

Sosa

OUR CHRISTMAS RECIPES

CHRISTMAS
2023



Christmas is fast approaching and, once again, we are embracing the opportunity to celebrate the simple pleasures of getting together and sharing special times with our loved ones, whether they be family or close friends.

In keeping with our annual tradition, our Sosa Ingredients technicians have designed a series of exclusive and delicious recipes which are packed with festive spirit for the catering and confectionery industries.

Our chefs suggest the highest quality ingredients — those with stories to tell and which have been tested in the sweetest, most sophisticated culinary settings — within this compendium of recipes specially prepared for you.

OUR CHRISTMAS RECIPES

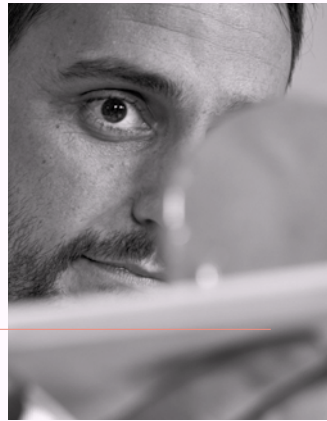
This year, our chefs have had the chance to think back to and draw inspiration from Catalan traditions and ingredients. We mustn't forget that Catalonia is a region with a rich culinary history and a fundamental part of **Sosa Ingredients'** roots.

In the following pages, you will find a selection of main and dessert recipes for caterers, including a delicious Christmas 'escudella' stew. Although this dish is eaten practically everywhere in Spain over Christmas, it and 'canelons de Sant Esteve' are Catalonia's most traditional festive foods.

We couldn't be without desserts this season, so we have invited chef Carles Mampel to share his version of panettone with us. Its base is made from the famous crema catalana.

If you are looking for inspiration for your Christmas main courses and desserts, here are five exquisite ideas that will allow you to create exceptional and delightfully sweet dishes that will undoubtedly add an extra dose of joy to the celebrations.

GUILLERMO
CORRAL



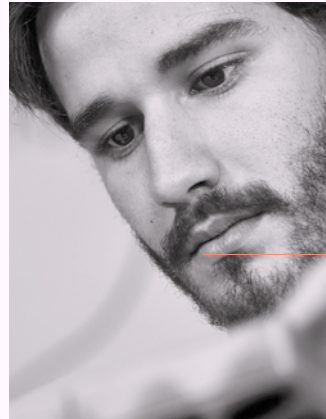
EDU
AZUAZA



ALBERT
JOFRE



JEAN
SIVIEUDE



OUR TECHNICAL TEAM

Guillermo gained his experience in renowned restaurants such as Martín Berasategui and Ángel Pascual, as well as in reception venues and major hotels. He has more than 10 years of experience as a technical advisor and has mastered the arts of both pastry-making and savoury cooking thanks to his extensive culinary background. —

Edu was trained in the culinary arts by renowned chefs in various kitchens from an early age. He has nurtured his versatility as a chef in various parts of the catering industry. In addition to all this, his passion for different gastronomic cultures and his language skills have made him the perfect person to link tradition with innovation. —

Jean has been passionate about gastronomy from an early age. He began his education with a qualification in science before embarking on specialist training as a pastry chef and chocolatier at two renowned French pastry institutions, Ferrandi and Christophe Michalak. His dedication and experience have helped him to stand out in the confectionery world. —

After training as a pastry chef with Eric Ortúño, **Albert** has built a solid career in some of the best pastry stores in Barcelona. At Sosa, he puts his experience as a teacher into practice, providing our clients with training and personalized advice. His passion and knowledge are reflected in his dedication to culinary education. —



CARLES MAMPEL, OUR GUEST CHEF

Carles Mampel Juncosa is a Catalan pastry chef, chocolatier and ice-cream maker who has a distinctive aesthetic sensibility and an avant-garde vision for pastry-making. He has received

national and international awards and has been named Best Master Pastry Chef in Spain (Bilbao, 1999),

Euro-American Pastry Champion (Madrid, 2000), World Pastry Runner-up (Rimini, 2004) and Master Craftsman of the Year (Barcelona, 2014).

Carles is also a prolific author, having co-written several books and contributed to various gastronomic publications. Today, Carles Mampel is continuing his journey as an ambassador for pastry-making and gastronomy, providing inspiration and delight for dessert connoisseurs all over the world. —

"Sosa's orange confits preserve the fruit's original colour. The fruit pieces are excellent in terms of colour and flavour (as they have less glucose), they are finely sliced and their texture isn't sticky but is actually more tender having not been caramelised. They are highly usable."



LOBSTER WITH BISQUE, TOMATOES AND CORIANDER

LOBSTER WITH BISQUE, TOMATOES AND CORIANDER

by Edu Azuaza

Tomato veil	60 g	24,99%
Coriander gel	15 g	6,25%
Bisque spheres	40 g	16,66%
Bisque butter foam	15 g	6,25%
Blue lobster.....	100 g	41,65%
Samphire.....	10 g	4,16%
Dill.....	0,1 g	0,04%

TOMATO VEIL

Tomatoes.....	1000 g	96,43%
Salt.....	7 g	0,68%
Vegetable Gelling Agent 38678	30 g	2,89%

Blend the tomatoes and filter the liquid through a cheesecloth. Mix the resulting tomato liquid with the remaining ingredients and heat to 85 °C. Pour it into a tray to a depth of 2 mm and leave to cool.

*The **Vegetable Gelling Agent**'s elasticity helps us make a very thin coating that gives the dish texture and shape.*

CORIANDER GEL

Coriander	150 g	42,25%
Water.....	200 g	56,34%
Salt.....	3 g	0,85%
Flaxfiber 42151	2 g	0,56%

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

***Flaxfiber** thickens the coriander water to give us a very glossy, stable and velvety gel.*

BISQUE SPHERES

Shrimp bisque	250 g	97,28%
Alginat bath	qs	
Gluconolactat 38683	5 g	1,95%
Flaxfiber 42151	2 g	0,78%

SHRIMP BISQUE

Shrimp heads.....	300 g	26,86%
Celery.....	300 g	26,86%
Fennel.....	150 g	13,43%
Culinary Journey tomato paste 37732.....	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%
Lyophilized coffee 38516.....	1 g	0,09%
Liquid cream.....	50 g	4,48%
Salt.....	8 g	0,72%

Chop the vegetables and sauté them in the oil on a low heat for 15 minutes. Add the tomato paste and anise and reduce until all the liquid has evaporated. Add the shrimp heads and fry them for 5 more minutes, pressing down on them to get out all the juices. Cover them with water and cook for 40 minutes on a low heat. Strain the liquid to remove any pieces and add the coffee, curry, cream and salt while it is still warm. Leave it to cool and set it aside.

ALGINAT BATH

Water.....	1000 g	99,50%
Alginate 38467.....	5 g	0,50%

Mix together the ingredients, then blend them for 5 minutes. Set aside.

BISQUE BUTTER FOAM

Shrimp heads.....	300 g	19,28%
Celery.....	300 g	19,28%
Fennel.....	150 g	9,64%
Culinary Journey tomato paste 37732.....	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%
Butter.....	500 g	32,13%

Chop the vegetables and sauté them in the oil on a low heat for 15 minutes. Add the tomato paste and anise and reduce until all the liquid has evaporated. Add the shrimp heads and fry them for 5 more minutes, pressing down on them to get out all the juices. Add the butter and infuse for 2 hours at 70°C. Strain and decant the fat. Add and blend in the lecithin.

Soy lecithin aerates the recipe, giving it a very light foamy texture even with a fat base.



CHRISTMAS "ESCUDELLA"



CHRISTMAS "ESCUDELLA"

by Guillermo Corral

Chanterelle and truffle jelly	15 g	5,98%
"Escudella" broth	150 g	59,76%
Black sausage crunch	10 g	3,98%
Medium "galet" (pipette pasta).....	30 g	11,95%
Carrot.....	10 g	3,98%
Turnip.....	10 g	3,98%
Black chanterelle mushrooms.....	10 g	3,98%
Olive oil.....	15 g	5,98%
Salt.....	1 g	0,40%

Cook the pasta for the recommended time and let it cool. Fill the pasta with the chanterelle and truffle jelly and leave it to set. Dice the vegetables into 0.5 x 0.5 cm cubes and blanch them for 20 seconds. Separately, slice and sauté the chanterelles. To assemble the escudella, sauté the vegetables with a dash of oil and salt and shape them into a ring in the centre of the plate. Arrange the filled pasta on top in no particular pattern, alternating it with the black sausage crunch.

CHANTERELLE AND TRUFFLE JELLY

Onion.....	150 g	7,64%
Olive oil.....	70 g	3,57%
Black chanterelle mushrooms.....	150 g	7,64%
Water.....	1500 g	76,41%
Black truffle pieces.....	80 g	4,08%
Salt.....	10 g	0,51%
Agar-agar powder 37872	3 g	0,15%

Chop the onion and fry it for 10 minutes in the oil over medium heat. Add the chanterelles and fry for a further 5 minutes. Cover with the water and reduce over low heat until you have 500 g of liquid. Add the black truffle pieces while the liquid is still hot and leave to infuse for 12 hours. Strain, mix with the agar-agar and bring to a boil. It will gel at approx. 30 °C.

"ESCUDELLA" BROTH

Onion.....	150 g	1,66%
Carrot.....	120 g	1,33%
Fennel.....	150 g	1,66%
Leek.....	150 g	1,66%
Cabbage.....	500 g	5,53%
Pork bone.....	1000 g	11,07%
Pig's ears, snout and cheeks.....	500 g	5,53%
Pork belly.....	500 g	5,53%
Chicken legs.....	400 g	4,43%
Beef shank.....	500 g	5,53%
Egg whites.....	60 g	0,66%
Water.....	5000 g	55,33%
Flaxfiber 42151	6 g	0,07%

Put all the meat in a pot with the water and boil for 30 minutes. Add the vegetables and simmer for 3 hours on a very low heat until you have 2 litres of stock. Clarify the stock with the partially beaten egg whites and blend it with Flaxfiber to thicken it.

Flaxfiber thickens the "escudella", giving us a translucent broth with a very pleasant texture.

BLACK SAUSAGE CRUNCH

Black 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 sausage with the water, blend them together, then strain them. Mix with the rest of the ingredients and blend again for 1 minute. Spread it into a 1.5 cm circle template placed on a baking mat and leave to dry for 12 hours at 60 °C.

*When we combine **Gelcrem Cold** and **Procrunx**, we can make all kinds of subtle, very crunchy crisps using any liquid base.*



COFFEE AND CHOCOLATE PASSION

by Jean Siviéude

Passion fruit meringue	15 g	13,04%
Milk chocolate crunch with hazelnuts	20 g	17,39%
Passion fruit fingers	15 g	13,04%
Passion fruit and Dulcey crémeux	25 g	21,74%
Passion fruit foam	10 g	8,70%
Coffee ice cream	20 g	17,39%
Passion fruit gel	10 g	8,70%
Passion fruit seeds.....	qs	

Arrange the following elements inside the meringue ring: put the crunch in the base, followed by the fingers. Fill it with foam and place a scoop of ice cream on top. Cover with foam and smooth its surface. Pipe the passion fruit gel on top and decorate with a few passion fruit seeds.

PASSION FRUIT MERINGUE

Passion fruit purée.....	120 g	39,22%
Albuwhip 38461.....	16 g	5,23%
Sugar 34353.....	120 g	39,22%
Trehalose 39054.....	50 g	16,34%

Mix the Albuwhip with the passion fruit purée and beat them together. Add the sugar and trehalose in three stages, like you would for a French meringue. Arrange the mix in your choice of shape on a baking mat and leave to dry at 50 °C for 6 hours.

Albuwhip helps us to make a passion fruit meringue with a very intense flavour.

MILK CHOCOLATE CRUNCH WITH HAZELNUTS

Italian hazelnut praliné 37609.....	75 g	26,79%
Roasted hazelnut paste 36854.....	75 g	26,79%
Milk chocolate 40%.....	75 g	26,79%
Salt.....	5 g	1,79%
Cantonese hazelnuts 37853.....	50 g	17,86%

Mix together the chocolate, paste and praliné and heat to 40 °C. Stir well until the texture is even. Add the Cantonese hazelnut pieces and salt and mix again. Spread to a depth of 2 mm between 2 silicone mats and leave to set.

PASSION FRUIT FINGERS

Passion fruit purée.....	240 g	29,27%
Sugar 34353.....	160 g	19,51%
Albuwhip 38461.....	30 g	3,66%
Trehalose 39054.....	40 g	4,88%
Egg yolk.....	150 g	18,29%
Baking Powder Std 37117.....	10 g	1,22%
Pastry flour.....	150 g	18,29%
Corn starch.....	40 g	4,88%
Icing sugar 38489.....	qs	

Mix the purée and Albuwhip using a hand blender. Mix using the third setting of your stand mixer. Mix the sugars together and add them in 3 stages, like you would for a French meringue. Gradually combine the egg yolk with the meringue and mix them together thoroughly. Separately, mix the remaining solid ingredients with the egg yolk and add this to the meringue, taking care to fold the edges into the centre, until the two are completely combined. Arrange it into finger-biscuit shapes on a baking tray lined with baking paper. 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 34353	160 g	14,61%
Dulcey Valrhona blond chocolate 31870	140 g	12,79%
Fruit NH pectin 37850	10 g	0,91%
Inulin Hot 39460	30 g	2,74%

Mix together the sugar, inulin, Natur Emul and pectin. Set aside. Heat the purée to 40 °C and gradually add in the previous mixture, stirring all the while. Bring to a boil. Take it off the heat and let it cool to 45 °C. Add the chocolate and emulsify with an electric whisk. Pour it into moulds of your choice and keep them in the refrigerator for 6 hours so that they set correctly.

*Thanks to **Natur Emul**, the recipe's water and fat are very well emulsified and stable.*

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 together, pour them into a siphon with two chargers and use the foam when you are ready.

COFFEE ICE CREAM

Milk	370 g	36,35%
Cream 35%	80 g	7,86%
Espresso Coffee	220 g	21,61%
Invert sugar 39309	15 g	1,47%
1% milk powder 38210	65 g	6,39%
Dextrose 37225	35 g	3,44%
Sugar 34353	110 g	10,81%
33 DE glucose powder 37311	120 g	11,79%
Procrema 5 Bio Hot 39410	3 g	0,29%

Heat the liquids to 30 °C. Mix together the solid ingredients, add them in and pasteurise the mixture. Leave in the refrigerator for 12 hours before churning. Churn. Store at -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. Keep in the refrigerator. After 30 minutes, blend it again for 1 minute to get rid of any lumps and give it a very fine, shiny texture. Place it in a piping bag and set aside.



"NEULES" YULE LOG



"NEULES"* YULE LOG

by Jean Siviude

"Neules" mousse	125 g	30,86%
"Neules" crunch	20 g	4,94%
Crema catalana filling	100 g	24,69%
Mandarin gel	75 g	18,52%
Traditional sponge	75 g	18,52%
Dulcey Valrhona blond chocolate 31870.....	10 g	2,47%

Spread the crunch over the sponge and cut it to the size of the mould. Prepare the insert by freezing the crema catalana filling. Remove it from its mould. Pour the mandarin gel into the same mould, coating the crema catalana filling so it is completely covered with gel. Freeze. Brush the sides of the Yule log mould with tempered blond chocolate. Fill the mould with mousse until it is two-thirds full and put the insert in place. Smooth the surface and cover it with sponge cake. Freeze it and take it out of its mould.

"NEULES" MOUSSE

"Neules" base.....	350 g	53,85%
Vegan Mousse Gelatine 37857	20 g	3,08%
Water (2)	152 g	23,38%
Albuwhip 38461	8 g	1,23%
Oligofruct 38863	60 g	9,23%
Inulin Cold 39461	60 g	9,23%

Beat together the Albuwhip and water. Add the Oligofruct mixed with the inulin. Keep beating for 5 minutes. Bring to a boil the neule roll base mix and Vegan Mousse Gelatine. Gently fold this mixture into the meringue. Your mixture is ready to use.

"NEULES" CRUNCH

"Neules".....	200 g	84,03%
Salt	24 g	10,08%
Toasted almond paste 36860.....	14 g	5,88%
Cocoa butter		

Melt the cocoa butter and add the other ingredients. Mix thoroughly. Your mix is ready to use.

CREMA CATALANA FILLING

Milk	1000 g	75,47%
Sugar 34353.....	125 g	9,43%
Egg yolk.....	150 g	11,32%
Gelcrem Hot 38673.....	30 g	2,26%
Nappage X58 pectin 38898	5 g	0,38%
Cinnamon sticks.....	5 g	0,38%
Lemon zest	5 g	0,38%
Orange zest.....	5 g	0,38%

Boil the milk and infuse it with the cinnamon and the lemon and orange zests until it cools. Strain it. Mix the solids together and gradually add them to the milk. Heat to 85 °C. Pour into your choice of mould.

* "Neules" are traditional Catalan thin wafer rolls.

MANDARIN GEL

Mandarin 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. Keep in the refrigerator for 30 minutes. After 30 minutes, blend it again for 1 minute to get rid of any lumps and give it a very fine, shiny texture. Place it in a piping bag and set aside.

TRADITIONAL SPONGE

Whole eggs.....	220 g	47,93%
Sugar 34353.....	100 g	21,79%
Corn starch.....	75 g	16,34%
Pastry flour	25 g	5,45%
Baking Powder Std 37117.....	15 g	3,27%
Cinnamon powder.....	8 g	1,74%
Lemon zest	8 g	1,74%
Orange zest shavings.....	8 g	1,74%

Beat the eggs and add the sugar halfway through the process. Keep beating for a further 5 minutes. Add the solid ingredients little by little and finish mixing. Bake on a tray for 8 minutes at 185 °C.





GALETTE DES ROIS

by Carles Mampel

Puff pastry dough	200 g	42,55%
Almond cream	200 g	42,55%
Raspberry gel	50 g	10,64%
Galette de rois glaze	20 g	4,26%

Roll out the puff pastry to a depth of 3 mm and cut it into two 24 x 24 cm squares. Place the frozen almond cream in the centre, followed by a few cubes of raspberry gel and two prizes for lucky diners to find. Close it over with the other puff pastry sheet and brush the base with egg.

PUFF PASTRY DOUGH

Flour for puff pastry dough.....	800 g	33,61%
Strong flour.....	200 g	8,40%
Butter 82%.....	100 g	4,20%
Beurre noisette.....	50 g	2,10%
Salt.....	15 g	0,63%
Water.....	350 g	14,71%
Liquid cream.....	75 g	3,15%
Egg yolks.....	60 g	2,52%
Vanilla extract.....	5 g	0,21%
White wine or rice vinegar.....	5 g	0,21%
Beurre manié for the pastry folds:		
Strong flour for dusting.....	120 g	5,04%
Butter 82% sheet.....	600 g	25,21%

Roll out the butter and arrange in the middle of the dough so you can fold it to suit the preparation you are making. Give the pastry 6 book folds. Leave to rest for 30 minutes between folds. Roll out the puff pastry to a depth of 3 mm and cut it into two 24 x 24 cm squares.

ALMOND CREAM

Butter 82%.....	20 g	4,04%
Icing sugar.....	110 g	22,22%
Whole egg.....	150 g	30,30%
Almond flour 37345	150 g	30,30%
Soft flour.....	25 g	5,05%
Amber rum.....	30 g	6,06%
Tahitian vanilla.....	10 g	2,02%

Mix the ingredients together in the order listed and place them in an 18 cm circular mould to a depth of 1 cm, inserting the raspberry gel cut into in 1 x 1 cm cubes. Freeze.

RASPBERRY GEL

Raspberry purée	400 g	82,47%
Sugar 34353	80 g	16,49%
Gellan gum 38697	5 g	1,03%

Mix everything together and boil for 20 seconds. Pour into a 1 cm deep ring. Once it has gelled and cooled, cut it into 1 x 1 cm cubes. Insert the cubes into the almond cream.

Gellan gum makes heat-resistant jellies that keep their structure while the galette cooks.

GALETTE DE ROIS GLAZE

Whole egg	180 g	53,89%
Milk	20 g	5,99%
Egg yolk	80 g	23,95%
Cream 35%	30 g	8,98%
Salt	4 g	1,20%
Icing sugar 38489	20 g	5,99%

Mix together all the ingredients.



PANETTONE

PANETTONE

by Carles Mampel

Dough autolysis

First "impasto"	2230 g	49,23%
Second "impasto"	2100 g	46,36%
Caramel powder	200 g	4,42%

Leave the whole mass of dough to stand for 1 hour. Divide it into the number of pieces you want and leave to rest for 20 minutes. Roll the dough into balls, let them rest and roll them again. Place them in moulds and leave to rise at 28°C (proofing times will depend on how active the dough is). Bake in the oven until the panettone's middles are 92°C. Sprinkle the caramel powder on top.

DOUGH AUTOLYSIS

Panettone flour	1450 g	86,83%
Water	220 g	13,17%

Mix together all the ingredients and leave to stand for 1 hour so that autolysis can take place.

FIRST "IMPASTO"

Panettone flour	1450 g	40,17%
Egg yolks	200 g	5,54%
Water	220 g	6,09%
Crema catalana base	360 g	9,97%
Sugar 34353	420 g	11,63%
Butter 82%	510 g	14,13%
Pre-ferment	450 g	12,47%

Beat the egg yolks with the sugar until they are blanched. Then add the autolysed dough. Finally add the cubed room temperature butter. Knead slowly for 35 minutes. Leave the dough to rise at 26 °C until it has almost tripled in volume.

SECOND "IMPASTO"

Panettone flour	500 g	23,05%
Sugar 34353	300 g	13,83%
Fresh egg yolks	300 g	13,83%
Butter 82%	650 g	29,97%
Cream 35%	90 g	4,15%
Honey 37469	110 g	5,07%
Diastatic malt powder	15 g	0,69%
Salt	20 g	0,92%
Tahitian vanilla pod	5 g	0,23%
Lemon zest	25 g	1,15%
Cinnamon powder	4 g	0,18%
Fresh orange zest	20 g	0,92%
Cocoa butter drops	80 g	3,69%
Very cold water (for the <i>bassinage</i>)*	50 g	2,31%

Combine the previous mix with the second dough. Add water if needed once you have finished mixing.

* 35-50 g

CARAMEL POWDER

Fondant sugar powder 38486	200 g	50%
40 DE liquid glucose 37305	200 g	50%

Caramelize all the ingredients and pour them onto a silicone mat, before leaving them to cool. Place the caramel in a food processor and grind them into a powder.



Sosa

Fruit Confits with the maximum fresh fruit flavour

The confit range that retains
each fruit's original flavour,
texture and colour



Find out more
here

Sosa Ingredients

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