



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Desserts, Specialty

# GRANNY SMITH BAVAROIS PETIT GATEAUX

## OVERVIEW

19-072

## INGREDIENTS

### Group Base

Ingredient	KG
PETTINA SPONGE MIX COMPLETE	0.250
Whole Eggs	0.250
Water	0.062
BAKELS DAIRY BLEND	0.062
Vanilla Bean	-
<b>Total Weight:</b>	<b>0.624</b>

### Group Apple coulis

Ingredient	KG
BAKELS LES FRUITS 50% APPLE	0.060
Granny Smith Apple (puree)	0.090
Gelatin Mass	0.006
Grand Marnier	0.010
<b>Total Weight:</b>	<b>0.166</b>

### Group Grand Marnier Bavaroise

Ingredient	KG
Fresh Milk	0.050
Culinary cream	0.150
Pasteurized egg yolk	0.070
White Granulated Sugar	0.060
APITO BUTTA VANILLA ESSENCE	0.005
Grand Marnier	0.070
Gelatin Mass	0.030
Cremess Superior (whipped)	0.500
<b>Total Weight:</b>	<b>0.935</b>

### Group Orange syrup

Ingredient	KG
Water	0.100
Sugar	0.100
Lime zest	0.002
Apple Schnapps	0.030
<b>Total Weight:</b>	<b>0.232</b>

**Yield:** 12 Pavoni Tutti Fruti

## METHOD

How to do it:

1. In a mixing bowl, put Pettina Sponge Mix, Whole Eggs and Water. Mix in full speed with whisk attachment for 6 minutes. Temper and fold the melted butter.
2. Deposit in a flexipan mold or sheet tray and bake at 170C for 16-20 minutes.
3. Cool down and cut.
4. For the insert, pour the LF apple puree and granny smith apple puree in a pot and boil. Add lemon juice and cinnamon (optional).
5. Turn off the heat and add the gelatin mass and grand marnier. Cool down and pour in silikomart truffle mold. Put in the freezer overnight.
6. For the Mousse, Boil the milk and heavy cream (80C).
7. Zabaglione the egg yolk and sugar and pour the hot milk mixture into the egg mixture. Heat it until it reaches 85C. Add the Gelatin and then cool down at 22-24°C. Pour in the Grand Marnier and fold the Cremess Chantilly Crème.
8. For the Apple syrup, make syrup with water and sugar. Cool down and add the Apple Schnapps and lime zest.

Assembly:

1. Fill the cavities of the mold one half full with the GM mousse.
2. Put the apple coulis insert then fill again the mold  $\frac{3}{4}$  full.
3. Dunked the sponge cake in the apple syrup then freeze.
4. Once the cake is frozen (-18), unmold them and glaze with Sapphire & Diamond Glazes.