



Festive 2024



FRUIT INGREDIENTS

www.androschef.com

CELEBRATE THE SEASON WITH



FRUITS IN THE SPOTLIGHT

For the 2024 festive season, discover our range of citrus and exotic fruits for your festive pastries. These fruits, long kept for special occasions, bring a touch of originality and escape to your creations.

Citrus fruits such as oranges, mandarins and clementines, harvested in winter, are perfect for your end-of-year desserts. Their freshness and their lively flavour add a touch of lightness and energy.

Adopt these trends to delight your customers with exotic and tangy flavours.



Andros Chef frozen coconut purée gives a beautiful thick and smooth texture and a well-balanced coconut water taste thanks to the combination of two varieties from Indonesia and Thailand. A premium coconut purée with no additives or stabilising agents.



Alphonso mango purée gives a rich and powerful flavour, a bright colour and above all a thick, nearly creamy texture. It is combined with a mango from Madagascar in our compote to bring generous chunks.



Andros Chef passion fruit purée gives a perfect match between the purple and yellow passion fruit varieties. This choice makes it possible to obtain an ideal balance of flavours with less acidity and a richer complex taste. The purple passion fruits are received fresh and at full ripeness at the Andros factory located in the south of Vietnam. Their seeds are preserved in the compote for even more uniqueness and colour.



Andros Chef lemon and yuzu compote preserves the lemon pulp and the candied yuzu filaments, that come from a first Andros processing. With more than 80% fruits, this preparation is ideal for verrines, cocktails, sorbets and many other creations, bringing a unique texture and emphasis to your end-of-year creations.

RECIPES PROPOSED BY OUR PARTNER CHEFS



FLORENCE LESAGE - PASTRY CHEF
World champion of confectionary arts

THE LOG

4

Coco & lemon yuzu peanut (gluten-free recipe)



GAËTAN FIARD - PASTRY CHEF AT INTERCONTINENTAL BORDEAUX
World champion of confectionary arts

SMALL CAKES

7

Festive coconut pineapple chou

Mont Blanc log

Winter chocolate pear hazelnut tartlet

Christmas lemon yuzu duo cheesecake

Festive exotic vanilla cake

Sesame passion dessert

THE CHOCOLATE BONBONS

18

Caramel passion

Blackcurrant chocolate

RESTAURANT DESSERT

20

Mango coconut passion fruit sweetness



STÉPHANE AUGÉ - MEILLEUR OUVRIER DE FRANCE ICE CREAM MAKER

FROZEN DESSERTS

22

Bergamot granita - cachaça

Pear citrus mulled wine flavour frozen verrine

Cocoa cone, mango sorbet and mango-passion fruit compote



DAVID REAL - ANDROS CHIEF EXECUTIVE

SAVOURY RECIPES

26

Duck breast & cherry

Smoked trout club sandwich





Coconut & lemon yuzu peanut log

The coconut & lemon yuzu peanut log

GLUTEN
FREE

Ingredients

2 logs

Special mould



Sweet dough

(1 portion = 140 g)

Water	15 g
Egg yolks	33 g
Coconut sugar	70 g
Whole rice flour	116 g
Coconut flour	50 g
Almond powder	22,5 g
Salt	1 g
Sunflower oil	17 g
Coconut oil (melted at 20°C)	52,5 g

Peanut crumble

Peanut flour	50 g
Coconut flour	50 g
Salt	1 g
Coconut sugar	47 g
Roasted peanut chips	45 g
Water	25 g
Coconut oil	55 g

Peanut praline

Whole Peanuts	641 g
Caster sugar	352 g
Fleur de sel	6 g
Madagascar vanilla pod	1

Peanut and coconut crisp

(1 portion = 190 g)

Peanut crumble	150 g
Peanut praline	82 g
Milk chocolate 40%	58 g
Fleur de sel	2 g
Peanut paste	58 g
Grated roasted coconut	47 g

Sweet dough

Mix the water, egg yolk and coconut sugar and let the sugar dissolve for 10 minutes. Mix all the ingredients in a mixer, with a paddle attachment, at first speed until a smooth texture is obtained. Roll out between two sheets of baking paper to 2 mm. Cut into the desired shape using the stencil, then bake on silpain® for about 12 minutes at 150°C.

Peanut crumble

Mix all the ingredients with the water and the melted but not hot coconut oil. Sprinkle on a baking tray and bake for 10 minutes at 150°C.

Peanut praline

Roast the peanuts and the vanilla pod (for raw peanuts, roast for 37 minutes at 150°C). Make a dry caramel with the vanilla seeds and the caster sugar. When completely cool, add the fleur de sel and blend to obtain a crunchy praline.

Peanut and coconut crisp

Roast the grated coconut for 10 minutes at 150°C. Melt the butter and the milk chocolate. Weigh all the ingredients in the mixer bowl with the paddle attachment and make the mixture for the crunch. Roll out between two sheets of baking paper at 5 mm. Freeze. Cut into the desired shape and place on the baked sweet pastry.



The coconut & lemon yuzu peanut log

Ingredients

2 logs

Coconut joconde biscuit

(1 portion = 7 g)

Whole eggs	193 g
Almond powder	60 g
Roasted coconut powder	60 g
Icing sugar	60 g
Coconut sugar	60 g
Egg whites	153 g
Caster sugar	40 g
Coconut flour	25 g
Whole rice flour	52 g
Unsalted butter	40 g

Coconut shells (1 portion = 15 g)

Milk chocolate 40%	200 g
Cocoa butter	80 g
Peanut purée	100 g
Grape seed oil	20 g

Poached pear cubes

Water	1 L
Sugar	125 g
Fresh ginger	7 g
Pears	2
Lemon purée ANDROS Chef	50 g

Pear and yuzu compote

(1 portion = 15 g)

Poached pear cubes	100 g
Lemon yuzu compote ANDROS Chef	100 g

Coconut cream (1 portion = 60 g)

Coconut purée ANDROS Chef	320 g
Water	64 g
Caster sugar	20 g
Guar gum	1,2 g
Gelatine mass (1 g gelatine for 6 g of water)	64 g
Citrus fibres	3 g
Single cream	280 g
Coconut milk	48 g

Coconut joconde biscuit

Mix together the eggs, the almond powder, coconut powder, icing sugar and coconut sugar. Whisk the egg whites and add the caster sugar $\frac{3}{4}$ of the whipping so as to stiffen the meringue. Mix the two mixtures together and gradually add the powders. Spread on a silpat® in between 0,5cm rulers. Bake for 10 minutes at 160°C. Cut out 4 cm discs.

Coconut shells

Melt the milk chocolate and the cocoa butter. Add the peanut purée and the grape seed oil. Let the preparation cool down to 29°C, then pour it into the moulds. Turn them over to remove any excess, leave to crystallise, then do the same a second time. Leave to crystallise, then trim.

Poached pear cubes

Heat the water and the sugar, add the ginger and let infuse for 10 minutes. Remove the ginger. Add the pears diced in brunoise and let cook for 40 minutes (depending on the ripeness of the fruit) in simmering water. Remove and cool down rapidly.

Pear and yuzu compote

Mix the two preparations and weigh out 15 g per mould. Freeze.

Coconut cream

Add 8% of cold water during the whipping to loosen the cream. Heat the coconut purée with the water to 30°C. Add the guar gum mixed with caster sugar, then cook at 85°C for 5 minutes. Add the gelatine mass, then pour on the cold single cream, citrus fibres and coconut milk. Blend thoroughly. Strain and let cool down in the refrigerator for at least 12 hours.

Whip at medium speed in a strapped bowl, and add cold water to loosen the cream during assembly. Poach in the shells for the assembly (35 g per shell). Poach for the finishing (25 g per shell).

Assembly

Once the chocolate/peanut sauce has crystallised, poach 15 g of cream, add the biscuit. Add the compote, then top it with the mousse. Freeze, then unmould. Enhance the coconut shell effect by using a brush, then with the brush, apply some cocoa powder. Poach the coconut cream with a pastry-cutter lightly heated with a blowtorch. Sprinkle with grated coconut around the edges so as to create a border and to add texture. Place the shells on the shortbread dough and the crispy.

THE CHEF'S TIP

Do not boil to preserve the fruit's flavour.

Lemon yuzu compote

Coconut and lemon purée



Festive coconut pineapple chou



Ingredients

Choux pastry

Milk	250 g
Water	250 g
Sugar	10 g
Salt	10 g
Butter	225 g
Flour	275 g
Baking powder	5 g
Eggs	500 g

Craquelin

Butter	190 g
Brown sugar	230 g
Flour	165 g
Almond powder	50 g

Whipped coconut ganache

Cream	200 g
Coconut purée	200 g
Gelatine mass	35 g
White Chocolate	185 g
Cream	400 g

Pineapple marmalade

Pineapple compote	250 g
Lemon purée	5 g
Gelatine mass	12 g

Choux pastry

Boil up the milk, water, salt, sugar and butter. Add in the flour and the sifted baking powder. Dry out for about 30 seconds and put into a mixer. Add the eggs when the mass is at about 55°C. Scrape the mixture well to achieve a smooth mass. Poach 25 g per well-greased calisson mould. Bake between two silpat® at 180°C for 40 minutes without opening the oven.

Craquelin

Mix all the ingredients together till a soft dough is obtained, then roll it out to 2.5 with a dough sheeter.

Whipped coconut ganache

Boil the first cream mixed with the coconut purée. Stir in the gelatine mass and then pour over the white chocolate in 3 stages, so as to have a smooth emulsion. Add the second cold cream. Blend, strain and set aside in a gastro tray. Chill overnight before use.

Pineapple marmalade

Heat the pineapple compote. Add the gelatine mass and the lemon purée. Mould part of it and put the rest in a piping bag to garnish the inside of the choux.

Pineapple compote

Lemon and coconut purées





Mont Blanc log

Mont Blanc log



Ingredients

Sweet vanilla pastry

Butter	225 g
Almond powder	45 g
Icing sugar	145 g
Vanilla	0.5 pods
Eggs	75 g
T55 flour	380 g

Almond dacquoise

Egg whites	60 g
Sugar	20 g
Almond powder	60 g
Icing sugar	20 g
Egg whites	48 g
Cream	8 g

Swiss meringue

Egg whites	50 g
Sugar	100 g

Chestnut cream

Chestnut cream	100 g
Chestnut paste	200 g
Butter	50 g

Blueberry confit

Blueberry purée ANDROS Chef	200 g
Sugar	5 g
Pectin NH	2 g
Agar agar	1,2 g
Dextrose	9 g

Chantilly

Cream	120 g
Mascarpone	80 g
Icing sugar	15 g

Decoration

Semi-candied blueberries ANDROS Chef	Sq
---	----

Sweet vanilla pastry

Mix the cold butter, icing sugar, vanilla and almond powder until there are no more pieces of butter. Then add the cold eggs, scrape. Add the flour, mix at first speed, as little as possible. Bake at 160°C in a fan-assisted oven for about 6 minutes.

Almond dacquoise

Whisk the first white eggs with the sugar. In a mixing bowl, put the rest of the ingredients and mix until a dough is obtained. Stir in the whites into the dough and mix without letting it fall.

Poach into the pre-baked tart shells. Place a few blueberries on the poached dacquoise and bake for about 10' at 180°C.

Swiss meringue

In a bain-marie, mix the whites and the sugar up to 50°C. Whisk the mixture. Let cool. Pipe sticks to place inside the tartlet. Also pipe drops for decoration.

Chestnut cream

Mix all the ingredients together until the mixture is smooth. Pipe with the desired nozzle.

Blueberry confit

Mix together the powders, then add them to the blueberry purée before 40°C is reached. Bring to the boil. Blend and place in a gastro. Let cool overnight in a cold room. Blend again to obtain a gel. Place in a vacuum bag.

Chantilly

Whip together the ingredients at low speed, then firm, though not too firm, towards the end. Garnish the tartlet, before drizzling with chestnut cream.

Decoration

Decorate with semi-candied blueberries.

Semi-candied blueberries

Blueberry purée





Winter chocolate pear hazelnut tartlet



Winter chocolate pear hazelnut tartlet

Ingredients

Hazelnut financier

Hazelnut powder	50 g
Chopped hazelnuts	40 g
Icing sugar	140 g
Oatmeal flour	30 g
Purple flour	30 g
Baking powder	1.5 g
Salt	1 g
Egg whites	125 g
Blossom honey	12.5 g
Hazelnut butter	42.5 g
Cold butter	37.5 g

Crispy chocolate

Streusel	150 g
Feuillantine	50 g
Chocolate	35 g

Creamy chocolate

Milk	65 g
Cream	140 g
Egg yolks	25 g
Chocolate 70%	80 g
Milk Chocolate	30 g
Trimoline	15 g

Cocoa hazelnut streusel with fleur de sel

Sugar	70 g
Butter	90 g
Flour	80 g
Cocoa	15 g
Fleur de sel	2 g
Hazelnut powder	80 g

Whipped hazelnut ganache

Cream	155 g
Vanilla	1 pod
Hazelnut paste	30 g
Gelatin mass	15 g
White Chocolate	70 g
Cream	155 g

Pear marmalade

Williams pear	
compote 	250 g
Sugar	12.5 g
Pectin	2 g
Powdered gelatine	2 g
Water	12 g

Hazelnut financier

Roast the chopped hazelnuts as well as the hazelnut powder, then let cool to around 20°C. Put the flours in a mixer, together with the icing sugar and baking powder. Mix using the paddle attachment, then add the egg whites tempered to 25°C and lightly emulsify. Add the butter at 40°C without emulsifying too much. Keep cool overnight before use. Bake at 170°C in a fan-assisted oven for about 5 minutes, twice.

Crispy chocolate

Mix all the ingredients together and mould.

Creamy chocolate

Heat the milk and the cream. Bring to a light boil. Stir in the egg yolks and cook to a custard consistency. Pour over the chocolates and trimoline in three steps and make a smooth emulsion. Blend without incorporating air and pour into a tray.

Cocoa hazelnut fleur de sel streusel

Mix all until you get small dough balls. Place on a tray and freeze. Bake at 160°C for 15 to 20 minutes. Let cool, then mix with the chocolate and mould.

Whipped hazelnut ganache

Mix the first cream, hazelnut paste and vanilla. Bring to the boil, then add the gelatine mass. Pour over the white chocolate in 3 steps, making sure to have a good emulsion. Incorporate the second cold cream. Blend, strain and set aside in a container. Chill overnight before use.

Pear marmalade

Mix the water and the powdered gelatine. Incorporate the sugar and pectin. Add the gelatin mass and bring to a boil. Stir in the gelatine mass and mould right away.

Williams pear compote





Duo Lemon yuzu Christmas cheesecake

Duo lemon yuzu Christmas cheesecake



Ingredients

Cheesecake cream

Cream	125 g
Egg yolks	60 g
Brown sugar	35 g
Pectin X58	1.5 g
Gelatine mass	12 g
Cheese	135 g
Double cream	45 g

Cheesecake crumble

Butter	100 g
Brown sugar	50 g
Caster sugar	50 g
Flour	160 g
Fleur de sel	2 g
Egg yolks	20 g
Softened butter	30 g

Almond dacquoise

Egg whites	300 g
Sugar	100 g
Almond powder	300 g
Icing sugar	100 g
Egg whites	240 g
Cream	36 g

Lemon yuzu marmalade

Lemon yuzu compote 	250 g
Sugar	12.5 g
Pectin NH	2.5 g

Spray glazing

Lemon purée 	50 g
Glucose fructose syrup	25 g
Sugar	50 g
Pectin NH	2 g
Neutral glaze	650 g

Cheesecake cream

Heat the cream at 50°C. Stir in the brown sugar and the pectin. Bring to the boil, stir in the egg yolks and make a custard. Stir in the gelatine mass and blend. At 45°C, blend in the cheese and the double cream.

Cheesecake crumble

Mix the butter, brown sugar, flour and fleur de sel. When the butter is well incorporated, add the yolks. Get the shortbread through the sieve. Bake at 150°C for 20 minutes.

When the crumble has cooled down, stir in the softened butter. Roll out, cut and bake again at 170°C for 4 minutes. Re-cut if required.

Almond dacquoise

Whisk the first white eggs with the sugar. In a mixing bowl, put the rest of the ingredients and mix until a dough is obtained. Gently fold the egg whites into the dough, mixing carefully to avoid deflating it.

Roll out on a silicon sheet at 800 g per tray. Bake at 180°C for about 2x5 minutes.

Lemon yuzu marmalade

Mix the sugar and pectin together, then add this mixture to the lemon yuzu compote. Bring to a gentle boil, then mold into half-spheres directly onto the insert.

Spray glaze

Bring the puree, pectin, sugar, and glucose-fructose syrup to a boil. Pour over the neutral glaze and blend. Load into a spray gun and spray the desserts before placing them on the dacquoise.

Lemon yuzu compote

Lemon purée





Festive exotic vanilla cake

Festive exotic vanilla cake

Ingredients

10 cakes

Vanilla cake

Butter	505 g
Sugar	1085 g
Salt	13 g
Eggs	360 g
Flour	785 g
Baking powder	19 g
Cream	720 g
Vanilla	3 pods

Exotic soaking syrup

Water	100 g
Passion fruit purée	100 g
Mango purée	100 g
Sugar	150 g

Exotic fruit paste

Passion fruit purée	60 g
Mango purée	50 g
Pink guava purée	50 g
Coconut purée	40 g
Sugar	20 g
Yellow pectin	6 g
Sugar	200 g
Glucose fructose syrup	40 g
Citric acid	4 g

Glaze

Passion fruit purée	75 g
Glucose fructose syrup	25 g
Sugar	50 g
Pectin NH	4 g
Neutral glaze	650 g

Decoration

Roasted coconut powder	Sq
------------------------	----



Vanilla cake

Melt the sugar, salt and butter, then gradually add the tempered eggs using the paddle attachment. Add the sifted flour and baking powder, then the cream and vanilla. Weigh 100 g per mould. Draw a dash of softened butter. Bake on a rack at 145°C for 14 minutes. Turn over the rack, then bake for another 14 minutes. Unmould the cakes and soak them with the syrup. Freeze.

Exotic soaking syrup

Mix and bring to the boil.

Exotic fruit paste

Heat the purées with the yellow pectin and the first sugar. When boiling, add the remaining sugar with the glucose-fructose syrup. Cook until 106°C and keep it at this temperature for 1 minute. Out of the heat, add the citric acid, then pour it on a baking tray. Let cool. When cooled down, blend and pipe with a railway track nozzle onto the cake.



Glaze

Mix the sugar and pectin, then add the passion fruit purée and glucose-fructose syrup, and bring to a boil. Pour it over the neutral glaze and blend. Spray with the spray gun.

Decoration

Decorate the sides by sticking roasted coconut.



Mango, passion fruit, coconut and pink guava purées





Sesame passion fruit dessert

Sesame passion fruit dessert

Ingredients

Black sesame crisp

Black sesame praline	125 g
Dark chocolate 66%	65 g
Feuillantine	110 g

Black sesame dacquoise

Egg whites	72 g
Sugar	25 g
Black sesame	50 g
Almond powder	25 g
Icing sugar	25 g
Egg whites	55 g
Cream	10 g

Black sesame whipped cream

Cream	80 g
Black sesame paste	15 g
Gelatine mass	7 g
White Chocolate	35 g
Cream	80 g

Exotic gel

Mango purée	60 g
Passion fruit purée	40 g
Agar agar	1 g
Dextrose	4.5 g
Pectin NH	1 g
Sugar	5 g

Glaze

Passion fruit purée	75 g
Glucose fructose syrup	25 g
Sugar	50 g
Pectin NH	4 g
Neutral glaze	650 g

Passion fruit insert

Passion fruit compote	250 g
Sugar	10 g
Gelatine mass	6 g
Pectine NH	1 g

Black sesame mousse

Cream	167 g
Black sesame praline	49 g
Black sesame paste	24 g
Egg yolks	55 g
Sugar	27 g
Butter	27 g
Cream	167 g
Mascarpone	49 g

Black sesame praline

Raw almonds	50 g
Black sesame	50 g
Sugar	50 g
Fleur de sel	1 g

Black sesame crisp

Mix thoroughly. Roll out in between two 0,5 cm rulers and trim out.

Black sesame dacquoise

Blend the almond powder and the black sesame. Whisk the first white eggs with the sugar. In a mixing bowl, put the rest of the ingredients and mix until a dough is obtained. Gently fold the egg whites into the dough, mixing carefully to avoid deflating it. Cut into 5 cm discs on a silicone sheet. Bake at 180°C for about 2x5 minutes.

Black sesame whipped cream

Mix the first cream and the black sesame paste. Bring to the boil, then add the gelatine mass. Pour over the white chocolate in 3 steps, ensuring to have a good emulsion. Incorporate the second cold cream. Blend, strain and set aside in a container. Chill overnight before use.

Exotic gel

In a saucepan, mix together the purées. Mix together the powders, then add them in the 1st mixture before reaching 40°C. When the powders are well incorporated, bring to a boil and blend. Put it in a container and let it cool down overnight. Blend and place in a vacuum bag of 500 g.

Glaze

Mix the sugar and pectin, then add the passion fruit purée and glucose-fructose syrup and bring to a boil. Pour it over the neutral glaze and blend. Put it in a spray gun and glaze.

Passion fruit insert

Mix the sugar and the pectin, then add to the passion fruit compote. Gently bring to a boil. Off heat, add the gelatine mass, then mould as an insert by pouring it over the black sesame praline.

Black sesame mousse

Make a custard with the cream, egg yolks and sugar. Stir in the butter and pour over the praline and the paste. Add the whipped cream with the mascarpone at 20°C.

Black sesame praline

Thoroughly mix all the ingredients.

Passion fruit compote



Passion fruit and mango purées



Blackcurrant chocolate



Passion fruit caramel



Passion fruit bonbon

Ingredients

Sugar	150 g
Glucose - fructose syrup	25 g
Water	50 g
Passion fruit purée 	200 g
Mango purée 	50 g
Butter	50 g
Milk chocolate	175 g

Semi-liquid passion fruit caramel filling

Make a caramel with the water, sugar and glucose-fructose syrup. Deglaze with the mango and passion fruit purée. Pour over the milk chocolate and at 45°C, add the butter. Blend and leave to crystallise overnight.

The next day, mould in the form of bonbons. Leave to crust half a day and seal the mould.

Passion fruit and mango purées



Blackcurrant chocolate bonbon

Ingredients

Blackcurrant chocolate ganache

Cream	150 g
Blackcurrant purée 	90 g
Glucose syrup DE60	40 g
Dark chocolate couverture 70%	350 g
Milk chocolate	70 g
Butter	50 g
Inverted sugar	25 g

Blackcurrant fruit paste

Blackcurrant purée 	250 g
Sugar	150 g
Yellow pectin	5 g
Sugar	25 g
Glucose-fructose syrup	50 g
Citric acid	5 g

Blackcurrant chocolate ganache

Heat the cream with the butter and sugar. Stir in the blackcurrant purée and the glucose syrup. Bring to the boil. Add the purée. Mix to obtain a smooth mixture. Off heat, add the chocolate. Leave to rest for 5 minutes, then mix until a smooth cream is obtained.

Blackcurrant fruit paste

Heat the blackcurrant purée with the first sugar and the yellow pectin, mixed beforehand. Then add the sugar, glucose-fructose syrup and cook at 105°C for 1 minute. Off heat, stir in the citric acid. Pour onto a baking tray and leave to cool down before mixing.

Inside the bonbon moulds, pipe half blackcurrant fruit paste and half blackcurrant chocolate ganache before closing.



Blackcurrant purée



Mango coconut passion fruit sweetness dessert plate

Mango coconut passion fruit delight



Ingredients

Coconut dacquoise

Egg whites	50 g
Sugar	18 g
Grated coconut	50 g
Icing sugar	18 g
Egg whites	40 g
Cream	12 g

Exotic gel with rum

Mango purée	60 g
Passion fruit purée	40 g
Rum	7,5 g
Agar agar	1 g
Dextrose	5 g
Pectin NH	1 g
Sugar	5 g

Ginger-infused pineapple and mango

Pineapple cubes	100 g
Mango cubes	100 g
Water	100 g
Sugar	50 g
Fresh grated ginger	10 g

Baba dough

Oatmeal flour	100 g
Salt	2 g
Sugar	8 g
Baker's yeast	6 g
Whole eggs	45 g
Milk	55 g
Hazelnut butter	12 g
Butter	20 g

Mango passion fruit sorbet

Passion fruit purée	180 g
Mango purée	120 g
Water	135 g
Sugar	66 g
Stabiliser	2 g
Atomised glucose	35 g

Mango sphere

Mango compote	250 g
Sugar	12.5 g
Pectine NH	2 g

Coconut dacquoise

Whisk the first white eggs with the sugar. Mix the remaining ingredients with a whisk. Mix the two masses. Roll out. Bake at 170°C.

Exotic gel with rum

In a saucepan, mix together the purées and the rum. Mix together the powders, then add them in the 1st mixture before reaching 40°C. When the powders are well incorporated, bring to a boil and blend. Put it in a container and let it cool down overnight. Blend and place in a vacuum bag of 500 g.

Ginger-infused pineapple and mango

Cut the pineapple and the mango, then place in a vacuum bag with the cold syrup. Vacuum seal and leave to infuse overnight.

Baba dough

Mix the flour, salt and sugar. Add the milk, mixed with the baking powder, then the eggs. Knead until the dough pulls away from the sides of the bowl. Make the hazelnut butter, then pour over the cold butter. When the butter has softened, add it to the dough. Knead again until it pulls away from the sides of the bowl and a smooth film is obtained. Mould immediately, leave to rise for 1 hour at 25°C.

Mango passion fruit sorbet

Mix the powders, then add them to the water and bring to a boil. Pour onto the still-frozen purées. Let mature in the fridge overnight. Churn, then freeze.

Mango sphere

Add the sugar and pectin which have been mixed beforehand, to the mango compote. Bring to a light boil, then leave to cool down in the fridge. Once mixed without blending, mould into a small sphere. Freeze and soak in the exotic gel.

Mango compote



Mango and passion fruit purées



Bergamot granita - cachaça

Ingredients

Water
Sugar
100% bergamot purée **ANDROS**
Cachaça *Chef*

600 g
100 g
250 g
50 g

Make a syrup with the water and the sugar, leave to cool down.

Add the purée and the alcohol, mix until smooth.

Pour into a container to a height not exceeding 3 cm and store in the freezer.

Scape regularly with a fork during the freezing process so as to obtain a fine granita. Store in the freezer at -18°C.

Serve in a frosted glass. Decorate with bergamot zest.



Granita with **25%** fruit content
Sugar control: **12%**
Total dry extract desired: **12 Brix**
Volume of alcohol: **2%**
Anti-freezing power: **220**

Bergamot purée



Pear and citrus “mulled wine” flavoured frozen verrine

Ingredients

Pear sorbet

Water	40 g
Inverted sugar	40 g
Star anise maceration (i.e 45 g water + 5 g star anise)	50 g
Pectin solution 325NH95 (or 57 g water + 3 g pectin)	60 g
Sugar	85 g
Williams pear purée 	725 g

Red fruit coulis “mulled wine” flavour

Inverted sugar	60 g
Mulled wine spices maceration (i.e 45 g water + 5 g spices)	100 g
Pectin solution 325NH95 (or 38 g water + 2 g pectin)	40 g
Sugar	100 g
Sweet orange purée 	100 g
Redcurrant purée 	100 g
Blackcurrant purée 	100 g
100% pomegranate purée 	200 g
Morello cherry purée 	200 g

Garnish

Confit of orange zest 	500 g
---	-------

Homemade muesli

Oat flakes	100 g
Almond sticks	50 g
Chopped pistachios	50 g
Black sesame	20 g
Pumpkin seeds	30 g
Honey	50 g
Oil	10 g



Redcurrant, pomegranate,
Williams pear, morello cherry,
blackcurrant and sweet orange
purées



Confit of orange zest

Pear sorbet

A week before, make the spice maceration: lightly blend the star anise with the cold water. Leave it to macerate in a jar or vacuum-packed in the fridge.

Make a syrup with the water, inverted sugar, the filtered maceration, pectin solution and sugar, leave it to cool down.

Add the purée and blend. Leave to mature for 24 hours. Blend again before churning.

“Mulled wine” flavour red fruit coulis (Alcohol free)

A week before, make the spice maceration: lightly blend the mulled wine spices with the cold water, leave it to macerate in a jar or vacuum-packed in the fridge.

Make a syrup with the water, inverted sugar, the filtered maceration, pectin solution and sugar, leave it to cool down.

Add the purées and blend. Leave to mature for 24 hours. Blend before using.

Garnish

Set aside in a piping bag for the garnish.

Homemade muesli

Mix all the ingredients. Place on a baking tray on 1 cm thickness and bake for 10 minutes at 175°C. Leave to cool down and store in an air-tight tin.

Garnish

Place the confit of orange zest at the bottom of the verrine. With a piping bag, pipe the pear sorbet onto the verrine over the confit to bring it up to the edges, creating thus a transparent effect. Garnish the mulled wine flavour coulis and finish with a pear sorbet rosette.

Decorate with muesli. Quickly freeze and store at -18°C in a closed tin. Bring back to serving temperature for 10 to 15 minutes in the refrigerator before enjoying.





Cocoa cone, mango passion fruit sorbet

Cocoa cone, mango sorbet and mango - passion fruit sorbet



Ingredients

Mango sorbet

Water	85 g
Inverted sugar	40 g
Pectin solution 325NH95 (or 57 g water + 3 g pectin)	60 g
Sugar	55 g
Mango purée ANDROS Chef	760 g

Mango and passion fruit compote

Inverted sugar	60 g
Pectin solution 325NH95 (or 57 g water + 3 g pectin)	60 g
Sugar	115 g
Mango compote ANDROS Chef	380 g
Passion fruit compote ANDROS Chef	380 g

Cocoa cone dough

Flour	200 g
Powdered Cocoa	50 g
Sugar	200 g
Fine salt	4 g
Whole eggs	200 g
Milk	240 g
Butter	120 g

Mango sorbet

28 Bx – 70% fruits vol. alcohol – 12% TS – PAC 321

Make a syrup with the water, inverted sugar, the pectin solution and sugar, leave it to cool down.

Add the purée and blend. Leave to mature for 24 hours. Blend again before churning.

Mango and passion fruit compote

Make a syrup with the water, inverted sugar, pectin solution and sugar.

Add the fruit compotes and pasteurise at 85°C, stirring without crushing the fruits. Cool down rapidly and store in the fridge.

Cocoa cone dough

Sift the flour with the cocoa, mix with the sugar and salt, add the eggs and the milk gradually, just like for a crêpe batter. Finish by adding the melted butter. Leave to rest in the fridge and cook in a cone maker at 200°C for about 1 minute 30.

Store the cones in a dry place.



THE CHEF'S TIP

This garnish can be used as a topping on an ice cream/a sorbet, in a frozen dessert or in a frozen verrine.

Mango and passion fruit compotes



Mango purée





ANDROS
Chef

Duck breast & cherry

Serves 2	
Duck breast	1
Cherry compote ANDROS Chef	200 g
Cherry balsamic vinegar	10 cl
Candied chestnuts	160 g
Red kuri squash	50 g
Shallots	3
Kampot pepper	QS

Duck breast with cherry, chestnut, and pumpkin

Trim and score the duck breast. Pan cook skin-side down for 5 minutes, basting it with its fat, then turn it over. Put it in the oven for 5 minutes at 200°C.

In the same pan, remove the excess fat, sauté the chopped shallots and the cherry compote. Add the chestnuts and julienned pumpkin. Deglaze with cherry balsamic vinegar.

Reduce until a syrupy consistency. Spread with butter. Adjust the seasoning.

Cherry compote



Smoked trout club sandwich

Wholemeal sandwich bread	
slices gluten free	3
Smoked trout	120 g
Ethical avocado	1/2
Ricotta	50 g
Chives	1
Tetragon (New Zealand spinach)	60 g
Lemon yuzu compote ANDROS Chef	60 g



Lemon yuzu
compote



Smoked trout club sandwich, tetragon, avocado and lemon yuzu and ricotta.

Toast the bread. Finely chop the tetragon and mix it thoroughly with the ricotta. Stir in the chopped chives, then the lemon yuzu compote.

Place the preparation on 2 slices of sandwich bread. Distribute the avocado flesh, beforehand chopped, and the smoked trout evenly over the 2 slices. Place some dots of lemon yuzu on top.

Top with the last slice of sandwich bread. Prick, trim and cut in 2.

THE CHEF'S TIP

Place some dots of lemon yuzu on top of the sandwich club.



L'Atelier

DU FRUIT & DU VÉGÉTAL

ANDROS

The "Atelier du Fruit et du Végétal Andros", located in the heart of the Lot region in France between the experimental orchard and the Andros group R&D centre, is a meeting place dedicated to culinary innovation around fruits and vegetables.



All professionals are welcome to come and taste, test or enhance their skills. A workspace where the chefs can express their creativity with our overall ingredients.



PROUD TO BE **PARTNER OF**



46130 Biars-sur-Cère FRANCE

+33 (0)5 65 10 10 10

contact.androschef@andros.fr



FOLLOW ALL THE LATEST NEWS
OF THE **PASTRY COMPETITION**



www.androschef.com

androschef androschef