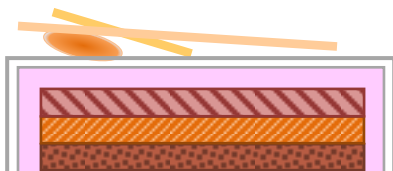


RECIPE FOR 3 DESSERTS

# ANDALOUS

**Bruno Montcoudiol** - *Un des Meilleurs Ouvriers de France Pâtissier - Champion du Monde de Pâtisserie*



White icing  
 Jasmine bavaroise  
**Orange and cardamom coulis**  
 Orange genoise  
 Crumble



## WHITE ICING

Milk .....	200 g
Sugar .....	375 g
Cream .....	250 g
Glucose syrup .....	150 g
Starch .....	24 g
Water .....	60 g
Gelatine 200B .....	10 g
Jasmine flavour .....	QS
Titanium dioxide .....	5 g

Hydrate the **gelatine**.  
 Mix the half of the sugar with the starch.  
 Heat the milk with the other half of sugar.  
 Add the cream and glucose syrup, heat at 35°C.  
 Fold in the sugar and starch mixture, bring to the boil.  
 Add the **gelatine** hydrated, the **flavour** and the **colouring**.  
 Blend.

## ORANGE AND CARDAMOM COULIS

Orange concentrated pulp .....	200 g
Orange juice .....	400 g
Inverted sugar .....	60 g
Sugar .....	60 g
Starch .....	28 g
Water .....	48 g
Gelatine 200B .....	8 g
Cardamom natural compound .....	15,2 g
Orange natural flavour .....	QS

Hydrate the **gelatine**.  
 Heat the pulp, the orange juice and the inverted sugar at 35°C.  
 Add the sugar and starch mixture.  
 Bring to the boil.  
 Add the **gelatine** hydrated, the **cardamom compound** and the **flavour**.

## JASMINE BAVAROISE

Milk .....	300 g
Milk powder .....	30 g
Egg yolks .....	100 g
Inverted sugar .....	50 g
Water .....	60 g
Gelatine 200B .....	10 g
Jasmine flavour .....	QS
Stabilizer for whipped cream .....	3 g
Whipped cream .....	300 g

Hydrate the **gelatine**.  
 Heat the milk with the milk powder.  
 Mix.  
 Beat the egg yolks with the inverted sugar until white.  
 Pour the milk over the mixture egg yolks and inverted sugar.  
 Bake at 85°C.  
 Add the **gelatine** hydrated and **flavour**.  
 Fold in gently the whipped cream with the **stabilizer**.

## ORANGE GENOISE

Ground almonds .....	75 g
Sugar .....	75 g
Eggs .....	150 g
Soya lecithin .....	2 g
Flour .....	30 g
Butter .....	45 g
Orange zests .....	10 g
Orange natural flavour .....	QS

Whip the ground almonds, the sugar, the eggs, the **emulsifier** and the zests together.  
 Add the **flavour**, the flour and the butter.  
 Pour into mould and bake at 180°C during 10 minutes.

## CRUMBLE

Butter .....	95 g
Brown sugar .....	95 g
Ground almonds .....	95 g
Salt .....	2 g
Flour .....	95 g

Mix all the ingredients using the flat beater attachment.  
 Pour into circle and bake at 140-150°C during 20 minutes.