

The Caramel Desiree

DENTELLE SABLE

Ingredients	Quantity
Unsalted Butter	80g
Sugar – Lemon Zest (5g)	80g
Eggs	20g
Salt	1g
Milk	10g
Almond Powder	40g
Cake Flour	180g
Baking Powder	1g
Honey	10g

1. Paddle Unsalted Butter, Sugar-Lemon Zest, Salt, Eggs and Honey in mixer bowl at first gear.
2. Add sieved Flour, Baking Powder and Almond Powder.
3. Continue mixing until smooth then store in chiller for 6 hours until usage and roll at 0.5 mm for base

HAZELNUT DACQUOISE

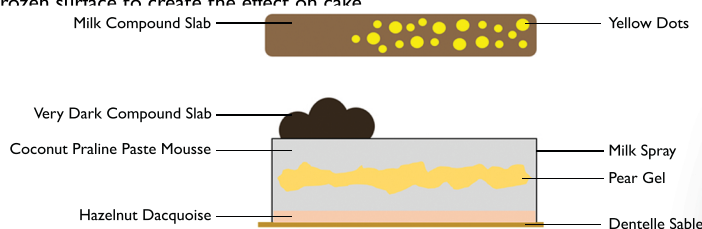
Ingredients	Quantity
Egg Whites	150g
Sugar	160g
Icing Sugar	150g
Ground Hazelnut	175g
Cake Flour	30g
Corn Flour	8g
Unsalted Butter	25g

1. Whisk Egg Whites and Sugar in large bowl until firm peaks of the meringue is formed.
2. Pour all sieved Flours and Powders into it.
3. Lastly, fold the melted Butter.
4. Pipe using round nozzle on baking tray with parchment paper of rectangular shape of the dacquoise.
5. Bake at 170°C for 20 to 25 minutes until golden colour. Rest aside to cool then store in chiller for a while.

MILK SPRAY

Ingredients	Quantity
Pâtissier Artisan Milk 40%	400g
Couverture	400g
Pâtissier Artisan Cocoa Butter	

1. Firstly, melt Pâtissier Artisan Milk 40% Couverture at 35°C before adding the melted Pâtissier Artisan Cocoa Butter. Mix properly then sieve through
2. Spray on frozen surface to create the effect on cake



PEAR GEL

Ingredients	Quantity
Pear Puree	600g
Lemon Juice	20g
Sugar	90g
Agar Agar Powder	15g
Pâtissier Neutral Glaze	90g
Mineral Water	120g

1. Defrost Pear Puree with Sugar, Agar Agar Powder and Lemon Juice in sauces pot and boil.
2. Pour into container and set in chiller.
3. Using hand blender with Pâtissier Neutral Glaze and Mineral Water until smooth texture is formed. Set in piping bag for piping at the build-up of the cake

COCONUT PRALINE PASTE MOUSSE

Ingredients	Quantity
Fresh Milk	150g
Pâtissier Artisan Milk 40%	160g
Couverture	
Pâtissier Coconut Praline Paste	150g
Pate a Bombe	175g
Cream	20g
Gelatin Masse	8g

Pate a Bombe	
Mineral Water	75g
Sugar	270g
Egg Yolks	160g

1. Cook Water and Sugar in a pot until 121°C before pouring over Egg Yolk.
2. Obtain a Pate A Bombe using mixer bowl and add Warm Milk and Gelatin Masse into it.
3. Pour the liquid over melted Pâtissier Artisan Milk 40% Couverture and Pâtissier Coconut Praline Paste to obtain a chocolate paste.
4. Lastly fold in whipped Cream

