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Almond Crunchy

Unsalted Butter	90g
Fine Sugar	60g
Almond Powder	90g
Flour T55	90g
Pâtissier Artisan Cocoa Mass	100g
Pâtissier Artisan Cocoa Butter	20g
Pâtissier Artisan 60% Almond Praline	40g

1. Make a sable by kneading Unsalted Butter, Fine Sugar, Almond Powder and Flour T55.
2. Knead as a crumble and bake at 160°C for 16 minutes.
3. Pour the hot sable (just out from the oven) into the mixing bowl with the Pâtissier Artisan Cocoa Mass, Pâtissier Artisan Cocoa Butter and Pâtissier Artisan 60% Almond Praline and mix until getting a spreadable paste that we will roll at 3mm.
4. Cut at 4.5mm.

Almond Travel Cake

Egg Whites (1)	140g
Fine Sugar	88g
Almond Powder	200g
Pâtissier Artisan White 31% Chocolate	165g
Flour T55	30g
Egg Yolks	40g
Egg Whites (2)	130g
Butter	100g

1. Whisk a stiff meringue with Egg Whites (1) and Sugar.
2. Melt Pâtissier Artisan White 31% Chocolate and Butter together.
3. Combine as a paste with Almond Powder, Flour, Egg Yolks and Egg Whites (2) and add in the melted chocolate.
4. Add in 1/3 of the meringue then the rest of it.
5. Recipe for a frame 30 x 30 – bake at 170°C for 16 minutes – Cut at 4.5 x 2/cake.

Almond Cremeux

Full Milk	70g
Cream 35%	70g
Egg Yolks	17g
Pâtissier Artisan 60% Almond Praline	40g
Gelatine Mix	10g
Pâtissier Artisan Cocoa Butter	8g

1. Cook Milk, Cream, Pâtissier Artisan 60% Almond Praline and Egg Yolks at 82°C.
2. Add in the Pâtissier Artisan Cocoa Butter and Gelatine Mix and hand-blend.

Orange Confit

Blood Orange Puree	200g
Pectin NH Nappage	4g
Warm Water	24g
Gelatine Mix	14g

1. Warm the Blood Orange Puree to 40°C and add in Pectin NH Nappage. Hand-blend before boiling.
3. Let it start to set before moulding over the cremeux, 10g then place the first almond cake disk.

Lemon Almond Mousse

Cream 35% (1)	112g
Fresh Lemon Peel	0.5g
Pâtissier Artisan White 31% Chocolate	54g
Gelatine Mix	28g
Roasted Almond Powder	30g
Cream 35% (2)	260g

1. Boil the Cream (1) with Lemon Peel before adding in the Pâtissier Artisan White 31% Chocolate and Gelatine Mix.
2. Cool down to 40°C before to incorporating whipped Cream (2) (soft peaks) and Almond Powder.

Neutral Glaze

Fine Sugar	450g
Glucose Syrup	300g
Water	180g
Gelatine Powder (200 Bloom)	20g
Cold Water	120g

1. Boil Sugar, Glucose Syrup and Water.
2. Add in the soaked gelatine. Hand-blend and keep.
3. Use around 28°C.



YOUR MASTERPIECE. OUR PRIDE

Fish Tails

Pâtissier Artisan White 32% Couverture 250g
 Pâtissier Artisan Tiger Orange Cocoa Butter 40g
 Liposoluble Red Colouring 5g

1. Melt Pâtissier Artisan White 32% Couverture at 45°C and add in the Red Colouring and Pâtissier Artisan Tiger Orange Cocoa Butter (hand-blend).
2. Temper and create the fins by brushing a guitar sheet with this couverture, then shape around a roller.
3. Let it crystallise.

Water Splash

Pâtissier Artisan White 32% Couverture 250g
 Pâtissier Artisan Cyan Green Cocoa Butter 30g
 Liposoluble Blue Colouring 5g

1. Melt Pâtissier Artisan White 32% Couverture at 45°C and add in the Blue Colouring and Pâtissier Artisan Cyan Green Cocoa Butter (hand-blend).
2. Temper and create the water effect by piping the couverture over a silicone semi-sphere mould. Before it harden, spray closely with a cooler spray to get the desired texture.
3. Let it crystallise.

