

# Vegetal dessert

For about 1000g



Recipes realized by Pierre Fournier, our pastry chef

## Rose –vanilla-almond dessert



### References

PFS0003230

ACN0005857

### Ingredients

Water	768 g
Almond pure paste	53 g
Sugar 1	11 g
Salt	2,2 g
Sugar 2	127 g
Corn starch	39 g
Extracts blend rose-vanilla-almond	2 g

- In a saucepan, dissolve the salt and the sugar 1 in the water.
- Add the almond pure paste and blend during 30 seconds.
- Mix sugar 2 with the starch in a bowl, put onto the first blend.
- Cook like a custard cream, then add the extracts blend rose – vanilla – almond, mix and cool quickly.
- After cooling, stir it again to have a smooth cream

## Organic pistachio dessert



### References

PFS0004455

### Ingredients

Water	768 g
Organic pure pistachio paste*	53 g
Sugar 1*	11 g
Salt	2,2 g
Sugar 2*	127 g
Corn starch*	39 g

\*from organic agriculture

- In a saucepan, dissolve the salt and the sugar 1 in the water.
- Add the almond pure paste and blend during 30 seconds.
- Mix sugar 2 with the starch in a bowl, put onto the first blend.
- Cook like a custard cream, mix and cool quickly.
- After cooling, stir it again to have a smooth cream

## Organic hazelnut dessert



### References

PFS0004456

### Ingredients

Water	768 g
Organic pure hazelnut paste*	53 g
Sugar 1*	11 g
Salt	2,2 g
Sugar 2*	127 g
Corn starch*	39 g

*\*from organic agriculture*

- In a saucepan, dissolve the salt and the sugar 1 in the water.
- Add the almond pure paste and blend during 30 seconds.
- Mix sugar 2 with the starch in a bowl, put onto the first blend.
- Cook like a custard cream, mix and cool quickly.
- After cooling, stir it again to have a smooth cream

## Organic almond dessert



### References

PFS0004354

### Ingredients

Water	768 g
Organic pure almond paste*	53 g
Sugar 1*	11 g
Salt	2,2 g
Sugar 2*	127 g
Corn starch*	39 g

*\*from organic agriculture*

- In a saucepan, dissolve the salt and the sugar 1 in the water.
- Add the almond pure paste and blend during 30 seconds.
- Mix sugar 2 with the starch in a bowl, put onto the first blend.
- Cook like a custard cream, mix and cool quickly.
- After cooling, stir it again to have a smooth cream

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