



HOW TO USE FREEZE-DRIED AND CRISPIES?

FREEZE-DRIED AND CRISPIES



Sosa Ingredients

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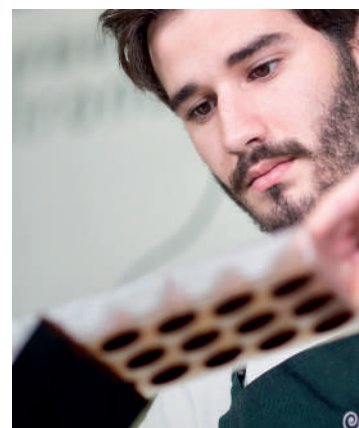


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FREEZE-DRIED AND CRISPIES

Ideal as toppings or as inclusions in dry products or *à la minute* incorporations

TOPPING ON DOUGHS AND PASTRY



INCLUSION IN CHOCOLATE BARS



INCORPORATION TO DESSERTS



INCORPORATION TO SAVOURY DISHES



WET PROOF CRISPIES

Their cocoa butter coating make them ideal as toppings or as inclusions in wet elaborations, keeping their crunchy texture

INCLUSION IN BONBONS



INCLUSION IN ICE CREAMS



TOPPING ON CAKES



INCORPORATION TO DESSERTS



MASCARPONE AND CHERRY CROISSANT



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Croissant		80	51,61	516,13
	Mascarpone and vanilla creamy		40	25,81	258,06
	Simple syrup		30	19,35	193,55
39262	Cherry crispy	Sosa	5	3,23	32,26
	For 155 g	Total	155		1000

Paint brush the croissants when still hot with the syrup. Sprinkle the crispy on and let them cool down. Then, fill them with the mascarpone cream from the bottom.

Croissant

Code	Ingredient	Brand	g	%	g/kg
	Strong flour		1200	39,32	393,18
37402	Dry yeast	Sosa	24	0,79	7,86
	Milk		240	7,86	78,64
	Water		336	11,01	110,09
34353	Sugar	Sosa	120	3,93	39,32
	Salt		22	0,72	7,21
	Butter 82% (1)		110	3,60	36,04
	Butter 82% (2)		1000	32,77	327,65
	For 3 kg	Total	3052		1000

Mix all the ingredients except the butters in the kneading machine. Knead for 2 minutes and add the soft butter (1). Keep kneading until reach 23/24 °C. Cling film the dough and rest overnight in the fridge. Stretch the dough 60x40 cm. and let rest for one hour. Place the butter (2) in the middle of the dough and fold the edges to close. Make a simple fold and a double one letting rest the dough one hour between each fold. Stretch the dough 5 mm thick and cut 25 cm long. Cut triangles 10 cm width and roll like a croissant. Ferment for 2 hours at 28 °C and 80% RH. Bake for 18 minutes at 170/180 °C.

Mascarpone and vanilla creamy

Code	Ingredient	Brand	g	%	g/kg
	Mascarpone		300	75	750
	Cream 35%		90	22,50	225
37772	Bourbon vanilla compound	Sosa	10	2,50	25
	For 400 g	Total	400		1000

Mix all the ingredients and whip until a firm structure is obtained.

CHOCOLATE AND STRAWBERRY TABLET



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Dark chocolate 70%		100	43,48	434,78
	Milk chocolate		100	43,48	434,78
39471	Strawberry crispy	Sosa	30	13,04	130,43
	For 1 unit		Total 230		1000

Temper the chocolates and make some drops in the molds with the dark chocolate. Sprinkle the crispy on it and cover with the milk chocolate on. Let it crystallize overnight and then remove from the molds.

MANGO AND PASSION FRUIT BONBON



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Passion fruit and milk chocolate ganache		250	56,56	565,61
	Milk chocolate		100	22,62	226,24
39258	Cocoa butter	Sosa	20	4,52	45,25
39100	Yellow colouring	Sosa	4	0,90	9,05
39114	Red colouring	Sosa	8	1,81	18,10
38778	Mango crispy wet proof	Sosa	40	9,05	90,50
	White chocolate 33%		20	4,52	45,25
	For 24 units		Total 442		1000

Mix the cocoa butter with the colouring and divide it into various shades of yellow, orange and red. Temper and, using an air gun, paint the moulds in such a way as to reproduce the colour of a mango. Temper the white and milk chocolate. Make a thin layer of white chocolate and then mould the moulds with milk chocolate. Fill the moulds halfway with ganache. Finish with crispy and cover with a last layer of chocolate. Leave to crystallize and unmould.

Passion fruit and milk chocolate ganache

Code	Ingredient	Brand	g	%	g/kg
	Milk chocolate 40%		550	53,40	533,98
	Passion fruit purée		330	32,04	320,39
37305	Glucose 40 DE	Sosa	80	7,77	77,67
37821	Cremsucre	Sosa	20	1,94	19,42
39258	Cocoa butter	Sosa	50	4,85	48,54
For 1 kg			Total	1030	1000

Mix the sugars and the passion fruit purée. Bring to boil and pour over the chocolate. Mix by hand blender until get a nice emulsion. Add the cocoa butter and blend again until a shiny and smooth ganache is obtained. Cling film on contact and leave it crystallize.

BANANA SPLIT



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Milk chocolate ice cream		70	46,67	466,67
	Chantilly		15	10	100
38958	Banana wet proof crispy	Sosa	10	6,67	66,67
	Fresh banana		20	13,33	133,33
	Sugar		15	10	100
	Rum		10	6,67	66,67
	Butter		10	6,67	66,67
	For 1 unit	Total	150		1000

Remove the ice cream from the churning machine, and add the wet proof crispy. Mix with a flexible spatula. Set aside in the freezer. In a frying pan, make a caramel with the sugar. Arrange the sliced bananas on the caramel and turn them over after 1 minute. Cook 1 minute more on the other side. Remove the bananas and set aside. In the same pan, deglaze the caramel with the rum. Reduce by half, add the butter and bind the sauce. Arrange the bananas on a plate with a quenelle of ice cream on top. Work the whipped cream to turn it creamier. Finish with the sauce and a little more crispy.

Milk chocolate ice cream

Code	Ingredient	Brand	g	%	g/kg
	Milk		700	57,52	575,18
	Milk chocolate 40%		300	24,65	246,51
37627	Procrema 100 Natur	Sosa	100	8,22	82,17
34353	Sugar	Sosa	50	4,11	41,08
37110	Inverted sugar	Sosa	50	4,11	41,08
37302	Glicerine	Sosa	15	1,23	12,33
	Salt		2	0,16	1,64
	For 1,2 kg	Total	1217		1000

Melt the couverture and mix it with the milk. Add the sugars and remaining solids. Blend the mixture and let it rest for at least 6 hours. Churn with the ice cream machine.

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

Chantilly

Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		250	81,97	819,67
34353	Sugar	Sosa	50	16,39	163,93
38616	Natural vanilla extract	Sosa	5	1,64	16,39
	For 300 g	Total	305		1000

Mix all the ingredients. Pour into a siphon gun. Charge it with two loads of gas. Keep in the fridge.

Tools

Code	Tool	Brand
35880	Siphon gun	Isi
35075	Gas canisters	Isi

FRAISIER



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Almond biscuit		80	29,63	296,30
	Mascarpone and vanilla creamy		80	29,63	296,30
37461	Strawberry concentrated jam	Sosa	60	22,22	222,22
37240	Strawberry Fruit&Sauce	Sosa	40	14,81	148,15
37921	Wet proof strawberry crispy	Sosa	10	3,70	37,04
	For 1 unit		Total 270		1000

Mix the strawberry jam with the Fruit&Sauce and stir well by a whisk. Spread on a tray 2 mm thick and freeze. Place that on the biscuit and the the mascarpone creamy on. Cut 4 pieces and place one on another one until 12 layers are obtained. Cut 3 cm width and make 3x3 cm ingots with horizontal. Decore with the wet proof crispy on the side of the top.

Almond biscuit

Code	Ingredient	Brand	g	%	g/kg
38489	Icing sugar	Sosa	125	19,08	190,84
36883	Marcona almond flour	Sosa	135	20,61	206,11
39278	Potato starch	Sosa	20	3,05	30,53
	Egg white		200	30,53	305,34
34353	Sugar	Sosa	50	7,63	76,34
	Egg yolk		15	2,29	22,90
	Butter 85%		110	16,79	167,94
	For 600 g	Total	655		1000

Whip the egg white and add the sugar and whip again. Besides, mix the almond flour, the icing sugar and the starch and stir well. Add the meringue in and stir gently. Add the yolk and melted butter in and stir again. Spread the dough on a 60x40 cm tray and bake for 10 minutes at 175 °C.

Mascarpone and vanilla creamy

Code	Ingredient	Brand	g	%	g/kg
	Mascarpone		300	75	750
	Cream 35%		90	22,50	225
37772	Bourbon vanilla compound	Sosa	10	2,50	25
	For 400 g	Total	400		1000

Mix all the ingredients and whip until a firm structure is obtained. Spread a layer 2 mm thick and freeze.

APPLE TEXTURES



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Green apple and basil gel		50	31,25	312,50
	Green apple slush		60	37,50	375
37244	Apple Fruit&Sauce	Sosa	40	25	250
38040	Freeze-dried apple slices	Sosa	10	6,25	62,50
	For 1 unit	Total	160		1000

Dispose the apple Fruit&Sauce in the bottom of the glass. Then, the apple gel. Finish with the apple slush and cover with a slice of freeze-dried apple.

Green apple and basil gel

Code	Ingredient	Brand	g	%	g/kg
	Green apple		150	81,97	819,67
	Fresh basil		15	8,20	81,97
38674	Gelcrem Cold	Sosa	13	7,10	71,04
	Lemon juice		5	2,73	27,32
	For 180 g	Total	183		1000

Liquefy the apple and strain. Besides, blanch de basil for 10 seconds in boiling water, chill with cold water. Mix all the elements and blend well for 3 minutes. Keep at 4 °C for 30 minutes and blend one minute more to obtain a thin and shiny gel.

Green apple slush

Code	Ingredient	Brand	g	%	g/kg
	Green apple purée		250	75,76	757,58
39460	Inulin Hot	Sosa	50	15,15	151,52
34353	Sugar	Sosa	30	9,09	90,91
	For 300 g	Total	330		1000

Mix the sugar and inulin and add little by little in the apple purée while blending. Heat the mixture up to 65 °C and blend one minute more. Leave it set for an hour in the fridge for good hydration. Then freeze. Blend in a processor and freeze back for 30 minutes. Blend again to get a very fine powder. Keep below -18 °C.

BURRATA CAPRESE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Burrata and basil foam		50	69,44	694,44
38149	Freeze-dried cherry tomato	Sosa	5	6,94	69,44
	Fresh basil		1	1,39	13,89
	Cherry tomato		10	13,89	138,89
	Olive oil		5	6,94	69,44
	Salt		1	1,39	13,89
	For 1 serving		Total 72		1000

Place the foam in the middle of the plate. Decore with sliced fresh cherries and some confit cherries around it. Finish with the freeze-dried cherries. Place some basil leaves and add salt and oil.

Burrata and basil foam

Code	Ingredient	Brand	g	%	g/kg
	Burrata		350	61,08	610,82
	Milk		200	34,90	349,04
	Fresh basil		5	0,87	8,73
38976	Proespuma Cold	Sosa	15	2,62	26,18
	Salt		3	0,52	5,24
	For 500 g	Total	573		1000

Mix all the ingredients and blend well. Pass through a thin strainer and pour in to a siphon gun. Charge with two gas canisters and keep at 4 °C.

Tools

Code	Tool	Brand
35880	Siphon gun	Isi
35075	Gas canisters	Isi