

# Tea time

Pierre-Henry Lecompte | Pastry chef



la fabrique®

L'INGRÉDIENT CRÉATION

# Minis madeleines (40 pieces)

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185g eggs  
160g sugar  
45g inverted sugar  
80g whole milk  
**1g vanilla powder La Fabrique**  
Zest of 1 lemon  
255g flour  
**9g baking powder La Fabrique**  
255g browned butter

Whisk the eggs with the sugar and inverted sugar until pale and light.  
Add the lemon zest and vanilla powder.  
Gradually add the sifted dry ingredients (flour and baking powder) and mix until just combined.  
Incorporate the cooled melted browned butter and the lukewarm milk.  
Transfer the batter into a piping bag.  
Pipe into greased madeleine moulds, filling them two-thirds full.  
Bake between two baking trays at 165°C (fan-assisted oven) for 25 minutes.  
Once out of the oven, allow to cool slightly before unmoulding.

# Raspberry/rose confit (madeleines)

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250 g raspberry purée  
40 g trimoline (inverted sugar syrup)  
20 g sugar  
**5 g NH pectin La Fabrique**  
**A few drops of rose extract La Fabrique**

Heat the raspberry purée to 40°C with the trimoline.  
Add the pre-mixed dry ingredients and stir to combine.  
Bring to the boil and simmer gently for 2 minutes.  
Cool quickly in positive cold (above 0°C) and allow to set.  
Once cold, blend with a whisk or hand blender while incorporating the rose extract.  
Transfer to a piping bag before use.

# Apricot /mint confit (madeleines)

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267g apricot purée and diced apricots  
43g trimoline (inverted sugar syrup)  
21g sugar  
**5.4g NH pectin La Fabrique**  
15 peppermint leaves

it the apricots and cut them roughly into pieces.  
Heat to 40°C together with the trimoline.  
Add the powders, previously mixed together, over the warm mixture.  
Bring to a boil, and maintain at a boil for 2 minutes.  
Transfer to a container and refrigerate (positive cold) until set.  
Using an immersion blender, blend the mixture while adding the peppermint leaves.  
Transfer to a piping bag and keep chilled until ready to use.

# Blackberry compote

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200 g blackberry purée  
35 g sugar  
3 g NH pectin La Fabrique

Heat the purée, then dissolve the sugar/NH pectin mixture into it.  
Bring to a boil, then pour directly into moulds (such as florentine moulds).  
Let set, then refrigerate to firm up.

## **Note :**

- You can add some roasted pistachio pieces.
- You can replace the pistachio paste with pecan nut paste.
- Prefer a solid honey.
- Prefer a milk chocolate couverture leaning towards dark to reduce sugar content and align with current trends.

# Milk mousse with pine (30 pieces)

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220 g cream cheese  
175 g Greek yoghurt  
70 g sugar  
175 g double cream (liquid cream)  
**7 g powdered gelatin 200 bloom, La Fabrique**  
42 g hydration water (for gelatin bloom)  
11 g lime juice  
**A few drops of pine essential oil La Fabrique**

Using a whisk attachment on a mixer, beat together the cream cheese, sugar, and Greek yoghurt until the sugar is completely dissolved.  
Then, with the mixer still running, gradually add the double cream. The mixture should be soft and leave whisk marks, similar to softly whipped cream.  
Melt the gelatin, previously bloomed, at 50°C.  
Pour the melted gelatin into the bowl while continuing to mix.  
Off the mixer, in a large mixing bowl, whisk together the lime juice and a few drops of pine essential oil by hand.  
Transfer the mixture into a piping bag, pipe into cylindrical moulds, inserting the blackberry palet inside.  
Freeze immediately before unmoulding and placing on a sable biscuit base.

# Madeleine assembly

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Place a generous dollop of raspberry and rose confit on half of the madeleines.  
Do the same with the apricot and mint confit.

# Pine and blackberry palet assembly

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Spray with a light veil of glaze, tint with green powdered colouring, and garnish with a green sorrel leaf.