



**LI** La Marquise  
International

# Summer

RECIPE BOOK



## ICED COCONUT LATTE

### INGREDIENTS

### QUANTITY

|                            |        |
|----------------------------|--------|
| ESPRESSO DOUBLE            | 30 ml  |
| 1883 WHITE CHOCOLATE SAUCE | 20 ml  |
| DOUMIX COCONUT SQUEEZE     | 40 ml  |
| FRESH MILK                 | 150 ml |
| ICE CUBES                  | 150 g  |

METHOD : BUILD

GARNISH : COCONUT SHREDS

PROCEDURE : IN YOUR GLASS, ADD THE WHITE CHOCOLATE SAUCE, COCONUT PUREE, MILK AND MIX. ADD ICE AND TOP IT UP WITH ESPRESSO.



## FIERY PEACH PARADISE

### INGREDIENTS

### QUANTITY

1883 SPICY MANGO SYRUP

35 ML

DOUMIX PEACH SQUEEZE

25 ML

SODA WATER

120 ML

ROSEMARY

2 PCS

METHOD : SHAKER

GARNISH : ROSEMARY

PROCEDURE : MUDDLE THE THYME, ADD ALL THE INGREDIENTS IN THE SHAKER AND SHAKE WELL. STRAIN IT INTO A HIGHBALL GLASS, TOP IT UP WITH SODA WATER AND GARNISH WITH THYME LEAVES.



## LYCHEE SUNDOWNER

### INGREDIENTS

### QUANTITY

|                         |        |
|-------------------------|--------|
| 1883 LYCHEE SYRUP       | 35 ml  |
| 1883 BLOOD ORANGE SYRUP | 10 ml  |
| 1883 BLUE CURACAO       | 10 ml  |
| LEMON JUICE             | 5 ml   |
| LYCHEE JUICE            | 60 ml  |
| SODA WATER              | 120 ml |

METHOD / BUILD

GARNISH / LYCHEE FLOWER

PROCEDURE : MIX THE LYCHEE JUICE WITH LYCHEE SYRUP, BLOOD ORANGE SYRUP IN A SHAKER AND SHAKE WELL. POUR INTO A HIGHBALL GLASS, ADD SOME ICE, POUR SODA AND THEN MAKE THE LAYER OF BLUE CURACAO SYRUP ON THE TOP.



## MIX BERRIES DARK CHOCOLATE POUR OVER

### INGREDIENTS

### QUANTITY

|                              |        |
|------------------------------|--------|
| DOUMIX DARK CHOCOLATE POWDER | 20 ml  |
| DOUMIX MIXED BERRIES         | 20 ml  |
| FRESH MILK                   | 150 ml |

METHOD | BLENDING

GARNISH | WHIPPED CREAM AND MIXED BERRIES

PROCEDURE | ADD ALL INGREDIENTS IN THE BLENDER AND BLEND FOR 25 SECONDS. ADD ICE INTO A HIGHBALL GLASS AND POUR THE DARK CHOCOLATE MIXTURE OVER THE ICE. GARNISH IT WITH A WHIPPED CREAM.



## STRAWBERRY WATERMELON GINGER TWIST

### INGREDIENTS

### QUANTITY

|                         |        |
|-------------------------|--------|
| DOUMIX STRAWBERRY PUREE | 35 ml  |
| 1883 WATERMELON SYRUP   | 25 ml  |
| LEMON JUICE             | 5 ml   |
| SODA WATER              | 120 ml |
| FRESH GINGER            | 10 g   |

METHOD : BUILD

GARNISH : MINT LEAVES, WATERMELON SLICED, GINGER SLICES

PROCEDURE : Muddle the ginger, add all the ingredients in a highball glass and stir well with ice. Top it up with soda water.



## STRAIGHT FROM PARADISE

### INGREDIENTS

### QUANTITY

|                               |        |
|-------------------------------|--------|
| DOUMIX LIME MINT COOLER PUREE | 30 ml  |
| LEMON JUICE                   | 5 ml   |
| SODA WATER                    | 120 ml |
| THYME LEAVES                  | 2 pcs  |
| CUCUMBER DICES                | 5 pcs  |

METHOD : BUILD

GARNISH : MINT LEAVES AND CUCUMBER

PROCEDURE : MUDDLE ALL THE INGREDIENTS IN A SHAKER, ADD ICE AND SHAKE WELL. STRAIN IT INTO A TIKI CLASS AND TOP IT UP WITH SODA WATER.



## MANGO BASIL HAWAIIAN

### INGREDIENTS

### QUANTITY

|                         |        |
|-------------------------|--------|
| DOUMIX MANGO PUREE      | 50 ml  |
| 1883 BLOOD ORANGE SYRUP | 10 ml  |
| LEMON JUICE             | 5 ml   |
| SODA WATER              | 120 ml |
| BASIL LEAVES            | 4 pcs  |

METHOD : BUILD

GARNISH : BASIL LEAVES

PROCEDURE : MUDDLE THE BASIL LEAVES INTO A SHAKER, ADD ALL INGREDIENTS EXCEPT SODA AND BLOOD ORANGE SYRUP, SHAKE WELL, STRAIN IT INTO A HIGHBALL GLASS AND POUR THE BLOOD ORANGE SYRUP AT THE BOTTOM OF THE GLASS TO MAKE A LAYER.





## CAKE FIG RASPBERRY P.1

### INGREDIENTS

### QUANTITY

#### LINER PASTE :

|                 |       |
|-----------------|-------|
| EGGS YOLKS      | 80 g  |
| BUTTER          | 400 g |
| SUGAR           | 140 g |
| CINNAMON POWDER | 16 g  |
| ALMONDS POWDER  | 100 g |
| FLOUR           | 250 g |
| BAKING POWDER   | 6 g   |
| QUELLA MANDORLA | 30 g  |

#### INSERT LAYER :

|                |      |
|----------------|------|
| MIA BUENO      | 90 g |
| MIA PEANUTELLA | 81 g |

#### PREPARATION :

COOK THE EGG YOLKS INTO THE BOILING WATER.  
COOL AND CRUMBLE FINELY.  
WITH THE SHEET OF MIXER, PUT THE SOFTENED BUTTER,  
CREAMED WITH THE SUGAR.  
ADD THE EGG YOLK CRUMBLED.  
STIR IN CINNAMON POWDER, KIRSCH AND ALMOND POWDER.  
FINISH BY ADDING THE FLOUR AND BAKING POWDER SIFTED BEFOREHAND.  
FILM AND REFRIGERATE.



## CAKE FIG RASPBERRY P.2

### INGREDIENTS

### QUANTITY

#### COMPOTÉE FIG AND RASPBERRY :

|                        |       |
|------------------------|-------|
| FROZEN FIGS 500 G      | 500 g |
| FRUFFI RASPBERRY 400 G | 400 g |
| FRUFFI CHERRY 400 G    | 400 g |
| SUGAR 200 G            | 200 g |
| GLUCOSE 160 G          | 160 g |
| SUGAR 50 G             | 50 g  |
| PECTINE NH             | 20 g  |

#### PREPARATION :

IN A SAUCEPAN, BRING TO A BOIL, FIGS, RASPBERRIES, RASPBERRY PULP, SUGAR AND GLUCOSE. ADD THE SUGAR AND PECTIN AND COOK FOR ABOUT 10 MINUTES.

#### CUBES OF PEARS :

|             |        |
|-------------|--------|
| SYRUP PEARS | 1200 g |
|-------------|--------|

#### PREPARATION :

CUT PEARS INTO CUBES AND RESERVE.

#### MONTAGE :

LING THE PIE SHEETER AT 4.  
MAKE THE COMPOTÉE FIG, RASPBERRY.  
MAKE CUBES PEARS.  
CRATED THE REMAINING LINZER PASTE ON TARTS.  
BAKE AT 160 ° C ABOUT 45 MINUTES.  
DECORATE.



## DAQUOISE PISTACHIO STRAWBERRY P.1

### INGREDIENTS

### QUANTITY

#### DAQUOISE PISTACHIO :

|                                    |       |
|------------------------------------|-------|
| MIA PISTACHIO DREAM                | 75 g  |
| ICING SUGAR                        | 245 g |
| ALMONDS POWDER                     | 210 g |
| EGGS WHITES                        | 275 g |
| SUGAR                              | 90 g  |
| PERNIGOTTI PISTACHIO PASTE MAESTRO | 40 g  |

#### PREPARATION :

TOAST PISTACHIOS 15 MINUTES IN OVEN AT 170°C. CRUSH COARSELY. MIX THE ICING SUGAR AND ALMOND POWDER. BEAT THE EGG WHITES WITH THE SUGAR WITH A WHISK. RELAX THE PISTACHIO PASTE WITH SOME EGG WHITES WHIPPED. GENTLY ADD THE MIX OF SUGAR/ALMOND POWDER, THEN CRUSHED ROASTED PISTACHIOS. FINALLY, INCORPORATING THE PISTACHIO PASTE RELAXED. SPREAD ON A BAKING SHEET IN A FRAME OF 30X40 CM. BAKE AT 170°C, ABOUT 15 MINUTES.

#### STRAWBERRY COMPOTER :

|                                 |        |
|---------------------------------|--------|
| FRUFFI FRUIT FILLING STRAWBERRY | 1000 g |
| SUGAR                           | 100 g  |
| PECTINE NH TOPPING              | 75 g   |

#### PREPARATION :

IN A SAUCEPAN, BOIL TO THE STRAWBERRY PULP AND SUGAR. ADD THE SUGAR AND PECTIN PREMIXED. REFER TO BOIL ABOUT 2 MINUTES. PUT INTO FRAME 30X40 CM. FREEZE

#### LIGHT CREAM EXOTIC :

|                   |      |
|-------------------|------|
| CELATIN 200 BLOOM | 14 g |
|-------------------|------|

#### PREPARATION :

SOAK THE GELATIN IN COLD WATER. MELT IN THE MICROWAVE.

## DAQUOISE PISTACHIO STRAWBERRY P.2

### INGREDIENTS

### QUANTITY

#### DAQUOISE PISTACHIO :

|                         |       |
|-------------------------|-------|
| WHOLE SHELLED PISTACHIO | 75 g  |
| ICING SUGAR             | 245 g |
| ALMONDS POWDER          | 210 g |
| EGGS WHITES             | 275 g |
| SUGAR                   | 90 g  |
| QUELLA PISTACHIO        | 40 g  |
| FULL MILK               | 500 g |
| GLUCOSE                 | 100 g |
| GLAZE PASTE IVORY       | 600 g |
| ICAM WHITE CHOCOLATE    | 600 g |
| TITANIUM DIOXIDE        | 4 g   |

#### PREPARATION :

TOAST PISTACHIOS 15 MINUTES IN OVEN AT 170°C. CRUSH COARSELY. MIX THE ICING SUGAR AND ALMOND POWDER, BEAT THE EGG WHITES WITH THE SUGAR WITH A WHISK. RELAX THE PISTACHIO PASTE WITH SOME EGG WHITES WHIPPED. GENTLY ADD THE MIX OF SUGAR/ALMOND POWDER, THEN CRUSHED ROASTED PISTACHIOS. FINALLY, INCORPORATING THE PISTACHIO PASTE RELAXED. SPREAD ON A BAKING SHEET IN A FRAME. ADD THE HYDRATED CELATIN. PUT OVER THE GLAZING PASTE AND WHITE CHOCOLATE MELTED BEFOREHAND AT 35°C. ADD TITANIUM DIOXIDE AND MIX.

#### DECORATION :

|                             |        |
|-----------------------------|--------|
| ICAM WHITE CHOCOLATE 1000 G | 1000 g |
| TITANIUM DIOXIDE 3 G        | 3 g    |
| STRAWBERRY 300 G            | 300 g  |
| CHOPPED PISTACHIO 200 G     | 200 g  |

#### MONTAGE (INVERSE) :

DISPOSING A FRAME OF 30 X 40 CM ON A SHEET OF PAPER GUITAR. PUT 800G LIGHT CREAM EXOTIC. PUT THE FRAME OF STRAWBERRY COMPOTÉE FROZEN. SPREAD THE REMAINING CREAM SLIGHTLY EXOTIC. CLOSE WITH DAQUOISE PISTACHIO. FROZEN. DETAIL. ICING. DECORATE.



## BERRIES GREEN TEA JASMINE REVAL CAKE P.1

### INGREDIENTS

### QUANTITY

#### BISCUIT CHOCOLATE (PLATE 40X60CM) :

|                   |       |
|-------------------|-------|
| SUGAR             | 220 g |
| ALMOND POWDER     | 220 g |
| EGGS YOLKS        | 115 g |
| EGGS              | 185 g |
| EGGS WHITES       | 400 g |
| SUGAR             | 150 g |
| FLOUR             | 140 g |
| ICAM CACAO POWDER | 45 g  |

#### PREPARATION :

WHISK THE SUGAR, ALMOND POWDER, EGG YOLKS AND EGGS. BEAT THE EGG WHITES AND SUGAR WITH WHISK. ADD THE FLOUR AND COCOA POWDER SIFTED IN ADVANCE INTO THE FIRST MIXTURE. GENTLY FOLD IN THE EGG WHITES FLUFFY. SPREAD IN A 40X60 CM FRAME. BAKE AT 180° C, ABOUT 15 MINUTES.

#### BERRIES COMPOTÉE :

|                    |        |
|--------------------|--------|
| FROZEN BERRIES     | 1000 g |
| STRAWBERRY PULP    | 700 g  |
| FRUFFI BLUEBERRY   | 300 g  |
| LEMON ZESTS        | 10 g   |
| SUGAR              | 300 g  |
| PECTINE NH TOPPING | 45 g   |

#### PREPARATION :

IN A SAUCEPAN, HEAT THE PULP OF STRAWBERRIES AND BLUEBERRIES, FROZEN BERRIES AND LEMON ZEST TO 80° C. ADD THE SUGAR AND PECTIN NH PREMIXED. BRING TO A BOIL AND BOIL 2 MINUTES.

#### MOUSSÉ CHOCOLATE AND TEA :

|                         |        |
|-------------------------|--------|
| CREAM                   | 1000 g |
| JAF TEA EARL GREY       | 70 g   |
| EGGS YOLKS              | 360 g  |
| SUGAR                   | 500 g  |
| ICAM MILK CHOCOLATE 32% | 750 g  |
| ICAM DARK CHOCOLATE 72% | 750 g  |
| CREAM                   | 1000 g |

#### PREPARATION :

IN A SAUCEPAN, BOIL THE CREAM, ADD TEA AND LET INFUSE 5 MINUTES. BLANCH THE YOLKS WITH THE SUGAR, PUT THE CREAM OVER THE MIXTURE. BAKE AT 65° C. PUT ON CHOCOLATE COUVERTURE MELTED BEFOREHAND, QUICKLY COOLED TO 30° C, APPROXIMATELY. GENTLY FOLD THE WHIPPED CREAM FROTHY.



## BERRIES GREEN TEA JASMINE REVAL CAKE p.2

### INGREDIENTS

### QUANTITY

#### CHOCOLATE GLAZE :

|                               |       |
|-------------------------------|-------|
| GELATIN POWDER 200 BLOOM 30 G | 30 g  |
| WATER 150 G                   | 150 g |
| WATER 300 G                   | 300 g |
| CREAM 260 G                   | 260 g |
| SUGAR 550 G                   | 550 g |
| CACAO POWDER                  | 200 g |

#### PREPARATION :

SOAK THE GELATIN IN COLD WATER.  
IN A SAUCEPAN, BRING TO A BOIL, WATER, CREAM AND THE SUGAR.  
INCORPORATE CACAO POWDER AND REFER TO A BOIL ABOUT 2 MINUTES.  
ADD THE HYDRATED GELATIN.

#### PASTILLES DÉCOR :

|                        |       |
|------------------------|-------|
| RASPBERRY PULP 200 G   | 200 g |
| SUGAR 30 G             | 30 g  |
| PECTINE NH TOPPING 5 G | 5 g   |

#### PREPARATION :

IN SAUCEPAN, HEAT RASPBERRY PULP AT 60° C, APPROXIMATELY.  
ADD SUGAR AND PECTIN NH PREMIXED AND BOIL FOR 2 MINUTES.  
SPREAD ON A BAKING SILICONE CANVAS, FROZEN  
DETAIL RINGS OF DIFFERENT SIZES.

#### DÉCORATION :

|                                 |       |
|---------------------------------|-------|
| CHOCOLATE COUVERTURE DARK 500 G | 500 g |
| FRESH BLACKBERRIES QS           | QS    |
| GOLD LEAVES QS                  | QS    |

#### MONTAGE :

IN A FRAME OF 40X60 CM, DISPOSE THE CHOCOLATE BISCUIT.  
SPREAD BERRIES COMPOTÉE, FROZEN. PUT OVER THE MOUSSE  
OF CHOCOLATE/TEA. FROZEN. DETAILED THE ENTREMETS. FROST FULLY.  
PLACE A PLATE ON DARK COUVERTURE CHOCOLATE ON THE ENTREMETS.  
DÉCORATE.



## EXOTIC p.1

### INGREDIENTS

### QUANTITY

#### DACQUOISE PISTACHIO :

|                         |       |
|-------------------------|-------|
| WHOLE SHELLED PISTACHIO | 75 g  |
| ICING SUGAR             | 245 g |
| ALMONDS POWDER          | 210 g |
| EGGS WHITES             | 275 g |
| SUGAR                   | 90 g  |
| PISTACHIO PASTE         | 40 g  |
| MIA SAFFRON CREAM       | 30 g  |
| FRUFFI APPLES FRUIT     | 30 g  |

#### PREPARATION :

TOAST PISTACHIOS 15 MINUTES IN OVEN AT 170°C. CRUSH COARSELY. MIX THE ICING SUGAR AND ALMOND POWDER. BEAT THE EGG WHITES WITH THE SUGAR WITH A WHISK. RELAX THE PISTACHIO PASTE WITH SOME EGG WHITES WHIPPED. GENTLY ADD THE MIX OF SUGAR/ALMOND POWDER, THEN CRUSHED ROASTED PISTACHIOS. FINALLY, INCORPORATING THE PISTACHIO PASTE RELAXED. SPREAD ON A BAKING SHEET IN A FRAME OF 30X40 CM. BAKE AT 170°C, ABOUT 15 MINUTES.

#### STRAWBERRY COMPOTÉ :

|                    |        |
|--------------------|--------|
| STRAWBERRY PULP    | 1000 g |
| SUGAR              | 100 g  |
| SUGAR              | 100 g  |
| PECTINE NH TOPPING | 75 g   |

#### PREPARATION :

IN A SAUCEPAN, BOIL TO THE STRAWBERRY PULP AND SUGAR. ADD THE SUGAR AND PECTIN PREMIXED. REFER TO BOIL ABOUT 2 MINUTES. PUT INTO FRAME 30X40 CM. FREEZE

#### LIGHT CREAM EXOTIC :

|                            |       |
|----------------------------|-------|
| PERNIGOTTI TOPPING MANGO   | 35 g  |
| GELATIN 200 BLOOM          | 14 g  |
| WATER                      | 70 g  |
| MANGO PULP                 | 450 g |
| PASSION PULP               | 300 g |
| EGGS WHITES                | 115 g |
| SUGAR                      | 175 g |
| CREAM                      | 450 g |
| MEC3 HONEY & CEREALS CREAM | 250 g |



## EXOTIC P.2

### INGREDIENTS

### QUANTITY

**PREPARATION :**

SOAK THE GELATIN IN COLD WATER, MELT IN THE MICROWAVE. MIX THE PULP OF MANGO AND PASSION AND INCORPORATE GELATIN. WHISK UP THE EGG WHITES WITH THE SUGAR UNTIL YOU GET A MERINGUE EN "BEC D'OISEAU". INCORPORATE WHIPPED CREAM INTO FRUIT PULPS. FINISH BY GENTLY FOLDING THE MERINGUE.

**WHITE GLAZE :**

|                          |       |
|--------------------------|-------|
| GELATIN POWDER 200 BLOOM | 16 g  |
| WATER                    | 80 g  |
| FULL MILK                | 500 g |
| GLUCOSE                  | 100 g |
| GLAZE PASTE IVORY        | 600 g |
| WHITE CHOCOLATE          | 600 g |
| TITANIUM DIOXIDE         | 4 g   |

**PREPARATION :**

SOAK THE GELATIN IN COLD WATER. IN A SAUCEPAN, BOIL THE MILK AND GLUCOSE. ADD THE HYDRATED GELATIN. PUT OVER THE GLAZING PASTE AND WHITE CHOCOLATE MELTED REFOREHANO AT 35°C. ADD TITANIUM DIOXIDE AND MIX.

**DECORATION :**

|                        |        |
|------------------------|--------|
| WHITE CHOCOLATE 1000 G | 1000 g |
| TITANIUM DIOXIDE 3 G   | 3 g    |
| STRAWBERRY 300 G       | 300 g  |
| CHOPPED PISTACHIO      | 200 g  |

**MONTAGE (INVERSE) :**

DISPOSING A FRAME OF 30 X 40 CM ON A SHEET OF PAPER CUITAR. PUT 800G LIGHT CREAM EXOTIC. PUT THE FRAME OF STRAWBERRY COMPOTÉE FROZEN. SPREAD THE REMAINING CREAM SLIGHTLY EXOTIC. CLOSE WITH DACQUOISE PISTACHIO. FROZEN. DETAIL. ICING. DECORATE.





## ACIDULATED HAZELNUT P.1

### INGREDIENTS

### QUANTITY

#### HAZELNUT BISCUIT (3 PLATES 40X60 CM) :

|                     |       |
|---------------------|-------|
| HAZELNUT POWDER     | 340 g |
| ICING SUGAR         | 240 g |
| EGGS                | 475 g |
| HAZELNUT PASTE      | 180 g |
| EGGS WHITES         | 300 g |
| SUGAR               | 145 g |
| FLOUR               | 130 g |
| FRUIT FILLING APPLE | 150 g |
| MIA COLOSA          | 50 g  |
| QUELLA NOCCIOLE     | 60 g  |

#### PREPARATION :

MOUNT THE HAZELNUT POWDER, ICING SUGAR, EGGS AND HAZELNUT PASTE WITH A WHISK. BEAT THE EGG WHITES WITH THE SUGAR. GENTLY MIX THE TWO DEVICES. FINISH BY ADDING THE FLOUR PREVIOUSLY SIFTED. SPREAD ON TWO PLATES 40X60 CM. BAKE AT 190° C, ABOUT 12 MINUTES.

#### LEMON CREAM :

|                             |       |
|-----------------------------|-------|
| GELATIN POWDER (200 BLOOM)  | 14 g  |
| WATER                       | 70 g  |
| BUTTER                      | 400 g |
| SUGAR                       | 700 g |
| LEMON PULP                  | 250 g |
| EGGS                        | 500 g |
| TOPPING MANGO               | 200 g |
| MERC3 HONEY & CEREALS CREAM | 50 g  |

#### PREPARATION :

SOAK THE GELATIN IN COLD WATER. IN A SAUCEPAN, PUT THE BUTTER, SUGAR AND LEMON PULP AND BRING TO BOIL. ADD THE EGGS PREVIOUSLY BEATEN AND REFER TO A BOIL. INCORPORATE THE HYDRATED GELATIN IN LEMON CREAM. EMULSIFY IN A BLENDER.

#### LEMON MOUSSE :

|                            |        |
|----------------------------|--------|
| GELATIN POWDER (200 BLOOM) | 22 g   |
| WATER                      | 110 g  |
| LEMON PULP                 | 265 g  |
| EGGS WHITES POWDER         | 45 g   |
| LEMON ZESTS                | 20 g   |
| WATER                      | 250 g  |
| SUGAR                      | 620 g  |
| CREAM                      | 1300 g |
| TOPPING MANGO              | 60 g   |

#### PREPARATION :

WITH A WHIP TO FROTH LEMON PULP, EGG WHITES POWDER AND LEMON ZEST. IN A SAUCEPAN, COOK THE SUGAR AND WATER TO 120° C. DRIZZLE OVER THE EGG WHITES SPARKLING. WITH A WHISK MOUNT UNTIL COMPLETELY COOLED. INCORPORATE GELATIN MELTED AT 40° C APPROXIMATELY. FINISH BY GENTLY ADDING WHIPPED CREAM FROTHY.



## ACIDULATED HAZELNUT P.2

### INGREDIENTS

### QUANTITY

#### LEMON TOPPING :

|                |       |
|----------------|-------|
| LEMON ZESTS    | 10 g  |
| TOPPING MIRROR | 500 g |
| QUELLA WHITE   | 40 g  |

#### PREPARATION :

MIX THE LEMON ZESTS INTO THE TOPPING MIRROR, RESERVE.

#### YELLOW GLAZE :

|                            |       |
|----------------------------|-------|
| GELATIN POWDER (200 BLOOM) | 15 g  |
| WATER                      | 75 g  |
| MILK                       | 250 g |
| GLUCOSE                    | 50 g  |
| WHITE ICING PASTE          | 300 g |
| ICAM WHITE CHOCOLATE       | 250 g |
| SOLUBLE COLORANT YELLOW    | QS    |

#### PREPARATION :

SOAK THE GELATIN IN COLD WATER. IN A SAUCEPAN, BOIL THE MILK AND GLUCOSE. ADD THE HYDRATED GELATIN. POUR THE ICING PASTE ON THE WHITE CHOCOLATE PREVIOUSLY MELTED. COLOR. EMULSIFY IN A BLENDER.

#### ORALINE PLATE :

|            |       |
|------------|-------|
| FONDANT    | 200 g |
| GLUCOSE    | 200 g |
| MIA BUENO  | 50 g  |
| MIA ROCHER | 50 g  |

#### PREPARATION :

IN A SAUCEPAN, COOK THE FONDANT AND GLUCOSE AT 150° C. POUR INTO A SHEET OF BAKING PAPER AND LET COOL. REDUCE POWDER. SIEVING OF A CANVAS SILICONE COOKING, THROUGH A STENCIL. BAKE AT 200° C, ABOUT 2 MINUTES. COOL.

#### DEVICE GUM FOR CHOCOLATE :

|                             |       |
|-----------------------------|-------|
| CACAO BUTTER                | 200 g |
| LIPOSOLUBLE COLORANT YELLOW | 5 g   |

#### PREPARATION :

MELT THE CACAO BUTTER AT 40° C. COLOR. EMULSIFY IN A BLENDER.

#### DECORATION :

|                   |    |
|-------------------|----|
| CREAMY WHITE BODY | QS |
|-------------------|----|

#### PREPARATION :

PLACE A SHEET WITH BISCUIT HAZELNUT IN A 40X60 CM. SPREAD HALF OF THE LEMON CREAM. COVER WITH A SHEET OF BISCUIT HAZELNUT. FINISH POURING THE LEMON CREAM. FREEZE. FINISH GARNISH FRAME WITH LEMON MOUSSE. FREEZE. HAPPEE. DETAIL AND ICING THE SIDES OF CAKES. SPRAYING OF CACAO BUTTER YELLOW WITH THE GUM ON THE SIDES OF THE ENTREMETS. DECORATE.



## POACHED PEAR DESSERT

### INGREDIENTS

### QUANTITY

#### POACHED PEAR :

|        |        |
|--------|--------|
| PEAR   | 2000 g |
| SUGAR  | 300 g  |
| SPICES | 10 g   |

#### CARAMEL GELATO :

|                    |        |
|--------------------|--------|
| MILK               | 1000 g |
| MEC3 BASE ALBA     | 200 g  |
| SUGAR              | 150 g  |
| MEC3 PASTE CARAMEL | 30 g   |



## MATCHA DRAGON SUMMER

### INGREDIENTS

### QUANTITY

DRAGON SUMMER SOFT SERVE :

|                                     |        |
|-------------------------------------|--------|
| MECS PASTE GRANFRUTTA DRAGON SUMMER | 1570 g |
| WATER                               | 2100 g |

MATCHA SOFT SERVE :

|                |        |
|----------------|--------|
| MILK           | 2000 g |
| MECS BASE ALBA | 400 g  |
| SUGAR          | 330 g  |
| MATCHA         | 65 g   |

## ALMOND BITES

### INGREDIENTS

### QUANTITY

|                         |      |
|-------------------------|------|
| ICAM DARK CHOCOLATE 61% | 70 g |
| MECS QUELLA MANDORLA    | 80 g |
| FEUILLETINE             | 50 g |



## BLUEBERRY ENTREMET

### INGREDIENTS

### QUANTITY

|                                |       |
|--------------------------------|-------|
| CREAM                          | 300 g |
| ICAM WHITE CHOCOLATE EDELWEISS | 140 g |
| GELATINE SHEET                 | 3 g   |
| MEC3 PASTE BLUEBERRY           | 40 g  |



## CIGAR

### INGREDIENTS

### QUANTITY

|                         |       |
|-------------------------|-------|
| ICAM DARK CHOCOLATE 61% | 400 g |
| ICAM MILK CHOCOLATE 32% | 180 g |
| CREAM                   | 150 g |
| MEC3 QUELLA NOCCIOLA    | 80 g  |
| FEUILLETINE             | 30 g  |
| ICAM COCOA POWDER       | Cover |



## APPLE GATEAU

### INGREDIENTS

### QUANTITY

|  |           |
|--|-----------|
| CREAM                                    | 300 g     |
| ICAM WHITE CHOCOLATE EDELWEISS           | 140 g     |
| GELATINE SHEET                           | 3 g       |
| DOUMIX GREEN APPLE                       | 50 g      |
| FRUFFI FRUIT FILLING APPLE : FOR FILLING | As needed |
| GLAZE                                    | As needed |





## WATERMELON STRAWBERRY SOFTY

### INGREDIENTS

### QUANTITY

|                                  |        |
|----------------------------------|--------|
| MECS ANGIURIA 500                | 1200 g |
| WATER                            | 4500 g |
| MECS SOFT POWDER STRAWBERRY BASE | 1000 g |



## RED DESIRE SOFT SERVE

(WATERMELON LEMON)

### INGREDIENTS

### QUANTITY

|                     |        |
|---------------------|--------|
| WATER               | 3000 g |
| MEC3 SUPERGELMIX    | 100 g  |
| SUGAR               | 520 g  |
| MEC3 PASTE ANGIURIA | 200 g  |
| MEC3 LEMON 500      | 500 g  |



## DRAGON SUMMER SOFTIE

### INGREDIENTS

### QUANTITY

WATER \_\_\_\_\_ 2100 g

MEC3 PASTE GRANFRUTTA DRAGON SUMMER \_\_\_\_\_ 1570 g



## POMEGRANATE SOFTIE

### INGREDIENTS

### QUANTITY

MECS PASTE GRANFRUTTA MELAGRANA \_\_\_\_\_ 1570 g

WATER \_\_\_\_\_ 2100 g



## COCONUT SOFTIE

### INGREDIENTS

### QUANTITY

|                          |       |
|--------------------------|-------|
| MEC3 BASE ALBA           | 400 g |
| MILK                     | 2 L   |
| SUGAR                    | 360 g |
| MEC3 PASTE COCONUT FLUID | 120 g |



## AVOCADO SOFT SERVE

### INGREDIENTS

### QUANTITY

|                  |        |
|------------------|--------|
| FRESH AVOCADO    | 500 g  |
| MILK             | 1000 g |
| MEC3 SOFFICE GEL | 40 g   |
| SUGAR            | 250 g  |
| MEC3 PANNA BASE  | 50 g   |
| MEC3 SOMIX       | 20 g   |



## COOKIE WITH PISTACHIO FILLING

### INGREDIENTS

### QUANTITY

BAKER & BAKER OATMEAL AND RAISIN COOKIE ——— 1 pc

MIA PISTACHIO CREAM ——— 25 g



## CARAMEL BITES

### INGREDIENTS

### QUANTITY

|   |           |
|---|-----------|
| ICAM VANINI AURUM WHITE CHOCOLATE<br>WITH CARAMEL | 150 g     |
| MECS QUELLA MANDORLA                              | 170 g     |
| FEUILLETINE                                       | 20 g      |
| HAZELNUT  | As needed |





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