

Chinese New Year

Recipe for 1 dessert of 3 floors

Ingredients	Quantity	Directions of use
Pistachio madeleine		
Patis 'Madeleine	1 kg	Mix all ingredients at whisk during 4 min at low speed. Put on Silpat, extend and bake at 190°C during 10 min.
Eggs	640 g	
Sugar	370 g	
Pralirex Pistachio	120 g	
Cherry confit		
Starfruit cherry	500 g	Heat up Starfruit cherry with glucose.
Glucose	200 g	Mix sugar with NH Pectin, incorporate Starfruit when boiling, mix.
Sugar	50 g	Bring to a boil a second time.
NH Pectin	13 g	
Custard cream		
Délicecrem	150 g	Mix milk with Délicecrem during 3 min at medium speed.
Milk	500 g	Incorporate the melted butter. Let cool down for few minutes.
Melted butter	300 g	
Sugar paste		
Décofondant	QS	Add red coloring to Décofondant, mix. Make the same process for the others colors.
Red coloring	QS	

Assembly and finishing touch :

Put a layer of pistachio madeleine biscuit at the bottom of a dessert ring, cover with a fine layer of cherry confit.

Extend the custard cream. Make the same process 2 times. Let cool down for few hours.

Extend Décofondant, cover the desserts with Décofondant. Make the same process for the 3 others desserts. Make branches with Décofondant colored in brown. Make flowers in Décofondant colored in pink, decorate the desserts with the flowers.

