 8.47oz	240g	/ 8.47oz	240g	/ 8.47oz	240g	/ 8.47oz
Gahara Vanilla Bean, whole	1		1		1		1	
Ravifruit Passion Fruit Puree	120g	/ 4.23oz						
Ravifruit Banana Puree	120g	/ 4.23oz						
Ravifruit Pear Puree			240g	/ 8.47oz				
Ravifruit Lemon Puree			10g	/ .35oz				
Ravifruit Peach Puree					240g	/ 8.47oz		
Ravifruit Raspberry Puree							240g	/ 8.47oz
Poire William Brandy			25g	/ .88oz				
Peach Liquor					25g	/ .88oz		
Framboise Raspberry Liquor							25g	/ .88oz

### Method:

Combine all of the ingredients together and combine with a hand blender.

### \*NOTE:

*All toppings variation recipes use the same general technique.*



# Cristal Neutral Glaze Recipes

## 11.6 FRUIT COMPOTEE VARIATIONS

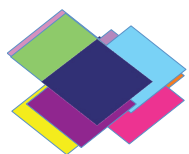
INGREDIENTS	STRAWBERRY FRESH FRUIT GARNISH		MANGO FRESH FRUIT GARNISH	
	Grams	Ounces	Grams	Ounces
Pastry 1 Cristal Neutral Glaze	200g	/ 7.05oz		
Ravifruit Strawberry Puree	200g	/ 7.05oz		
Ravifruit Lime Puree	30g	/ 1.06oz	30g	/ 1.06oz
Fresh Strawberries, diced	300g	/ 10.58oz		
Ravifruit Mango Puree			250g	/ 8.82oz
Gahara Vanilla Bean, whole			1	
Fresh Mango, chopped (brunoise or julienne)			350g	/ 12.35oz

### Method - Strawberry Compotee

Blend Cristal Neutral Glaze, strawberry puree and lime puree together; then add fresh diced strawberries. Allow mixture to marinate in the refrigerator before using.

### Method - Mango Compotee

Blend Cristal Neutral Glaze, mango puree, vanilla bean and lime puree together; then add chopped mango. Allow mixture to marinate in the refrigerator before using.



# Cristal Neutral Glaze Recipes

## 11.7 SAUCE & COULIS VARIATIONS (Plated Desserts)

INGREDIENTS	CHOCOLATE SAUCE		PRALINE SAUCE		EXOTIQUE COULIS		STRAWBERRY COULIS	
	Grams	Ounces	Grams	Ounces	Grams	Ounces	Grams	Ounces
Water	360g	/ 12.70oz						
Whole Milk	45g	/ 1.59oz	400g	/ 14.11oz				
Pastry 1 Glucose Syrup	45g	/ 1.59oz	40g	/ 1.41oz				
Cacao Noel 64% Couverture	245g	/ 8.64oz						
Cacao Noel Pate a Glacer Dark	245g	/ 8.64oz						
Sweetened Condensed Milk	195g	/ 6.88oz						
Pastry 1 Cristal Neutral Glaze	200g	/ 7.05oz	80g	/ 2.82oz	150g	/ 1.76oz	70g	/ 1.23oz
Cacao Noel Pralinel 60%			400g	/ 14.11oz				
Gahara Vanilla Bean, whole					1		1	
Ravifruit Passion Fruit Puree					150g	/ 5.29oz		
Ravifruit Mango Puree					150g	/ 5.29oz		
Ravifruit Strawberry Puree							150g	/ 5.29oz
Ravifruit Lime Puree							10g	/ .35oz

### Method - Chocolate Sauce (for using cold or hot)

Bring the water, glucose and milk to a boil; then pour over the chocolate, pate a glacer and sweetened condensed milk. Blend with a hand mixer and finish with Cristal Neutral Glaze. Strain the mixture and refrigerate.

### Method - Praline Sauce

Bring the milk and glucose to a boil; then pour over the pralinel. Blend with a hand mixer and finish with Cristal Neutral Glaze until smooth and elastic in texture. Allow to set in the refrigerator or freezer.

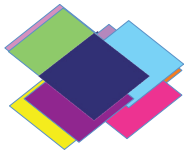
### Method - Fruit Coulis

Combine all of the ingredients together and blend with a hand mixer. Strain the mixture.

*\*NOTE: Same general technique for all plated dessert sauces and coulis.*



# Notes



# Notes





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