

Pastry Pro

CHESTNUTS

Round, soft, rich color, free from artificial flavors & coloring



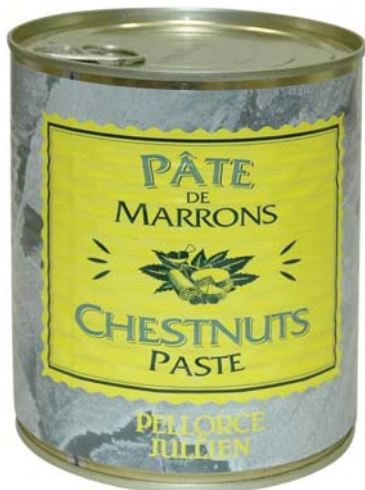
Mini Whole Chestnuts
(strainer included)

1 tin x 1.3 kg (~ 80 pcs)
PEL110



CHESTNUTS PUREE

Natural, smooth, made of freshly skinned chestnut & with minimum sugar content



Chestnut Puree
(paste)

1 tin x 1 kg
PEL-402



EXCELLENT MARRONS GRIOTTES

Chestnut Mousse

For One 26 cm Tart:

Chestnut Puree 1 kg / Kirsch 100 g / Gelatin Powder 24g (soak and melted in 72 ml of water) / Whipped Cream 1 kg.

Warm the chestnut puree and 50 g of kirsch to 45°C. Add the melted gelatin in 50 g of kirsch. Then incorporate whipped cream with a spatula. Keep chilled.

Almond Dacquoise

Ground Almonds 100 g / Icing Sugar 135 g / Egg Whites 170 g / Caster Sugar 100 g.

Whisk the egg whites until they foam. Gradually add the caster sugar and the icing sugar. Whisk until very firm. Add the ground almonds. Spread out on a sheet in accordance with the mould selected and cook at 170°C.

Almond Crunch

Caster Sugar 300 g / Butter 175 g / Salt 2 g / Flaked Almonds 175 g / Flour 70 g.

Mix all the ingredients and cook at 160°C for 15 m. Spread between two sheets of baking parchment and pass through a sheeter to achieve a thickness of 3 mm.

Morello Cherry Discs

IQF Boiron Cherries 1 kg / Caster Sugar 2 lots of 100 g / Kirsch 100 g / Boiron Morello Cherry Purée 500 g / Gelatin Powder 24g (soak and melted in 72 ml of water)

Fry the Morello cherries in butter and sugar. Flambé with the kirsch. Add the Morello cherry purée, the sugar and the melted gelatin. Pour into disc shapes on Silpat.

Assembly And Finishing

Cover the almond crunch base with the dacquoise. Then make a layer of chestnut mousse, add the Morello cherry discs and finish with the rest of the mousse making a slight dome. Glaze with Max Felchlin Chocolate Brillant. Decorate with sugar crystals that have crystallized for three days and the Pellorce & Jullien Mini Decorative Chestnuts.

