



David Ducamp, Consultant Pastry Chef.

## CRÉMEUX ET CRÈMES

	AZÚCAR SUGAR	BRIX	CREMOSO RICH CREAMS							LECHE MILK	NATAS CREAMS			
			FRUIT PURÉE 1		AZÚCAR SUGAR	GELATINA (200 BLOOM) SCARLET (200 BLOOM)	MANTEQUILLA SECA BUTTER FOR LAMINATION	FRUIT PURÉE 2	FRUIT PURÉE 1		FRUIT PURÉE 2	PECTINA NH PECTINE NH		
			YEMA DE HUEVO EGG YOLK	HUEVO ENTERO ENTIRE EGG					YEMA DE HUEVO EGG YOLK				AZÚCAR SUGAR	MANTEQUILLA SECA BUTTER FOR LAMINATION
Mora Blackberry	10%	20,0	825	295	470	350	24	470	175	700	845	300	900	300
Casis Blackcurrant	10%	24,0	905	325	515	385	26	516	95	700	845	300	900	300
Casis Noir de Bourgogne Blackcurrant	10%	23,0	905	325	515	385	26	516	95	700	845	300	900	300
Arandano Blueberry	10%	20,0	825	295	470	350	24	470	175	700	845	300	900	300
Frambuesa Raspberry	0%	11,0	825	295	470	390	24	470	175	700	845	300	900	300
Frutas rojas Red fruits	10%	19,0	825	295	470	350	24	471	180	700	845	300	900	300
Cereza guinda Red sour cherry	10%	20,0	825	295	470	350	24	470	175	700	845	300	900	300
Grosella Redcurrant	10%	27,0	825	295	470	350	24	471	175	700	845	300	900	300
Fresa Strawberry	10%	20,0	825	295	470	350	24	470	175	700	845	300	900	300
Fresa Senga Strawberry	0%	17,0	825	295	470	350	24	471	175	700	845	300	900	300
Fresa Mara del bosque Strawberry	10%	9,0	825	295	470	390	24	470	180	700	845	300	900	300
Fresa del bosque y Mara del bosque Wild strawberry & Mara des bois strawberry	10%	17,0	825	295	470	350	24	470	175	700	845	300	900	300
Albricoque Apricot	10%	19,0	825	295	470	350	24	470	175	700	845	300	900	300
Higo de Provenza Fig from Provence	10%	21,0	825	295	470	350	12	590	175	690	845	385	575	310
Manzana verde Granny Smith Green apple	10%	25,0	825	295	470	350	12	590	175	690	845	385	575	310
Ruibarbo verde Green rhubarb	10%	21,0	825	295	470	350	12	590	175	690	845	385	575	310
Kiwi Kiwi	10%	14,0	825	295	470	350	12	590	175	690	845	385	575	310
Melón Melon	0%	15,0	825	295	470	350	12	590	175	690	845	385	575	310
Menta Mint	0%	10,0	825	295	470	350	12	590	175	690	845	385	540	310
Ciruela Mirabelle de Lorraine Mirabelle plum	0%	14,0	825	295	470	353	19	385	175	651	798	363	538	293
Pera Williams Pear	0%	22,0	825	295	470	350	12	590	175	552	676	308	700	248
Membrillo Quince	0%	14,0	825	295	470	350	20	385	175	690	790	385	500	310
Melocotón sangui Ruby peach	10%	24,0	825	295	470	350	12	470	175	690	845	385	575	310
Espino amarillo Sea buckthorn	10%	19,0	825	295	470	350	12	590	175	690	845	385	575	310
Melocotón blanco White peach	0%	6,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120
Melocotón amarillo Yellow peach	10%	19,0	825	295	470	350	12	590	175	690	845	385	575	310
Melocotón amarillo Yellow peach	10%	20,0	825	295	470	350	12	590	175	690	845	385	575	310



## Cremoso

Rich creams

Procedimiento: hervir Fruit' Purée (1). Blanquear las yemas de huevo y los huevos con el azúcar y mezclar. Verter Fruit' Purée (1) caliente y cocinar a 82°C. Añadir la gelatina previamente mojada en agua fría y luego, Fruit' Purée (2). Dejar enfriar a temperatura ambiente. A 40°C añadir la mantequilla y emulsionar.

Para frutos secos: empezar por hervir la leche. La receta sigue igual a continuación. Añadir el puré.

Method: bring the Fruit' Purée (1) to the boil; Blanch the egg yolks and the eggs with the sugar and mix everything. Pour in the hot Fruit' Purée (1) and cook at 82°C/180°F. Add the gelatine, previously soaked in cold water, then add the second portion of the Fruit' Purée (2). Let it return to room temperature. At 40°C add the butter and emulsify.

For dried fruits: Start by bringing the milk to the boil. Then follow the recipe as above. Add Fruit' Purée.

## Natas

Creams

Procedimiento: calentar la Fruit' Purée (1) a 40°C. Añadir la mezcla de azúcar y pectina NH. Llevar a ebullición. Poner todo sobre las yemas, y luego cocer hasta que hierva (unos 83°C). Retirar. Añadir la segunda parte de Fruit' Purée (2). A 40°C añadir la mantequilla y emulsionar.

Method: heat the Fruit' Purée (1) to 40°C. Add the sugar mixed with the pectin NH. Bring to the boil. Pour the mixture over the egg yolks, then return to the pan and bring to a simmer (around 83°C). Transfer to another recipient and add the Fruit' Purée (2). When the mixture has cooled to 40°C, add the butter and emulsify.

Plátano Banana	0%	22,0	820	295	470	350	12	600	180	552	676	228	640	248
Coco Coconut	10%	19,0	820	295	470	350	12	600	180	690	845	230	575	310
Frutas exóticas Exotic fruits	0%	15,0	820	295	470	350	12	600	180	552	676	228	700	248
Jengibre Ginger	0%	3,0	500	1 193	1 908	1 908	73	1 908	0	2 845	3 327	4 895	6 010	6 048
Yamun Jamun	0%	13,0	825	295	470	353	19	385	175	651	798	363	538	293
Lichi Lychee	0%	14,0	820	295	470	350	12	600	180	552	676	228	720	248
Mango Mango	0%	18,0	820	295	470	350	12	600	180	690	845	310	770	308
Fruta de la pasión Passion fruit	0%	13,0	820	295	470	500	12	600	180	552	676	228	680	248
Piña Pineapple	0%	13,0	825	295	470	470	35	470	175	552	676	228	720	248
Guayaba rosa Pink guava	0%	8,0	825	295	470	470	35	470	175	552	676	228	700	248
Higo chumbo Prickly Pear	0%	12,0	700	250	400	300	20	400	300	600	880	400	1 040	50
Graviola Soursop	0%	14,0	825	295	470	470	35	470	175	552	676	228	720	248
Bergamota Bergamot	0%	9,0	825	294	470	510	12	470	175	880	1 295	1 200	1 530	120
Naranja sanguina Blood orange	0%	12,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120
Calamondín Calamansi	0%	10,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120
Pomelo Grapefruit	0%	10,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120
Kumquat Kumquat	0%	15,0	825	294	470	470	12	470	175	880	1 295	1 100	1 530	120
Limón Lemon	0%	8,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120
Limón triturado Lemon Crushed	0%	8,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120
Limone verde Lime	0%	9,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120
Mandarina Mandarin	0%	11,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120
Naranja Orange	0%	11,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120
Sudachi Sudachi	0%	8,0	825	295	470	353	12	385	175	1 000	650	1 150	800	0
Yuzu Yuzu	0%	9,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120
Coco Coconut	10%	24,0	825	412	470	350	23	590	175	690	845	385	770	310
Frambuesa Mecker del Macizo Central, Francia Raspberry Mecker from Massif Central, France	10%	19,0	737	265	420	315	21	475	265	705	815	370	740	2 965
Fruta de la pasión Passiflora Edulis amarilla de Costa de Marfil Passion fruit yellow Passiflora Edulis from the Ivory Coast	0%	13,0	825	295	470	590	12	470	176	552	676	228	680	248
Abriconilla Fleur de Sel	10%	22,0	825	295	470	350	12	590	175	690	845	385	575	310
Manzana cocida con caramelo y canela Apple baked with caramel and cinnamon	22%	31,0	825	295	470	350	24	590	175	690	845	385	770	310
Banalime Ginger	0%	17,0	133	48	76	57	3	65	29	688	844	284	801	312
Bergamangado	0%	13,0	820	295	470	350	15	600	180	699	790	304	537	314
Berriollette	10%	20,0	825	295	470	350	24	471	180	552	676	308	700	248
Cherrymome	10%	27,0	825	295	470	350	20	470	175	700	845	300	900	300
Coranaba	0%	13,0	825	295	470	470	35	470	175	688	798	299	548	309
Exotic Ginger	0%	16,0	825	410	470	350	21	590	175	692	844	386	772	313
Lichi y frambuesa con rosa Lychee and raspberry with rose	10%	22,0	825	295	470	350	24	590	175	690	845	385	1 000	310
Red Fennel	10%	16,0	825	295	470	280	16	500	175	690	845	385	575	310
Pistacho verde Green pistachio	0%	74,0	825	295	470	350	12	590	175	705	1	820	455	680
Avellana tostada Roasted hazelnut	0%	72,0	825	295	470	350	12	590	175	705	1	820	455	680
Almendra blanca White almond	0%	74,0	825	295	470	350	12	590	175	705	1	820	455	680

<sup>1</sup> Leche : 640 g. • Mezclar 500 g del puré con 2827 g de leche.

<sup>1</sup> Milk: 640 g. • Mix 500 g of puree with 2827 g of milk.