



HOW TO EASILY ADD FLAVOUR AND COLOUR TO SEVERAL RECIPES?

CONCENTRATED PASTES



Sosa Ingredients

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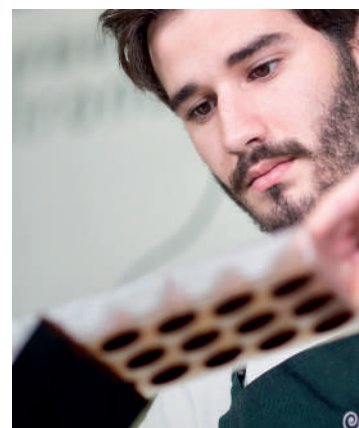


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DEVELOPED BASES

BASE 1 CURDS AND CREAMIES



BASE 2 SPONGE CAKES
AND WHIPPED DOUGHS



BASE 3 ICE CREAMS AND SORBETS



BASE 4 SAUCES AND VINAIGRETTES



BASE 1 CURDS AND CREAMIES



Raspberry Diplomat cream



Code	Ingredient	Brand	g	%	g/kg
	Milk		1000	52,77	527,70
	Egg yolk		160	8,44	84,43
38673	Gelcrem Hot	Sosa	80	4,22	42,22
34353	Sugar	Sosa	160	8,44	84,43
	Butter 82%		75	3,96	39,58
39384	Raspberry natural concentrated paste	Sosa	140	7,39	73,88
	Cream 35%		280	14,78	147,76
	For 1,7 kg	Total	1895		1000

Mix the milk, sugar, Gelcrem Hot a and yolk and bring up to boil while stirring. Remove from heat and add the butter in. Blend well. Once is cold add the concentrated paste and stir. Last, combine with the whipped cream and stir gently.

BASE 2 SPONGE CAKES AND WHIPPED DOUGHS



White chocolate and yuzu coulant



Code	Ingredient	Brand	g	%	g/kg
	Egg yolk		80	6,61	66,12
	Whole egg		250	20,66	206,61
34353	Sugar	Sosa	200	16,53	165,29
	Butter 82%		250	20,66	206,61
	Plain flour		100	8,26	82,64
	Corn starch		30	2,48	24,79
	White chocolate 33%		200	16,53	165,29
39381	Yuzu natural concentrated paste	Sosa	100	8,26	82,64
	For 1 kg		Total	1210	1000

Whip the egg yolks with the egg and sugar. Aside, melt the chocolate with the butter at about 30 °C, add the yuzu natural concentrated paste and emulsify with a hand blender. Add this mixture to the beaten eggs and finally add the sifted flour and starch by encircling movements. Place in 6 cm round moulds lined with parchment paper and freeze. Bake straight from the freezer at 180 °C for 15 minutes.

BASE 3 ICE CREAMS AND SORBETS



Vanilla ice cream



Code	Ingredient	Brand	g	%	g/kg
	Milk		800	59,70	597,01
	35% Cream		200	14,93	149,25
39462	Dextrose powder	Sosa	50	3,73	37,31
37627	Procrema 100 Cold Hot Natur	Sosa	100	7,46	74,63
34353	Sugar	Sosa	150	11,19	111,94
37302	Liquid glycerine	Sosa	10	0,75	7,46
37772	Bourbon vanilla concentrated paste	Sosa	30	2,24	22,39
	For 1,3 kg		Total	1340	1000

Mix the liquids and solids and blend for 2 minutes. Allow the base to mature for at least 6 hours. Churn in the ice cream machine and keep in a freezer below -15 °C.

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

BASE 4 SAUCES AND VINAIGRETTES



Grapefruit vinaigrette



Code	Ingredient	Brand	g	%	g/kg
	Olive oil		150	70,09	700,93
	Vinegar		50	23,36	233,64
	Grapefruit natural concentrated paste		10	4,67	46,73
	Salt		4	1,87	18,69
	For 210 g	Total	214		1000

Place all ingredients in a bowl and mix with a whisk until a good emulsion is created.

OUR TECHNICIANS' PROPOSALS

BASE 1 CURDS AND CREAMIES
RASPBERRY MILLEFEUILLE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Inverted puff pastry		80	38,10	380,95
	Raspberry Diplomat cream		120	57,14	571,43
38632	Raspberry wet proof crispies	Sosa	5	2,38	23,81
	Fresh raspberry		5	2,38	23,81
	For 1 unit		Total 210		1000

Place a base of puff pastry already cut and by a piping bag with a 0.8 cm round nozzle. Stretch three Diplomat cream strips on top. Place another piece of puff pastry and repeat the operation. Finally cover with the third piece of puff pastry. Place the puff pastry in a vertical position and finish with the Diplomate cream using a Saint Honoré nozzle. Decorate with wet proof raspberry crispies and fresh raspberries.

Inverted puff pastry

Code	Ingredient	Brand	g	%	g/kg
	Strong Flour (1)		300	11,84	118,39
	Dry butter		1000	39,46	394,63
	Strong Flour (2)		700	27,62	276,24
	Salt		24	0,95	9,47
	Water		400	15,79	157,85
	Neutral acid		10	0,39	3,95
38489	Icing sugar	Sosa	100	3,95	39,46
	For 2,4 kg		Total	2534	1000

Mix express butter (very soft) with flour (1) to make a *beurre manié*. Spread it out to the dimensions of a 60x40 cm baking plate. Leave overnight in the fridge. On the other hand, mix the flour (2) and salt. Add cold water and acid. Mix quickly without heating or creating a glutinous dough. It is not necessary to have a smooth and perfectly kneaded dough. Spread over 30x40 cm. Leave in fridge overnight. The next day, cut the *beurre manié* in such a way as to obtain two 30x40 cm sheets. Put the dough between the two sheets of butter. Start rolling. Make a total of 5 folds, two doubles and a simple one. Leave the dough to rest for an hour between each turn. Once all the turns have been made, leave the mass to rest overnight in a cool place before use. Stretch the dough 4 cm thick and bake it with weight on the top at 170 °C for 25 minutes. Sift powder sugar on it and caramelize in the oven. Cut pieces 3x8 cm.

Raspberry Diplomat cream

Code	Ingredient	Brand	g	%	g/kg
	Milk		1000	52,77	527,70
	Egg yolk		160	8,44	84,43
37297	Gelcrem Hot	Sosa	80	4,22	42,22
34353	Sugar	Sosa	160	8,44	84,43
	Butter 82%		75	3,96	39,58
39384	Raspberry natural concentrated paste	Sosa	140	7,39	73,88
	Cream 35%		280	14,78	147,76
	For 1.7 kg		Total	1895	1000

Mix the milk, sugar, Gelcrem Hot a and yolk and bring up to boil while stirring. Remove from heat and add the butter in. Blend well. Once is cold add the concentrated paste and stir. Last, combine with the whipped cream and stir gently.

BASE 2 SPONGE CAKES AND WHIPPED DOUGHS
CHOCOLATE AND YUZU COULANT WITH YUZU SORBET



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	White chocolate and yuzu coulant		120	66,67	666,67
	Yuzu and lemon verbena sorbet		40	22,22	222,22
37281	Yuzu peel Fruit&Sauce	Sosa	20	11,11	111,11
	For 1 unit		Total 180		1000

Assemble the plate with the coulant in the middle, put some yuzu Fruit&Sauce on a side and then a yuzu sorbet quenelle on.

White chocolate and yuzu coulant

Code	Ingredient	Brand	g	%	g/kg
	Egg yolk		40	6,35	63,49
	Whole egg		125	19,84	198,41
34353	Sugar	Sosa	125	19,84	198,41
	Butter 82		125	19,84	198,41
	Plain flour		50	7,94	79,37
	Corn starch		15	2,38	23,81
	White chocolate 33%		100	15,87	158,73
39381	Yuzu natural concentrated paste	Sosa	50	7,94	79,37
	For 600 g		Total 630		1000

Whip the egg yolks with the egg and sugar. Aside, melt the chocolate with the butter up to 30 °C, add the yuzu natural concentrated paste and emulsify by a hand blender. Add this mixture to the beaten eggs and finally add the sifted flour and starch by encircling movements. Place in 6 cm round moulds lined with parchment paper and freeze. Bake straight from the freezer at 180 °C for 15 minutes.

Yuzu and lemon verbena sorbet

Code	Ingredient	Brand	g	%	g/kg
	Yuzu pulp		450	26,55	265,47
37643	Prosorbet 100 Cold Natur	Sosa	170	10,03	100,29
34353	Sugar	Sosa	220	12,98	129,79
39462	Dextrose powder	Sosa	55	3,24	32,45
	Water		680	40,12	401,16
37801	Yuzu skin paste Cold Confit	Sosa	120	7,08	70,79
38364	Lemon verbena aroma	Sosa	0,10	0,01	0,06
	For 1,6 kg		Total	1695,10	1000

Mix the yuzu pulp with the sugars and solids. Add the lemon verbena aroma. Blend well and leave it mature for at least 6 hours. Churn in an ice cream machine and keep it below -15 °C.

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

BASE 3 ICE CREAMS AND SORBETS
VANILLA AND DULCE DE LECHE MAGNUM



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Vanilla ice cream		80	53,33	533,33
	Chocolate glaze		30	20	200
37228	Pastry cook <i>dulce de leche</i>	Sosa	30	20	200
39484	Cantonese almond dices	Sosa	10	6,67	66,67
	For 1 unit	Total	150		1000

Place the vanilla ice cream in the moulds with and we insert the wooden stick. Freeze. Unmould and dip, first in the chocolate bath at 30 °C, leave it crystallise and then dip in the dulce de leche at 40 °C. Dip again in the chocolate bath and before crystallising completely, sprinkle with the cantonese almond chunks.

Vanilla ice cream

Code	Ingredient	Brand	g	%	g/kg
	Milk		800	59,70	597,01
	Cream 35%		200	14,93	149,25
39462	Dextrose powder	Sosa	50	3,73	37,31
37627	Procrema 100 Cold Hot Natur	Sosa	100	7,46	74,63
34353	Sugar	Sosa	150	11,19	111,94
37302	Liquid glycerine	Sosa	10	0,75	7,46
37772	Bourbon vanilla concentrated paste	Sosa	30	2,24	22,39
	For 1.3 kg	Total	1340		1000

Mix liquids and solids and blend for 2 minutes. Allow the base to mature for at least 6 hours. Churn in the ice cream machine and keep in a freezer below -15 °C.

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

Chocolate glaze

Code	Ingredient	Brand	g	%	g/kg
	Chocolate 70%		300	60	600
	Cocoa butter		200	40	400
	For 500 g	Total	500		1000

Melt the chocolate with the cocoa butter and keep at 30 °C for the bath.

BASE 4 SAUCES AND VINAIGRETTES

GRILLED LETTUCE HEARTS WITH GRAPEFRUIT VINAIGRETTE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Grapefruit vinaigrette		20	10,10	101,01
	Macadamia cream		30	15,15	151,52
	Lettuce hearts		120	60,61	606,06
	Fresh grapefruit		20	10,10	101,01
36974	Macadamia nuts	Sosa	5	2,53	25,25
37807	Mediterranean salt crystals	Sosa	3	1,52	15,15
	For 1 serving		Total 198		1000

Grill the lettuce hearts and cook for 6 minutes. Place them on the plate and add the macadamia cream. Drizzle with the vinaigrette and a few Mediterranean salt crystals. Decorate with some fresh grapefruit segments and the grated macadamia nut.

Grapefruit vinaigrette

Code	Ingredient	Brand	g	%	g/kg
	Olive oil		150	70,09	700,93
	White wine vinegar		50	23,36	233,64
	Grapefruit natural concentrated paste		10	4,67	46,73
	Salt		4	1,87	18,69
	For 210 g	Total	214		1000

Place all ingredients in a bowl and mix by a whisk until a good emulsion is created.

Macadamia cream

Code	Ingredient	Brand	g	%	g/kg
37524	Macadamia nut paste	Sosa	200	98,04	980,39
39087	Wax Concept	Sosa	4	1,96	19,61
	For 200 g	Total	204		1000

Place the pure paste and the wax in a bowl and bring up to 65 °C in a bain-marie. Once the wax has been melted, place in the fridge covered by cling film.