



RECIPES

Banana and mango religieuse



1. Pâte à choux

INGREDIENTS:

Milk	250g
Sugar	5g
Salt	5g
Butter	110g
Flour	130g
Whole egg	280g

METHOD:

Boil the milk, sugar, salt and butter.

Add the flour and stir on the fire for 5min.

Place the dough in a kitchen machine.

Gently add the whole egg one by one.

2. Croustillant

Butter	48g
Brown sugar (bastard sugar)	62g
Flour	60g

METHOD:

Mix all the ingredients in a kitchen machine.

Roll out in between two baking papers at 2mm and store in the fridge for 1h.

Cut out a rectangular piece of 14x3cm.

Place on top of the pâte à choux. Bake for 45min at 190°C.



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3. Banana mousse

Milk	600g
Cream 40%	600g
Sugar	200g
Egg yolk	600g
Cream 40%	1200g
Banana puree	2200g
Gelatin mass	150g

METHOD:

Mix the first part of the cream (600g), milk, egg yolk and sugar. Heat until 83°C. Allow to cool down until 30°C.

Whip the second part of the cream (1200g). Add the banana puree. Use a hand blender to emulsify.

Add the whipped cream. Fill the largest choux.

4. Caramel ganache

Sugar	345g
Butter	125g
Cream 40%	680g
Glucose syrup	45g
Milk chocolate	445g

METHOD:

Boil the cream and glucose syrup. Make a dry caramel. Add the butter.

Pour the boiling cream on the mixture. Make an emulsion with the chocolate. Mix and cool down in the fridge.

5. Namelaka

Milk	1000g
Glucose syrup	50g
Gelatin mass	150g
Milk chocolate	1750g
Cream 40%	2000g

METHOD:

Heat the milk and glucose syrup until 90°C. Pour on top of the gelatin mass and milk chocolate. Use a hand blender to emulsify.

While blending, add the liquid cream.

6. Caramel namelaka

Caramel ganache	1000g
Namelaka	1650g

METHOD:

Mix both together at room temperature. Store overnight in the fridge.

7. Mango yuzu gel

Mango puree	900g
Yuzu puree	160g
Invert sugar	100g
Pectin glaze	32g
Sugar	160g

METHOD:

Heat the mango puree, yuzu puree and invert sugar.

Mix the sugar and pectin glaze. Add to the warm mixture. Boil for 2min. Store in the fridge



RECIPES

Used Fruitlayer products in this recipe

3. BANANA MOUSSE



Banana puree

7. MANGO YUZU GEL



Mango puree



Yuzu puree

