



Christmas Recipes

Ingredients to reimagine gastronomy

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Wise Men's ring with candied lemon and white chocolate



Wise Men's ring with candied lemon and white chocolate

by Guillermo Corral

Dough for the ring	250g	17.48 %	Cut the ring into two and fill it with the whipped ganache. Decorate with the candied lemon.
Whipped white chocolate ganache	180g	12.59 %	
Sliced candied lemon without syrup 44582	1000g	69.93 %	

Dough for the ring

Strong flour	1000g	45.58 %	Mix all the ingredients together and leave the dough to rest in a block for 30 minutes, adjusting the texture by adding milk if necessary. Leave to rest again overnight. Next day, weigh and shape the pieces. Ferment for 2 to 3 hours at 30 °C and 85 % humidity.
35 % fat cream	100g	4.56 %	
Gold dry yeast powder	50g	2.28 %	
Salt	20g	0.91 %	
Sugar	110g	5.01 %	
Trehalose powder 39054	20g	0.91 %	
82 % fat butter	400g	18.23 %	
Whole pasteurized egg	400g	18.23 %	
Orange flower water 37945	70g	3.19 %	
Powdered star anise	15g	0.68 %	
Orange peel	6g	0.27 %	
Lemon peel	3g	0.14 %	

Whipped white chocolate ganache

35 % fat cream (1)	480g	31.83 %	Heat the cream and pour over the white chocolate, the seeds from two vanilla pods, and the gelatine mass. Blend. Add the rest of the cream and leave overnight. Whip the following day.
White chocolate 33 %	400g	26.53 %	
Gelatine mass	24g	1.59 %	
35 % fat cream (2)	600g	39.79 %	
Madagascar vanilla	4g	0.27 %	



Panettone

Panettone

by Guillermo Corral

Impasto mattina (morning dough)	4800 g	50.42 %
White panettone glaze	680 g	7.14 %
Impasto serale (night dough)	2640 g	27.73 %
Pearl sugar 37113.....	1000 g	10.50 %
Icing sugar 38489.....	400 g	4.20 %

Divide the dough into 500 g balls on a table greased with butter, and fold them 4 to 5 times to give the dough more strength. After 5 minutes, repeat the process and then roll them into perfect spherical shapes. Turn each ball over and press the bottom of it against the palm of your hand to give it a smooth base. Put into baking tins and ferment for 6 to 7 hours at 28 °C and 70% humidity. After they have fermented, leave the panettonnes in the fridge overnight at 4 °C. The following day, use a spatula to spread the glaze over the panettonnes and add a handful of pearl sugar. Sprinkle with icing sugar and bake for 25 minutes at 160 °C in a dry ventilated oven. The final temperature inside the panettonnes should be 92 °C. Insert panettone rods into the base of the panettonnes and turn them over. Leave on a trolley to cool. In this way, they will not collapse.

Impasto mattina (morning dough)

Impasto serale (night dough)	3450 g	71.62 %
Panettone flour.....	480 g	9.96 %
Egg yolk	240 g	4.98 %
35 % fat cream	50 g	1.04 %
Sugar	120 g	2.49 %
Honey	25 g	0.52 %
Water	240 g	4.98 %
82 % fat cream	180 g	3.74 %
Salt	30 g	0.62 %
Powdered vanilla	2 g	0.04 %

Mix the cream, sugar and vanilla and bring to the boil. This mix will be used later. Take the impasto serale out of the fermentation machine and put it in the dough machine. Add the flour and mix for 18 minutes until a glutinous dough is achieved. Add the egg yolk in two parts (preferably pasteurized egg yolk with no preservatives to contribute to fermentation) and continue to mix until well integrated. Add the water gradually, alternating it with the addition of the remaining ingredients (chocolate panettonnes will absorb approx. 1.5 L of water, and panettonnes with candied fruit will absorb approx. 1 L). Add the cream, sugar and vanilla mix to the dough and mix for a further 8 minutes. When the dough comes loose from the sides of the bowl and it is elastic in texture, pour the softened butter in and continue to mix until it is well integrated and the dough is elastic once again. At this point, more water can be added and there should be about 150 g left to add. Continue to mix it at a low speed until the dough opens up, some 8

to 10 minutes later. At this point, increase the speed and mix for 2 more minutes. This whole process should last for about 45 minutes, depending on the amount of dough and the machinery that is used. Add the chocolate, fruit or praline and continue mixing until it is well integrated for about 3 more minutes. At the end of the process, the dough should be about 23 °C. Divide the dough up and put it into 3 recipients greased with butter. Fold the dough several times to give it strength. Leave to rest for 30 minutes at room temperature.

Sourdough for panettone

Apple	120 g	19.35 %
Water	500 g	80.65 %
Strong flour.....	as needed	
Panettone flour.....	as needed	

Wash the apple well and cut into irregular pieces. Mix with the water and blend well. Cover with cling film and leave to ferment at room temperature for 3 to 4 days. Once it has fermented, sieve to remove the fibre, and mix the water with the bread flour to obtain a smooth uniform dough that can be kneaded on a surface without flour, without it sticking to your hands. Leave on one side in a hermetic container at room temperature. Revive daily with one part sourdough, one part flour and half a part of water. Knead well. To make panettone, the dough must be revived three times a day for three weeks prior to making it.

Impasto serale (night dough)

Sugar	420 g	15.91 %
Water (1).....	240 g	9.09 %
Egg yolk (1)	300 g	11.36 %
Sourdough for panettone	480 g	18.18 %
Panettone flour.....	180 g	6.82 %
Egg yolk (2).....	240 g	9.09 %
Water (2)	120 g	4.55 %
82 % fat cream.....	600 g	22.73 %
Diced candied orange without syrup 43202	60 g	2.37 %

Mix the egg yolk (1), water, sugar and sourdough, cut into irregular pieces, in the dough machine. Mix at a low speed, but not for long, and then add the flour. Continue mixing for about 15 minutes until it is elastic in texture. Add the egg yolk (2) and continue mixing for a further 10 minutes. An elastic dough must be achieved, and the gluten network should be seen to develop. Add the water gradually in three or four parts until a very smooth dough is obtained. It should come unstuck from the sides of the dough machine by inertia. At this point, add the softened butter and continue to mix at a medium speed for a further 10 minutes. The mixing process should last for about 45 minutes. Add the candied orange and mix for a further 3 minutes. This amount of time might vary, depending on the amount of dough and the machinery that is used. Put in a plastic bowl greased with butter and smear a little



butter over the dough. Leave to rest for 10 minutes. Fold the dough several times to improve its strength and daub it with butter again. Ferment for 30 minutes at 28 °C and 70% humidity. Fold the dough again to give it strength, round it into a ball and leave it in the plastic bowl. Ferment for 16 hours, covered with cling film, at 28 °C and 70% humidity.

White panettone glaze

Water	180 g	26.47 %
Icing sugar 38489	200 g	29.41 %
Marcona almond flour 37345	200 g	29.41 %
Corn starch	80 g	11.76 %
Albuwhip 38461	20 g	2.94 %

Mix all the ingredients in a bread mixer for two minutes at a medium speed until it is all well integrated.



Galette des Rois



Galette des Rois

by Jean Sivieude

Inverse puff pastry
Almond cream
Candied fruit compact
Egg wash

Roll out the puff pastry to a thickness of 3 mm. Cut into 18 cm Ø circles. Cut the fruit compact using a 16 cm Ø ring. Pipe the almond cream into 16 cm Ø circles and freeze. Place the almond cream disc on top of the puff pastry, followed by the candied fruit disc. Put another puff pastry disc on top. Bind them together with water. Paint once with the egg yolk and egg mixture. Leave to rest overnight in the fridge. Use a scalpel to cut the edges of the cake to give it a neat appearance. Paint it a second time with the egg wash and make a striped design on the galette. Bake for 15 minutes at 200 °C and then at 170 °C for 30 minutes.

Inverse puff pastry

Strong flour (1).....	300 g	12.33 %
Fat extra dry butter without salt.....	1000 g	41.08 %
Strong flour (2).....	700 g	28.76 %
Salt	24 g	0.99 %
Water	400 g	16.43 %
Neutral acid	10 g	0.41 %

Mix the softened butter with the flour (1) to make a *beurre manié*. Spread out to the size of a 60x40 cm tray. Leave overnight in the fridge. Separately, mix the flour (2) and salt, and add the cold water with the acid. Mix quickly, without heating it or creating a glutinous dough. The dough must not be perfectly kneaded. Spread to dimensions of 30x40 cm. Leave to rest overnight in the fridge. The next day, cut the *beurre manié* into two 30x40 cm blocks. Place the dough between the two blocks of butter. Start to laminate it. Make a total of 5 folds, two double and one single. Leave it rest for 1 hour between each fold. Once all the folds have been completed, leave the dough to rest overnight in the fridge.

Almond cream

82 % fat butter.....	100 g	9.76 %
Almond flour 37345	100 g	9.76 %
Egg.....	100 g	9.76 %
Sugar	140 g	13.66 %
Milk.....	320 g	31.22 %
Bitter almond paste 37514	240 g	23.41 %
Natur Emul 38850	6 g	0.59 %
Gelcrem Hot 38673	17 g	1.66 %
Salt	2 g	0.20 %
Almond flour 37345	150 g	30.30 %
Cake flour	25 g	5.05 %
Amber rum	30 g	6.06 %
Tahiti vanilla	10 g	2.02 %

Mix the sugar and butter well. Add the almond flour and mix again. Add the egg. Separately, mix the milk and the Gelcrem. Bring to the boil. Pour the Natur Emul and the salt (well mixed together) onto the paste. Mix it all in a food processor. Blend for 2 minutes at a medium speed. Leave the mix to rest for 1 hour in the fridge.

Candied fruit compact

Candied Buddha's hand	100 g	18.87 %
Diced candied orange without syrup 43202	100 g	18.87 %
Diced candied lemon without syrup 44581	100 g	18.87 %
Diced candied citron 37162.....	100 g	18.87 %
Water	100 g	18.87 %
Maltodextrin 38771	20 g	3.77 %
Gelbinder 37873	10 g	1.89 %

Drain and dice the fruit into 0.5x0.5 cm cubes. Add the water. Separately, mix the Gelbinder with the maltodextrin in a bowl. Sprinkle gradually onto the fruit while stirring it with a spoon. Spread between two 0.5 cm-thick guitar sheets. Store in the fridge.

Egg wash

Egg yolk	350 g	83.33 %
35 % fat cream	70 g	16.67 %

Mix all the ingredients together unheated, without beating them.





Pistachio and quince log cake

Pistachio and quince log cake

by Guillermo Corral

Gingerbread sponge	120 g	18.75 %
Freezeable meringue	180 g	28.13 %
Quince gel	80 g	12.50 %
Pistachio ice cream	250 g	39.06 %
Cantonese pistachios 41457	10 g	1.56 %

Fill the base of the log with the pistachio ice cream, inserting a 1.5 cm-diameter tube of dry meringue in the middle of it. Next, cover it with a layer of gel and finish it off with the sponge. Freeze well and remove from the cake mould. Round the log off by decorating it with the burnt meringue and pieces of Cantonese pistachio.

Gingerbread sponge

Potatowhip 44180	15 g	1.54 %
Water	330 g	33.85 %
Sugar	150 g	15.38 %
Strong flour	100 g	10.26 %
Almond flour 37345	300 g	30.77 %
Trehalose powder 39054	50 g	5.13 %
Gingerbread mix powder	as needed	

Mix the water and the Potatowhip in a blender for 1 minute and then put it in a food processor to whip it. Once it is whipped, add the sugar, the trehalose with the flour, the almond flour, and the gingerbread mix powder, using a flexible spatula. Place in a 2 cm-high cake mould and bake at 200 °C for 9 minutes.

Freezeable meringue

Water (1)	250 g	38.17 %
Albuwhip 38461	25 g	3.82 %
Sugar	200 g	30.53 %
Trehalose powder 39054	100 g	15.27 %
Water (2)	80 g	12.21 %

Mix the water (1) with the Albuwhip, and whip it. At a temperature of 118 °C, make a syrup with the water (2), sugar and trehalose. Pour onto the previous mix, and continue whipping until it cools.

Quince gel

Quinces	500 g	49.21 %
Water	500 g	49.21 %
Gelcrem Cold 38674	16 g	1.57 %

Mix all the ingredients together and blend them well. Leave to rest for 30 minutes in the fridge and blend again until it has a smooth, creamy texture.



Pistachio ice cream

Milk.....	600 g	59.70 %
Powdered milk 1%.....	40 g	3.98 %
Sugar	150 g	14.93 %
Dextrose 39462	30 g	2.99 %
Glucose powder 33 DE 39464	30 g	2.99 %
Pistachio paste 36863	150 g	14.93 %
Profiber 5 Stab 45116	5 g	0.50 %

Mix the milk with the powdered milk and heat to 30 °C. Add the sugars and heat to 35 °C. Add the pistachio paste and heat to 45 °C. Add the Profiber 5 Stab and pasteurize at 85 °C. Strain and cool to 4 °C. Place in the fridge for 12 hours.

A close-up photograph of a tray containing three rows of nougats. The top row consists of bright yellow, elongated nougats with a slightly textured surface. The middle row features dark brown, wavy-edged nougats with a mottled, marbled pattern. The bottom row shows a dark, glossy chocolate coating with small, dried blue flowers scattered along its length. The entire tray is set against a light-colored, speckled background.

ASSORTED NOUGATS



Lemon and almond nougat



ASSORTED NOUGATS

Lemon and almond nougat

by Jean Sivieude

70 % bitter chocolate	80g	12.70 %
Candied lemon filling	400g	63.49 %
Almond and lemon paste	150g	23.81 %

Line a mould with the previously tempered bitter chocolate. Leave to crystallize and fill the hollow chocolate with the candied fruit. Complete with the marzipan at 25 °C. Leave to crystallize and close the top with a thin coat of tempered bitter chocolate. Decorate with cocoa butter mixed with crystallized yellow food colouring.

Candied lemon filling

Sliced candied lemon without syrup 44582	500g	75.76 %
Lemon peel paste 39622	150g	22.73 %
Concentrated natural lemon paste 37411	10g	1.52 %

Blend all the ingredients together in a Thermomix at 45 °C for 5 minutes.

Almond and lemon paste

La Provence 70 % almond paste	280g	75.68 %
Cocoa butter	20g	5.41 %
Lemon purée	50g	13.51 %
Grated mandarin peel	20g	5.41 %

Mix all the ingredients in a Thermomix with the melted cocoa butter and blend for 3 minutes at 37 °C.



Peanut and caramel nougat



ASSORTED NOUGATS

Peanut and caramel nougat

by Jean Sivieude

70 % bitter chocolate	80 g	11.27 %
Milk chocolate	80 g	11.27 %
Peanut praline filling	400 g	56.34 %
Caramel filling	150 g	21.13 %

Line a mould with the previously tempered bitter chocolate and milk chocolate. Leave to crystallize and fill the hollow chocolate with the caramel. Complete with the praline at 25 °C. Leave to crystallize and close the top with a thin coat of tempered bitter chocolate.

Peanut praline filling

Roasted peanuts	500 g	34.36 %
Cantonese peanuts 39478	150 g	10.31 %
Sea salt	5 g	0.34 %
40 % milk chocolate	300 g	20.62 %
Sugar	500 g	34.36 %

Caramelize the sugar at 180 °C. Pour onto the nuts and leave to cool. Blend the mixture to make a praline. Melt the chocolate at a temperature of 45 °C and mix it with the praline. Add the chopped Cantonese peanuts and cool to 25/26 °C. Use as needed.

Caramel filling

Trehalose powder 39054	600 g	32.50 %
35 % fat cream	667 g	36.13 %
Milk	167 g	9.05 %
Liquid glucose (2) 37305	167 g	9.05 %
Tahiti vanilla	5 g	0.27 %
Salt	7 g	0.38 %
82 % fat salt-free butter	33 g	12.62 %

Heat the cream, milk, glucose (2), vanilla and salt to 90 °C. Heat the trehalose to 200 °C. Add the hot cream mixture to the trehalose and keep beating. Continue heating to 105 °C. Remove and cool to 70 °C. Add the butter and put the mixture in the fridge. When it is cold, take 300 g of the caramel and mix it with 37 g of milk. Pour the mix into a 14 cm ring and freeze.



Orange and hazelnut nougat



ASSORTED NOUGATS

Orange and hazelnut nougat

by Jean Sivieude

70 % bitter chocolate	80g	11.27 %
Milk chocolate	80g	11.27 %
Candied orange filling	400g	56.34 %
Hazelnut praline filling	150g	21.13 %

Line a mould with the previously tempered bitter chocolate and milk chocolate. Leave to crystallize and fill the hollow chocolate with the candied fruit. Complete with the praline at 25 °C. Leave to crystallize and close the top with a thin coat of tempered bitter chocolate.

Candied orange filling

Sliced candied orange without syrup 43204	500g	75.76 %
Orange peel paste 39763	150g	22.73 %
Concentrated natural orange paste 39387	10g	1.52 %

Blend all the ingredients together in a Thermomix at 45 °C for 5 minutes.

Hazelnut praline filling

Roasted hazelnuts 36938	500g	37.97 %
Roasted almonds 36903	150g	11.39 %
Sea salt	5g	0.38 %
40 % milk chocolate	150g	11.39 %
Sugar	500g	37.97 %
Wax Concept 39087	12g	0.91 %

Caramelize the sugar at 180 °C. Pour onto the nuts and leave to cool. Blend the mixture to make a praline. Melt the chocolate at a temperature of 45 °C and the Wax Concept at 60 °C, and mix with the praline. Cool to 25/26 °C. Use as needed.



Pistachio and raspberry nougat



ASSORTED NOUGATS

Pistachio and raspberry nougat

by Jean Siveude

70% bitter chocolate	80 g	15.09 %
Raspberry <i>pâte de fruit</i>	150 g	28.30 %
Pistachio praline filling	300 g	56.60 %
Dried flower mix 38824	qs	

Line a mould with the previously tempered bitter chocolate and milk chocolate. Leave to crystallize and fill with the blended *pâte de fruit*. Complete with the praline at 25 °C. Leave to crystallize and close the top with a thin coat of tempered bitter chocolate. Decorate with dried flowers.

Raspberry *pâte de fruit*

Raspberry purée	750 g	48.64 %
Sugar (1)	635 g	41.18 %
Liquid glucose 37305	40 g	2.59 %
Sugar (2)	75 g	4.86 %
Jaune pectin 38894	15 g	0.97 %
Citrus acid 37085	6 g	0.39 %
Water	6 g	0.39 %
Concentrated raspberry paste 37267	15 g	0.97 %

Mix the sugar (2) with the pectin, and pour onto the raspberry purée at a temperature of 40 °C, stirring continuously. Bring to the boil. When it is boiling, add the sugar (1) in two or three amounts until it is properly dissolved. Heat to 105 °C. Add the acid solution and concentrated paste. Pour into a 1 cm-high cooking form and leave to set for 48 hours.

Pistachio praline filling

Roasted pistachios	500 g	39.37 %
Raw pistachios 44146	150 g	11.81 %
Sea salt	5 g	0.39 %
64% bitter chocolate	100 g	7.87 %
Sugar	500 g	39.37 %
Wax Concept 39087	15 g	1.18 %

Caramelize the sugar at 180 °C. Pour onto the nuts and leave to cool. Blend the mixture to make a praline. Melt the chocolate at a temperature of 45 °C and the Wax Concept at 60 °C, and mix with the praline. Add the chopped pistachios and cool to 25/26 °C. Use as needed.



Christmas "Escudella" (Pot-au-Feu)

Christmas "Escudella" (Pot-au-Feu)

by Guillermo Corral

Black chantarelle

mushroom and truffle gelée.....	15 g	5.98 %
Pot-au-feu broth	150 g	59.76 %
Black <i>butifarra</i> crunch	10 g	3.98 %
Medium-sized pasta shells	30 g	11.95 %
Carrots	10 g	3.98 %
Turnips	10 g	3.98 %
Black chantarelle mushrooms	10 g	3.98 %
Olive oil	15 g	5.98 %
Salt	1 g	0.40 %

Cook the pasta for the required time and leave to cool. Fill with the black chantarelle mushroom and truffle gelée and leave to set. Cut the vegetables into 0.5x0.5 cm *brunoise* and scald for 20 seconds. Separately, sauté the black chantarelle mushrooms cut into thin strands. To plate the dish, sauté the vegetables with a dash of oil and salt, and place a crown of vegetables in the middle of the dish. Randomly arrange the filled pasta and alternating black *butifarra* crunch on top.

Black chantarelle mushroom and truffle gelée

Onion.....	150 g	7.64 %
Olive oil	70 g	3.57 %
Black chantarelle mushrooms	150 g	7.64 %
Water	1500 g	76.41 %
Black truffle brisure	80 g	4.08 %
Salt	10 g	0.51 %
Agar-agar powder 37872	3 g	0.15 %

Chop the onion and sauté for 10 minutes in oil on a medium heat. Add the black chantarelle mushrooms and sauté for 5 more minutes. Cover with water and reduce on a low heat until 500 g of liquid is left. Add the black truffle brisure when it is still hot and leave to infuse for 12 hours. Strain, mix with the agar-agar and bring to the boil. It will set at about 30 °C.

Pot-au-feu broth

Onion.....	150 g	1.66 %
Carrots	120 g	1.33 %
Fennel	150 g	1.66 %
Leeks	150 g	1.66 %
Cabbage	500 g	5.53 %
Pork bone.....	1000 g	11.07 %
Pork cheek	500 g	5.53 %
Pork belly.....	500 g	5.53 %
Chicken thighs	400 g	4.43 %
Beef shank	500 g	5.53 %
Egg white.....	60 g	0.66 %
Water	5000 g	55.33 %
Flaxfiber 42151	6 g	0.07 %

Put all the meat into a cooking pot with the water and boil for 30 minutes. Add the vegetables and leave to cook for 3 hours on a very low heat until 2 litres of broth is left. Clarify the broth with the semi-whipped egg white and blend with Flaxfiber to thicken it.



Black butifarra crunch

Black butifarra sausage.....	200 g	36.56 %
Water	300 g	54.84 %
Gelcrem Cold 38674	25 g	4.57 %
Procrunx 37639	20 g	3.66 %
Salt	2 g	0.37 %

Mix the black butifarra with the water. Then blend and strain it. Mix it with the remaining ingredients and blend again for a minute. Spread it onto a stencil mat with a 1,5 cm-diameter circle and dehydrate for 12 hours at 60 °C.



European lobster with bisque balls, tomato and coriander

European lobster with bisque balls, tomato and coriander

by Edu Azuaza

Tomato veil	60 g	24.99 %
Coriander gel	15 g	6.25 %
Bisque balls	40 g	16.66 %
Bisque-flavoured butter air	15 g	6.25 %
European lobster	100 g	41.65 %
Glasswort.....	10 g	4.16 %
Dill	0.1 g	0.04 %

Cut a tomato veil disc, and place it on the base of a plate like a handkerchief. Add three balls of different sizes, arranged randomly. Next trace a pattern with the coriander gel. Add the warm bisque-flavoured butter air and round it all off with a few shoots of glasswort and dill.

Tomato veil

Tomatoes	1000 g	96.43 %
Salt	7 g	0.68 %
Vegetable Gelling Agent 38678	30 g	2.89 %

Chop the tomatoes and strain the liquid through a cheesecloth. Mix the strained liquid from the tomatoes with the rest of the ingredients and heat to 85 °C. Pour onto a 2 mm-high tray and leave to cool.

Coriander gel

Coriander	150 g	42.25 %
Water	200 g	56.34 %
Salt	3 g	0.85 %
Flaxfiber 42151	2 g	0.56 %

Scald the coriander for 10 seconds. Blend with the water and strain through a cheesecloth. Mix with the Flaxfiber and salt, and blend again.

Bisque balls

Prawn bisque	250 g	97.28 %
Alginate bath	as needed	
Gluconolactat 38683	5 g	1.95 %
Flaxfiber 42151	2 g	0.78 %

Mix the bisque with the Gluconolactat and the Flaxfiber and blend for one minute. Remove any air with the aid of a vacuum packer and proceed with the spherification technique.

Prawn bisque

Prawn heads.....	300 g	26.86 %
Celery	300 g	26.86 %
Fennel	150 g	13.43 %
Culinary Journey concentrated tomato..	100 g	8.95 %
Anise liqueur	100 g	8.95 %
Olive oil	80 g	7.16 %
Garlic	20 g	1.79 %
Madras curry 40924	8 g	0.72 %
Freeze-dried coffee 38516	1 g	0.09 %
Liquid cream.....	50 g	4.48 %
Salt	8 g	0.72 %

Cut the vegetables and sauté in oil on a low heat for 15 minutes. Add the concentrated tomato and the anise liqueur and reduce until dry. Add the heads of the prawns and sauté for 5 more minutes, squashing them at the same time to get all the juice out of them. Cover with water and simmer for 40 minutes on a low heat. Strain and add the coffee, curry, cream and salt while the mixture is still hot. Cool and leave on one side.

Alginate bath

Water	1000 g	99.50 %
Alginat 38467	5 g	0.50 %

Mix the ingredients and blend for 5 minutes. Leave on one side.

Bisque-flavoured butter air

Prawn heads.....	300 g	19.28 %
Celery	300 g	19.28 %
Fennel	150 g	9.64 %
Culinary Journey concentrated tomato	100 g	6.43 %
Anise liqueur	100 g	6.43 %
Olive oil	80 g	5.14 %
Garlic	20 g	1.29 %
Soy lecithin 38754	6 g	0.39 %
82 % fat butter	500 g	32.13 %

Cut the vegetables and sauté in oil on a low heat for 15 minutes. Add the concentrated tomato and the anise liqueur and reduce until dry. Add the heads of the prawns and sauté for 5 more minutes, squashing them at the same time to get all the juice out of them. Add the butter and infuse for 2 hours at 70 °C. Strain and decant to remove the fat. Add the lecithin and blend.



Beef Wellington

Beef Wellington

by Guillermo Corral

Inverse puff pastry	1000 g	29.85 %
Porcini mushroom and truffle mousse	450 g	13.43 %
Meat stock	200 g	5.97 %
Cured Iberian ham	200 g	5.97 %
Spinach	250 g	7.46 %
Microgreens	400 g	11.94 %
Butter	50 g	1.49 %
Beef sirloin	800 g	23.88 %
Salt	as needed	
Pepper	as needed	

Season the sirloin and sear in a saucepan on all sides. Place a layer of Iberian cured ham on the inverse puff pastry, followed by the spinach, and the porcini mushroom mousse in that order. Put the seared sirloin in the middle and roll it up into a Wellington shape. Leave to rest for a few hours in the fridge and cook at a temperature of 180 °C, with a probe in it, until the middle reaches a temperature of 48 °C. Leave to rest for 30 minutes before cutting. Sauté some microgreens in a knob of butter as a garnish. Serve with the hot sauce.

Inverse puff pastry

Strong flour (1)	300 g	12.33 %
Dry butter	1000 g	41.08 %
Strong flour (2)	700 g	28.76 %
Salt	24 g	0.99 %
Water	400 g	16.43 %
Neutral acid	10 g	0.41 %

Mix the softened butter with the flour (1) to make a *beurre manié*. Spread out to the size of a 60x40 cm tray. Leave overnight in the fridge. Separately, mix the flour and the salt, and add the cold water with the acid. Mix quickly, without heating it or creating a glutinous dough. The dough must not be perfectly kneaded. Spread to dimensions of 30x40 cm. Leave to rest overnight in the fridge. The next day, cut the *beurre manié* into two 30x40 cm blocks. Place the dough between the two blocks of butter. Start to laminate it. Make a total of 5 folds, two double and one single. Leave it rest for 1 hour between each fold. Once all the folds have been completed, leave the dough to rest overnight in the fridge.

Porcini mushroom and truffle mousse

Porcini mushrooms	400 g	27.74 %
Culinary Journey sautéed onion	120 g	8.32 %
White wine	300 g	20.80 %
Chicken breast	500 g	34.67 %
35 % fat cream	100 g	6.93 %
Salt	6 g	0.42 %
Black pepper	4 g	0.28 %
Albuwhip 38461	10 g	0.69 %
Black truffle flavouring 38413	2 g	0.14 %

Sauté the onion with the porcini mushrooms in a frying pan for 10 minutes. Add the white wine and reduce until dry. Once it has cooled, mix it with the remaining ingredients and blend well.



Meat stock

Culinary Journey beef stock	100 g	14.16 %	Mix the ingredients and blend. Heat and leave on one side.
Water	600 g	84.99 %	
Flaxfiber 42151	6 g	0.85 %	



Coffee & chocolate passion



Coffee & chocolate passion

by Jean Siviude

Passion fruit meringue	15g	13.04 %
Milk chocolate and hazelnut crunch	20g	17.39 %
Passion fruit sponge finger	15g	13.04 %
Passion fruit and Dulcey crèmeux	25g	21.74 %
Passion fruit foam	10g	8.70 %
Frozen coffee cream	20g	17.39 %
Passion fruit gel	10g	8.70 %
Passion fruit seeds	as needed	

Put the crunch inside the meringue ring, at the bottom, followed by the sponge finger. Fill with the foam and place a ball of frozen cream on top. Cover with foam and smooth it. Put the passion fruit gel on top and decorate with a few passion fruit seeds.

Passion fruit meringue

Passion fruit purée.....	120g	39.22 %
Albuwhip 38461	16g	5.23 %
Sugar	120g	39.22 %
Trehalose powder 39054	50g	16.34 %

Mix the Albuwhip with the passion fruit purée, and whip it. Add the sugar and the trehalose in three parts, like a French meringue. Place on a baking mat, shaping it as required, and dehydrate at 50 °C for 6 hours.

Milk chocolate and hazelnut crunch

Italian hazelnut praline 37609	75g	26.79 %
Roasted hazelnut paste 36854	75g	26.79 %
40% milk chocolate.....	75g	26.79 %
Salt	5g	1.79 %
Cantonese hazelnuts 37853	50g	17.86 %

Mix the chocolate, the paste and the praline and heat to 40 °C. Stir well until it has a uniform texture. Add the broken Cantonese hazelnuts and the salt, and mix again. Spread between two silicon mats, giving it a thickness of 2 mm, and leave to crystallize.

Passion fruit sponge finger

Passion fruit purée.....	240 g	29.27 %
Sugar	160 g	19.51 %
Albuwhip 38461	30 g	3.66 %
Trehalose powder 39054	40 g	4.88 %
Egg yolk	150 g	18.29 %
Baking Powder Std 37117	10 g	1.22 %
Cake flour	150 g	18.29 %
Corn starch	40 g	4.88 %
Icing sugar 38489	as needed	

Mix the purée with the Albuwhip using an electric hand-mixer. Whip it in a food processor at speed 3. Mix the sugars together and add them in three parts, as with a French meringue. Gradually pour the egg yolk into the meringue mixture and stir well. In a separate bowl, mix the remaining solids with the egg yolk and fold this into the meringue mixture until fully incorporated. On a baking tray covered in baking paper, stretch the mix into sponge finger shapes and bake at 180 °C for 6 minutes.

Passion fruit and Dulcey crémeux

Passion fruit purée	750 g	68.49 %
Natur Emul 38850	5 g	0.46 %
Sugar	160 g	14.61 %
Valrhona Dulcey Blond Chocolate 35%..	140 g	12.79 %
Fruit pectin NH 37850	10 g	0.91 %
Hot Inulin 39460	30 g	2.74 %

Mix the sugar with the Inulin, Natur Emul and pectin. Leave on one side. Heat the purée to 40 °C and gradually add the previous mixture to it, stirring constantly. Bring to the boil. Remove from the heat and cool to 45 °C. Add the chocolate and emulsify with an electric mixer. Pour into moulds and leave them in the fridge for 6 hours so that the mixture crystallizes properly.

Passion fruit foam

Milk.....	350 g	58.33 %
Passion fruit purée	200 g	33.33 %
Proespuma Hot 38973	50 g	8.33 %

Blend all the ingredients, pour into a siphon loaded with two charges and use.

Frozen coffee cream

Milk.....	370 g	36.35 %
35 % fat cream	80 g	7.86 %
Espresso coffee	220 g	21.61 %
Inverted sugar 39309.....	15 g	1.47 %
Powdered milk 1%.....	65 g	6.39 %
Dextrose powder 37225	35 g	3.44 %
Sugar	110 g	10.81 %
Glucose powder 33 DE 37311	120 g	11.79 %
Procrema 5 Hot Bio 39410	3 g	0.29 %

Heat the liquids to 30 °C. Add the previously mixed solids and pasteurize. Leave to rest for 12 hours before churning. Churn. Keep at a temperature of -18 °C.



Passion fruit gel

Passion fruit purée	225 g	73.77 %
Simple syrup.....	60 g	19.67 %
Gelcrem Cold 38674	20 g	6.56 %

Mix all the ingredients in a blender for 3 minutes. Leave in the fridge for 30 minutes. When this time has passed, blend it again for 1 minute to get rid of any lumps so that it has a fine, shiny texture. Put in a piping bag and leave on one side.



Rousquille biscuits



Rousquille biscuits

by Guillermo Corral

Vegan royal icing	90g	75 %	Leave the sablé biscuits to cool and glaze them with the royal icing. Decorate them with some aniseed.
Sablé	25g	20.83 %	
Aniseed	5g	4.17 %	

Vegan royal icing

Substitute egg white	10g	16.13 %	Mix all the ingredients together and whip in a food processor.
Lemon juice	2g	3.23 %	
Icing sugar 38489	50g	80.65 %	

Substitute egg white

Water	930g	92.96 %	Mix all the ingredients together and blend them. Leave to dehydrate for 6 hours.
Potatowhip Cold 43124	30g	3 %	
Gelcrem Cold 38674	40g	4 %	
Konjac gum 38691	0.4g	0.04 %	

Sablé

Icing sugar 38489	85g	8.81 %	Mix all the ingredients together and knead with the paddle. Once it is well mixed, spread the mixture between two silicon mats, giving it a thickness of 3 mm. Cut into the required shape and bake for 14 minutes at 160 °C.
Trehalose powder 39054	50g	5.18 %	
Pasteurized egg	85g	8.81 %	
Almond flour 37345	40g	4.15 %	
82 % fat butter	275g	28.50 %	
Cake flour	430g	44.56 %	



Pineapple, lemon and lemon verbena

Pineapple, lemon and lemon verbena

by Guillermo Corral

Pineapple gel.....	40 g	20.94 %
<i>Pain de Gênes</i>	60 g	31.41 %
Roasted spiced pineapple	50 g	26.18 %
Lemon and lemon verbena sorbet	35 g	18.32 %
Pineapple Crispy Wet Proof 38944	5 g	2.62 %
Lemon verbena leaves.....	1 g	0.52 %

Bathe the *pain de Gênes* in the roasted pineapple syrup and arrange on a dish. Next, add the pineapple gel and the diced roasted pineapple, mixed with the crispy. Round it all off with the sorbet and a few lemon verbena leaves.

🍹 Lemon verbena virgin colada

Pineapple gel

Pineapple purée	400 g	72.07 %
Simple syrup.....	100 g	18.02 %
Lemon juice	30 g	5.41 %
Gelcrem Cold 38674	25 g	4.50 %

Mix all the ingredients in a blender for 3 minutes. Leave in the fridge for 30 minutes. When this time has passed, blend it again for 1 minute to get rid of any lumps so that it has a fine, shiny texture. Put in a piping bag and leave on one side.

Pain de Gênes

Marzipan	320 g	46.04 %
Egg.....	210 g	30.22 %
Sunflower oil.....	75 g	10.79 %
Corn starch	90 g	12.95 %

Mix the marzipan with the egg until uniform. Add the oil bit by bit until a good emulsion is achieved. Lastly, add the sieved starch and pour into a mould. Bake for 35 minutes at 170 °C.

Roasted spiced pineapple

Pineapple	600 g	80 %
Gingerbread mix powder 38440.....	50 g	6.67 %
Muscovado sugar.....	100 g	13.33 %

Make a papillote with the pineapple, the gingerbread mix powder and the Muscovado sugar, and bake for 40 minutes at 180 °C.

Lemon and lemon verbena sorbet

Water	380 g	35.19 %
Lemon juice	380 g	35.19 %
Sugar (1)	120 g	11.11 %
Glucose powder 33 DE 39464	60 g	5.56 %
Sugar (2)	125 g	11.57 %
Lemon verbena	10 g	0.93 %
Profiber 5 Stab 45116	5 g	0.46 %

Pasteurize the mix as usual, except for the lemon juice. Put it in the ice-cream maker. Start to chill it. When it reaches 2-3 °C, pour the lemon juice in and finish making the ice cream.



Lemon verbena virgin colada

Pineapple purée	150 g	43.15 %
Lemon purée	30 g	8.63 %
Water	150 g	43.15 %
Lemon verbena	1 g	0.29 %
Sugar	15 g	4.32 %
Naturfoam 41406	0.6 g	0.17 %
Pineapple Crispy Wet Proof 38944	1 g	0.29 %

Mix all the ingredients in a cocktail mixer and shake well. Pour into a glass and decorate with the crispy and some lemon verbena leaves.





**Ingredients to
reimagine gastronomy**

Sosa Ingredients

Colònia Galobart, s/n - 08270 Navarces (Barcelona) - Spain
T. +34 938 666 111 - www.sosa.cat - sosa@sosa.cat

