

Recipe: Iced french Religieuse, flavour lemon-chamomile

For 15 pieces



CRAQUELIN

50 g of sugar
50 g of butter
50 g of flour

Mix all the ingredients together until having an homogeneous dough.*
Roll out at 2mm thickness between 2 baking paper then cut 55mm discs.
Freeze.

CHOUX PASTRY

100 g of full fat milk
100 g of water
4 g of salt
4 g of granulated sugar
80 g of butter
120 g of flour
200 g of eggs

In a saucepan, melt the butter with water, milk, sugar and salt.
Bring to boil then add all the flour in one time. Mix then dry on the heat during maximum 1 minute.
Pour in a mixing bowl and add eggs one by one.
Fill a piping bag with a round tip (12mm) then pipe 50 mm choux.
Add a craquelin disc on top of each choux.
Bake at 170°C during about 35 minutes.

ICED CREAM FLAVOUR LEMON-CHAMOMILE

1036 g of full fat milk
330 g of cream
240 g of granulated sugar
100 g of **glucose powder DIV0003026**
100 g of milk powder
8 g of **Stabilizer SEVAGEL emulsifying for ice cream DIV0003089**
72 g of **lemon natural compound PFS0004113**
0.9 g of **chamomile natural flavour ACN0004778**

In a saucepan, put the milk and cream together
Mix the others ingredients together except the flavouring then add in the saucepan during mixing with a whisk
Heat at 90° during mixing
Blend, cool down quickly then add the flavouring and mix.
Leave maturate at 4°C during 12 hours. Blend then churn.
Mold in 50mm diameter spheres then freeze.

YELLOW GLAZE

378 g of granulated sugar
300 g of water (1)
300 g of cream
60 g of water (2)
25 g of corn starch
8 g de **gelatin DIV0004074**
40 g of water (3)
3 g of **safflower extract COL0004522**

Start by dilute the red juice concentrated powder in the water (3) and add the gelatin. Mix then leave it bloom in the fridge.
In a saucepan, put the water (1), cream and granulated sugar then bring to boil.
In a bowl, mix the water (2) with the corn starch then pour in the saucepan.
Bring to boil then cook 1 minute and add the mix gelatin/water (3)/safflower extract.
Blend then wrap and cool down at 22°C

SHORTBREAD

145g of butter
90g of icing sugar
30g of skinned almond powder
1g of salt
50g of egg yolks
230g of flour

Sand all the ingredients together except the egg yolks

When the mix is homogeneous, add the yolks then mix delicately.

Roll out at 3mm thickness between 2 guitar sheets then cut 65mm diameter discs.

Cut the middle of those discs with a 45mm diameter round cutter to get shortbread rings.

Freeze then unmold and bake on a baking mat (Silpain®) 20 minutes at 160°C.

ASSEMBLY

Cut the top of the choux then fill with ice cream.

Add a shortbread disc.

Glaze an ice cream sphere and put on the ring.

Add a shortbread disc then decorate with a little bit of Chantilly.