



# HOW TO INTRODUCE COLOUR AND FLAVOUR WITHOUT WATER ADDITION?

TASTE COLOUR



**Sosa Ingredients**

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CAST FR ENG IT PORT



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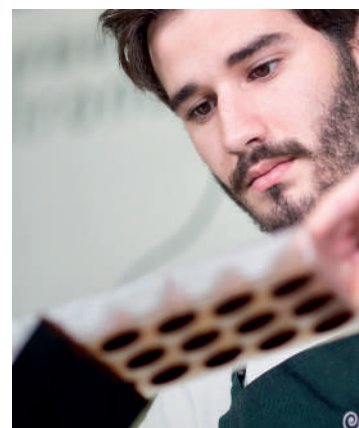


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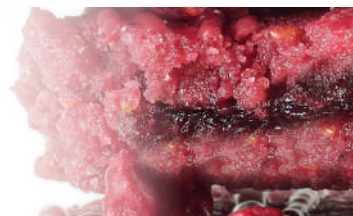
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## DEVELOPED BASES

BASE 1 WHIPPED CREAMS



BASE 2 DRY AND CRUNCHY DOUGHS



BASE 3 SPONGE CAKES



BASE 4 GANACHES



BASE 5 CHOCOLATE



## BASE 1 WHIPPED CREAMS



### Passion fruit Chantilly

Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		500	72,05	720,46
38664	Freeze-dried passion fruit powder	Sosa	50	7,20	72,05
34353	Sugar	Sosa	80	11,53	115,27
39054	Trehalose	Sosa	60	8,65	86,46
37896	Yellow Food Colour	Sosa	4	0,58	5,76
	<b>For 694 g</b>		Total 694		1000

Mix all the ingredients avoiding the air introduction, until all get well melted. Whip until obtain a chantilly consistency.

## BASE 2 DRY AND CRUNCHY DOUGHS

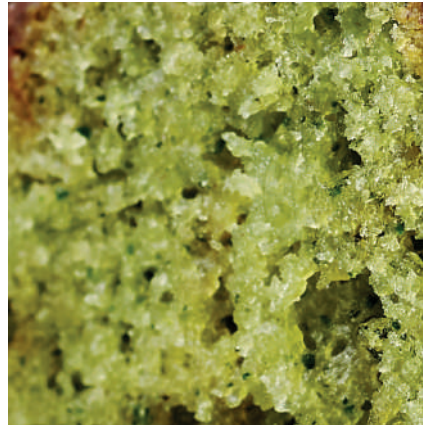


### Raspberry cookie

Code	Ingredient	Brand	g	%	g/kg
	Raspberry purée		30	4,03	40,30
37327	Deodorized coconut fat	Sosa	130	17,46	174,61
	Sunflower oil		55	7,39	73,88
34353	Sugar	Sosa	130	17,46	174,61
39054	Trehalose	Sosa	30	4,03	40,30
	Egg		50	6,72	67,16
37117	Baking Powder Std	Sosa	3	0,40	4,03
	Flour		260	34,92	349,23
37808	Guérande flower salt	Sosa	4	0,54	5,37
37855	Freeze-dried raspberry powder	Sosa	45	6,04	60,44
37899	Red Food Colour colouring	Sosa	6	0,81	8,06
37827	Neutral acid	Sosa	1,50	0,20	2,01
	<b>For 24 units</b>		<b>Total</b>	<b>744,50</b>	<b>1000</b>

Mix all the solids with the soft butter and stir well by the paddle. Add the egg and keep stirring until well mixed. Keep the dough in the fridge for 4 hours. Make 30 g discs and bake them at 140 °C for 8 minutes. Press the cookies to get a marbled effect and bake them for 4 minutes more.

## BASE 3 SPONGE CAKES



### Mint financier

Code	Ingredient	Brand	g	%	g/kg
37340	Almond flour	Sosa	75	15,15	151,52
38489	Powdered sugar	Sosa	50	10,10	101,01
	Soft flour		50	10,10	101,01
37117	Baking Powder Std	Sosa	5	1,01	10,10
37821	Cremsucre	Sosa	50	10,10	101,01
	Butter 82%		100	20,20	202,02
	Pasteurized egg white		160	32,32	323,23
38614	Mint natural extract	Sosa	5	1,01	10,10
	<b>For 450 g</b>		Total 495		1000

Mix the butter with the freeze-dried mint and blend well. Aside, combine the egg white with the powder sugar and stir well by the paddle. Add the solids in and keep stirring for a minute. Last step, pour the butter in and emulsify until get a regular texture. Fill the desired molds and bake up 165 °C for 18 minutes.

## BASE 4 GANACHES



### Beetroot ganache

Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		350	31,96	319,63
37110	Inverted sugar	Sosa	20	1,83	18,26
	White chocolate 33%		650	59,36	593,61
38998	Freeze-dried beetroot powder	Sosa	50	4,57	45,66
37430	Cocoa butter	Sosa	25	2,28	22,83
	<b>For 1 kg</b>	Total	1095		1000

Heat the cream and inverted sugar to a boil. Add the hot cream to the chocolate and emulsify. Add the cocoa butter and the beetroot and blend well. Let it crystallize at 15 °C for 24 hours.

## BASE 5 CHOCOLATE



### Raspberry chocolate

Code	Ingredient	Brand	g	%	g/kg
	30% white couverture		1000	76,92	769,23
37855	Freeze-dried raspberry powder	Sosa	200	15,38	153,85
37430	Cacao butter	Sosa	100	7,69	76,92
	<b>For 1250 g</b>		Total 1300		1000

Melt the white couverture and the cacao butter to 45 °C. Add them to the chocolate refiner machine. Add the raspberry powder and conch the couverture about 3 hours in order to refine the powder well. Temper the raspberry couverture and use.

# OUR TECHNICIANS' PROPOSALS

BASE 1 WHIPPED CREAMS  
PASSION FRUIT AND PECAN NUT ST. HONORÉ



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Sablée dough</b>		180	25,17	251,75
	<b>Passion fruit chantilly</b>		200	27,97	279,72
	<b>Pecan nuts creamy</b>		120	16,78	167,83
	<b>Pâte à choux</b>		100	13,99	139,86
37460	Passion fruit concentrated jam	Sosa	35	4,90	48,95
37928	Cantonese pecan nut	Sosa	40	5,59	55,94
39463	Isomalt	Sosa	40	5,59	55,94
	<b>For 715 g</b>		Total 715		1000

Pour the Isomalt in a sauce pan and melt at 120 °C. Dip the choux in upside down and let Isomalt crystallize. Fill the choux with the pecan nut creamy and reserve. Pipe the passion fruit chantilly using the 100% Chef DJ in a circular way. Place the choux and some cantonese pecan nuts on randomly. Finish the tart with some passion fruit jam drops.

### Sablée dough

Code	Ingredient	Brand	g	%	g/kg
	Soft flour		125	45,45	454,55
	Butter 82%		75	27,27	272,73
38489	Powder sugar	Sosa	50	18,18	181,82
	Egg		25	9,09	90,91
	<b>For 275 g</b>	Total	275		1000

Mix the flour, butter and powder sugar and work it to get a sandy consistency. Add the egg and stretch the dough with a plastic spatula until get a regular dough. Form a ball and wrap in cling film. Keep in the fridge one hour before use it.

### Passion fruit chantilly

Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		500	72,05	720,46
38664	Freeze-dried passion fruit	Sosa	50	7,20	72,05
34353	Sugar	Sosa	80	11,53	115,27
39054	Trehalose	Sosa	60	8,65	86,46
37896	Yellow Food Colour	Sosa	4	0,58	5,76
	<b>For 694 g</b>	Total	694		1000

Mix all the ingredients avoiding the air introduction, until all get well melted. Whip until a chantilly consistency is obtained.

## Pecan nuts creamy

Code	Ingredient	Brand	g	%	g/kg
	Water		450	38,99	389,95
38898	Nappage X58 pectin	Sosa	4	0,35	3,47
37548	Pecan nuts pure paste	Sosa	350	30,33	303,29
	Pecan praliné		350	30,33	303,29
	<b>For 1,1 kg</b>	Total	1154		1000

Mix the pectin with the water at 40 °C with strong agitation. Bring the whole to a boil. Remove from the heat and add the praliné and the paste. Emulsify. Place in the mould and leave to gel for 24 hours at 4 °C.

## Pâte à choux

Code	Ingredient	Brand	g	%	g/kg
	Milk (1)		125	14,67	146,71
	Water		125	14,67	146,71
	Salt		4	0,47	4,69
34353	Sugar	Sosa	8	0,94	9,39
	Butter 82%		100	11,74	117,37
	Soft flour		150	17,61	176,06
	Whole egg		250	29,34	293,43
	Milk (2)		90	10,56	105,63
	<b>For 852 g</b>	Total	852		1000

Mix the milk (1), water, salt, sugar and butter in a saucepan and bring to the boil for 30 seconds. Then add the flour and mix well with a spatula until a smooth and uniform mass is obtained. Simmer for 5 minutes, stirring constantly to dry the dough. Then add the eggs out off the heat gradually, stirring energetically for good absorption. Add the milk (2) out off the heat. Pipe on the desired shape. Cook at 170 °C for 35 minutes.

## BASE 2 DRY AND CRUNCHY DOUGHS RASPBERRY COOKIE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Raspberry cookie</b>		600	66,67	666,67
	<b>Raspberry chocolate</b>		100	11,11	111,11
37451	Concentrated raspberry jam	Sosa	150	16,67	166,67
38632	Wet proof raspberry crispy	Sosa	50	5,56	55,56
	<b>For 10 units</b>		Total 900		1000

Make 30 g discs and fill them using 15 g of concentrate jam, close with another disc and do regular balls. Place on a tray and bake at 140 °C for 8 minutes. Press the cookies to get a marbled effect on the cookie and bake the for 4 minutes more. Once the cookies are cold decorate them using the raspberry crispy.

## Raspberry cookie

Code	Ingredient	Brand	g	%	g/kg
37899	Red Food Colour colouring	Sosa	5	0,93	9,26
37327	Deodorised coconut fat	Sosa	100	18,52	185,19
37855	Freeze-dried raspberry powder	Sosa	40	7,41	74,07
34353	Sugar	Sosa	100	18,52	185,19
39054	Trehalose	Sosa	30	5,56	55,56
	Egg		40	7,41	74,07
37808	Guérande flower salt	Sosa	5	0,93	9,26
	Plain flour		220	40,74	407,41
<b>For 9 units</b>			<b>Total</b>	<b>540</b>	<b>1000</b>

Mix all the solids with the soft fat and stir well by the paddle. Add the egg and keep stirring until well mixed. Keep the dough in the fridge for 4 hours. Make 30 g discs and bake at 140 °C for 8 minutes. Press the cookies to get a marbled effect on them and bake for 4 minutes more.

## Raspberry chocolate

Code	Ingredient	Brand	g	%	g/kg
	30% white couverture		500	76,92	769,23
37855	Freeze-dried raspberry powder	Sosa	100	15,38	153,85
37430	Cacao butter	Sosa	50	7,69	76,92
<b>For 600 g</b>			<b>Total</b>	<b>650</b>	<b>1000</b>

Melt the white couverture and the cacao butter to 45 °C. Add them to the chocolate refiner machine. Add the raspberry powder and conch the couverture for about 3 hours in order to refine the powder well. Temper the raspberry couverture and use.

BASE 3 SPONGE CAKES  
AFTER EIGHT FINANCIER



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Mint financier</b>		450	57,65	576,55
	70% dark couverture		300	38,44	384,36
	Sunflower oil		30	3,84	38,44
39182	Premium cristal mint	Sosa	0,50	0,06	0,64
38614	Green mint natural extract in powder	Sosa	0,01	0	0,01
	<b>For 780 g</b>	Total	780,51		1000

Mix the chocolate and the oil in a bain marie up 35 °C. Deep the financier in using a wood stick and remove the coatin excess. Let it cristalize and decore with a mint powder sift and a cristalized mint leaf.

## Mint financier

Code	Ingredient	Brand	g	%	g/kg
37340	Almond flour	Sosa	75	15,15	151,52
38489	Powder sugar	Sosa	50	10,10	101,01
	Soft flour		50	10,10	101,01
37117	Baking Powder Std	Sosa	5	1,01	10,10
37821	Cremsucre	Sosa	50	10,10	101,01
	Butter 82%		100	20,20	202,02
	Pasteurized egg white		160	32,32	323,23
38614	Green mint natural extract in powder	Sosa	5	1,01	10,10
	<b>For 450 g</b>	Total	495		1000

Mix the butter with the mint extract and blend well. Aside, combine the egg white with the powder sugar and stir well by the paddle. Add the solids in and keep stirring for a minute. Last step, pour the butter in and emulsify until get a regular texture. Fill the desired molds and bake up 165 °C for 18 minutes.

BASE 4 GANACHES  
BEETROOT AND DARK CHOCOLATE BONBONS



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Beetroot ganache</b>		1000	54,64	546,45
	70% dark couverture		600	32,79	327,87
37808	Guérande salt	Sosa	10	0,55	5,46
37430	Cocoa butter	Sosa	80	4,37	43,72
	33% white couverture		120	6,56	65,57
38998	Freeze-dried beetroot powder	Sosa	20	1,09	10,93
	<b>For 1,83 kg</b>		Total 1830		1000

Temper the dark chocolate and coat the mold, let it crystallize. Fill the molds with the ganache at 22 °C and let it set. Cover the molds with more tempered chocolate and let it crystallize overnight. Melt the white couverture and the cocoa butter together at 35 °C and mix with the beetroot powder. Blend for a minute and sprinkle some drops on the bonbon shells.

## Beetroot ganache

Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		350	31,96	319,63
37110	Inverted sugar	Sosa	20	1,83	18,26
	33% white couverture		650	59,36	593,61
38998	Freeze-dried beetroot powder	Sosa	50	4,57	45,66
37430	Cocoa butter	Sosa	25	2,28	22,83
	<b>For 1 kg</b>	Total	1095		1000

Heat the cream and inverted sugar to a boil. Add the hot cream to the chocolate and emulsify, add the cocoa butter and the beetroot and blend well. Let it crystallize at 15 °C for 24 hours.

## BASE 5 CHOCOLATE RASPBERRY AND ALMONDS CHOCOLATE BAR



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Raspberry couverture</b>		1300	78,79	787,88
38870	Cantonese almond sticks	Sosa	300	18,18	181,82
37926	Yocrispy Crispy Wet Proof	Sosa	50	3,03	30,30
	<b>For 1 unit</b>		Total 350		1000

Temper the couverture up to 28 °C. Fill the chocolate bars molds with the cantonese almond sticks and the Yocrispy. Pour the couverture into the molds and let it crystallize.

### Raspberry couverture

Code	Ingredient	Brand	g	%	g/kg
	30% white couverture		1000	76,92	769,23
37855	Freeze-dried raspberry powder	Sosa	200	15,38	153,85
37430	Cocoa butter	Sosa	100	7,69	76,92
	<b>For 1,3 kg</b>		Total 1300		1000

Melt the chocolate up to 40 °C and mix  $\frac{2}{3}$  of it with the freeze-dried raspberry powder. Pour in the conching machine and refine for 1 to 5 hours until completely dissolved. Add the remaining couverture and the butter cocoa and work it for 5 minutes more. Temper the couverture down to 26/28 °C and use.