



CITRON DÉLICE

Lime White Chocolate Cremeux

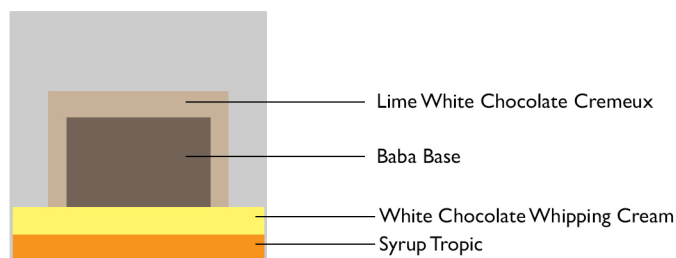
Lime Juice	200g
Lime Zest	5g
Egg Yolks	110g
Egg	160g
Sugar	60g
Butter	70g
Masse Gelatine	12g
Pâtissier White 21% Chocolate Chips	180g

1. Boil The Lime Juice with the Zest.
2. Mix the Egg with Yolk and Sugar.
3. Cook everything together before pouring onto the Masse Gelatine and Pâtissier White 21% Chocolate Chips.
4. Add the Butter.
5. Pour in a bowl or a silicon frame to cool.

White Chocolate Whipping Cream

Cream	677g
Vanilla Beans	2 nos.
Pâtissier White 32% Couverture	324g

1. Boil The Cream with the Vanilla.
2. Pour on the Pâtissier White 32% Couverture.
3. Let it rest overnight.
4. Whip until a nice consistency is found.



Baba Base

Flour Type 55	500g
Sugar	20g
Salt	10g
Fresh Yeast	30g
Water	100g
Egg	300g
Melted Butter	160g

1. Mix the Yeast with Water.
2. Add the rest of the ingredient.
3. Add the Melted Butter when the dough is smooth before piping in the mould.
4. Proof and bake at 170°C.

Syrup Tropic

Water	1000g
Sugar	450g
Mango Puree	150g
Passion Fruit Cap Fruit	100g

1. Bring everything to boil.
2. Pour on the Baba Base.



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