

Sosa

SUMMER PASTRY



Sosa Ingredients

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HAZELNUT ORXATA

VEGAN GLUTEN-FREE

MAIN ELABORATION

Toasted Italian hazelnut paste 37537.....	150 g	16,91%
Dark Muscovado sugar 37890.....	75 g	8,46%
Hazelnut plant-based beverage.....	75 g	8,46%
Toasted hazelnut flour 37347.....	80 g	9,02%
Cold water.....	500 g	56,37%
Gelespessa 37874.....	2 g	0,23%
Natur Emul 38850.....	5 g	0,56%

Use a hand whisk to emulsify the hazelnut paste with half of the water, the milk and the Natur Emul. Add the rest of the cold water, the hazelnut flour and the sugar and whisk it again. Leave to stand for 3 to 4 hours, then filter through a superbag. Add the remaining liquid and the Gelespessa and blend well again. Keep refrigerated until you are ready to serve.



VEGAN

MAIN ELABORATION

Almond & tonka bean shortcrust pastry	80 g	53,33%
Strawberry & hibiscus jelly	20 g	13,33%
Sweet guacamole.....	40 g	26,67%
Valrhona Inspiration strawberry couverture.....	5 g	3,33%
Woodland strawberries	5 g	3,33%

Place a disk of strawberry Inspiration couverture on the shortcrust pastry, followed by the hibiscus jelly. Top it with some sweet guacamole and woodland strawberries.

ALMOND & TONKA BEAN SHORTCRUST PASTRY

Icing sugar 38489	320 g	22,21%
Egg.....	200 g	13,88%
Marcona almond flour 37336.....	100 g	6,94%
Extra Dry 84% butter	640 g	44,41%
Maltodextrin 38771.....	80 g	5,55%
Tonka bean	1 g	0,07%
Soft flour	100 g	6,94%

Cube the cold butter into 1cm pieces. Place it in the mixer with the other ingredients except the egg and mix well. Finally add the egg and mix again until a homogeneous dough has formed. Spread out between 2 sheets of guitar paper to a depth of 2.5mm. Cool and cut it into shape for your tart bases. Bake between 2 non-stick mats at 320 °F (160 °C) for 15 minutes.

STRAWBERRY & HIBISCUS JELLY

Water	400 g	66,67%
Dried hibiscus flowers	25 g	4,17%
Sugar 34353	50 g	8,33%
Frozen strawberries.....	100 g	16,67%
Agar-agar powder 37872	5 g	0,83%
Gelatine mass	20 g	3,33%

Infuse the flowers and frozen strawberries in the sugar and water overnight. Filter out the petals and add the agar-agar. Bring it to a boil, add the gelatine mass and spread out on a piece of acrylic. Leave it to set and use a ring to cut it into your chosen size. Set aside.

GELATINE MASS

Beef gelatine powder 38670	20 g	16,67%
Water	100 g	83,33%

Mix together the gelatine and water. Leave to hydrate in the refrigerator for 30 minutes. Melt it in a bain-marie or microwave and leave it in the refrigerator until you are ready to use it.

SWEET GUACAMOLE

Ripe avocado.....	200 g	76,63%
Neutral glaze	50 g	19,16%
Lime peel.....	2 g	0,77%
Lime juice.....	5 g	1,92%
Fresh mint	2 g	0,77%
Matcha C Bio tea 39041.....	2 g	0,77%

Mash the avocados with a fork until you get a chunky paste, add the neutral glaze, the finely chopped mint, the lime juice and peel grated with a microplane and mix everything together with the Matcha tea. Set aside.



MAIN ELABORATION

Baba dough	20 g	15,75%
Rum syrup.....	5 g	3,94%
Whipped yuzu ganache.....	80 g	62,99%
Mint-flavoured hot bath	20 g	15,75%
Fresh mint.....	2 g	1,57%

Whip the ganache and half-fill the molds with it. Place the baba sphere in the center, put in place the other part of the mold and finish filling it with more ganache. Freeze. Prepare the hot mint bath for frozen pieces and dip the pieces in it. Decorate with fresh mint leaves and marigold leaves.

BABA DOUGH

Strong flour.....	240 g	36,98%
Whole egg	175 g	26,96%
Salt.....	4 g	0,62%
Chestnut honey <i>37467</i>	60 g	9,24%
Compressed baker's yeast.....	30 g	4,62%
Unsalted butter 82%.....	140 g	21,57%

Knead everything together except the butter and honey. Melt the butter, mix it with the honey and add it while still warm to the dough. Use it to fill some silicone molds and allow it to rise slightly. Bake at 355 °F (180 °C) for approx. 15 minutes.

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RUM SYRUP

Water	800 g	57,89%
Sugar <i>34353</i>	400 g	28,94%
Rum	180 g	13,02%
Agar-agar powder <i>37872</i>	1 g	0,07%
Tahiti vanilla pod	1 g	0,07%

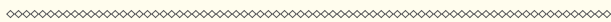
Boil all the ingredients together and add the rum at the end. Pour this over the mini babas and leave to stand overnight until they are thoroughly steeped. Drain and set aside.



WHIPPED YUZU GANACHE

Inspiration yuzu couverture.....	200 g	16%
Cream 35% (1).....	120 g	9,60%
Sugar 34353	50 g	4%
Yuzu purée.....	30 g	2,40%
Cream 35% (2).....	800 g	64%
Gelatine mass	50 g	4%

Boil the first portion of cream with the sugar and gelatine mass. Melt the yuzu couverture and add the boiled cream and yuzu purée. Finally, mix in the second portion of cream and leave it to rest for 12 hours in the refrigerator. Whip the mixture and put it in the mini-sphere molds each with a mini baba inside. Freeze.



GELATINE MASS

Beef gelatine powder 38670	20 g	16,67%
Water	100 g	83,33%

Mix together the gelatine and water. Leave to hydrate in the refrigerator for 30 minutes. Melt it in a bain-marie or microwave and leave it in the refrigerator until you are ready to use it.

MINT-FLAVOURED HOT BATH

Simple syrup.....	150 g	27,80%
Water	350 g	64,87%
Green water soluble powder colouring 39443 ..	0,50 g	0,09%
Freeze Veggie Gel 38642.....	35 g	6,49%
Vanilla caviar	2 g	0,37%
Fresh mint	2 g	0,37%

Mix everything together and bring to a boil. Use to steep the mojito sphere.



MAIN ELABORATION

Hazelnut & raspberry clafoutis	80 g	59,26%
Raspberry & tonka crémeux	30 g	22,22%
Vanilla mascarpone	20 g	14,81%
Basil couverture chocolate.....	5 g	3,70%
Fresh raspberries.....	qs	
Fresh woodland strawberries.....	qs	
Fresh strawberries	qs	
Fresh mint.....	qs	
Mini basil.....	qs	
Lemon verbena	qs	
Neutral glaze	qs	

Smooth a thin layer of vanilla mascarpone over the clafoutis. Stick on a sheet of basil couverture. Dip the raspberry crémeux in neutral glaze diluted with 12% water. Place the crémeux into the tarts and finish off with some fresh fruits and herbs.

HAZELNUT & RASPBERRY CLAFOUTIS

Cream 35%.....	150 g	32,05%
Icing sugar 38489	60 g	12,82%
Toasted hazelnut flour 37347	80 g	17,09%
Marcona almond flour 37336	20 g	4,27%
Whole egg	80 g	17,09%
Yolk.....	40 g	8,55%
Dark Muscovado sugar 37890	30 g	6,41%
Soft flour	8 g	1,71%

Mix the cream with the nut flours and the icing sugar. Add the eggs and yolk and mix well. Lastly, add the sifted flour. Pour the mixture into the baked shortcrust bases, in which you have placed a few fresh raspberries. Bake for 12 to 14 minutes at 345°F (175°C).



RASPBERRY & TONKA CRÉMEUX

Raspberry pulp.....	500 g	69,74%
Tonka bean	2 g	0,28%
Inulin Cold 39461.....	125 g	17,43%
Sugar 34353	30 g	4,18%
Gelatine mass	60 g	8,37%

Melt the gelatine mass with some of the purée and add the sugar and grated tonka bean. Add the remaining purée and the inulin and blend until a smooth homogeneous mixture has formed. Pour into your choice of mold and leave to stand for 6 to 8 hours in the refrigerator. Freeze the assemblies so you can turn them out and set them aside.

GELATINE MASS

Beef gelatine powder 38670.....	20 g	16,67%
Water	100 g	83,33%

Mix together the gelatin and water. Leave to hydrate in the refrigerator for 30 minutes. Melt it in a bain-marie or microwave and leave it in the refrigerator until you are ready to use it.

VANILLA MASCARPONE

Mascarpone.....	200 g	92,59%
Tahiti vanilla pod	1 g	0,46%
Icing sugar 38489.....	15 g	6,94%

Mix all the ingredients together and smooth a thin layer over the baked shortcrust pastries.

BASIL COUVERTURE CHOCOLATE

White chocolate 33%.....	1000 g	99,01%
Freeze-dried basil powder 38458.....	8 g	0,79%
Guérande fleur de sel 37808.....	2 g	0,20%

Mix the melted chocolate with the salt and basil and process in the conching machine for 4 to 5 hours. Temper at 85°F (30°C). Spread out between 2 sheets of guitar paper and cut into pieces of your chosen size.

