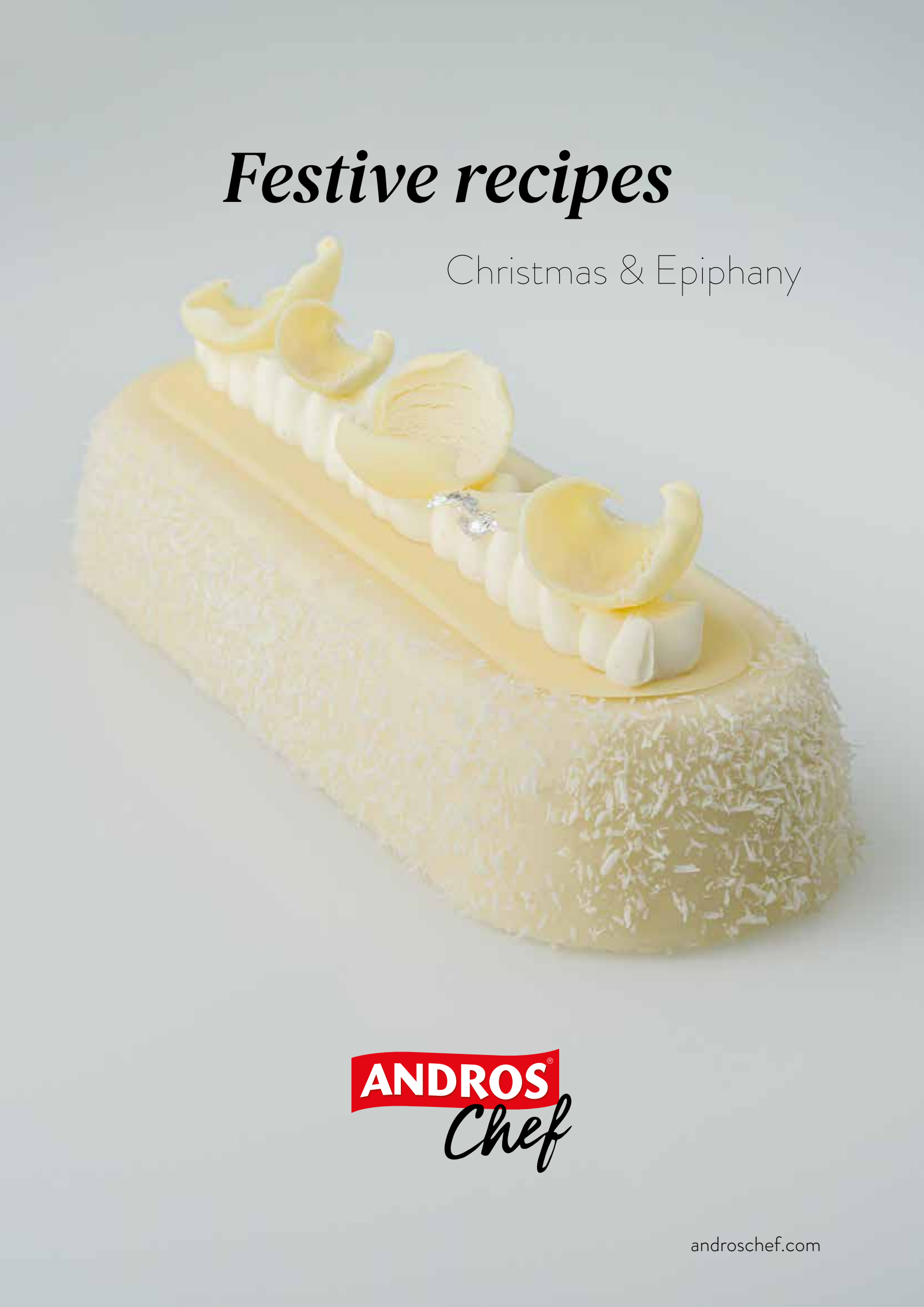
Festive recipes

Christmas & Epiphany



ANDROS® Chef

androschef.com

Celebrate with

ANDROS Chef

WINTER PASTRY COLLECTION

We are excited to share our new Andros Chef recipe booklet, specially designed for your festive season creations. Explore our selection of fruit ingredients, featuring on-trend creations that meet consumer expectations and promote innovation. This edition is filled with original recipe ideas for delightful Christmas treats.

At Andros Chef, we are committed to working closely with our fruit sourcing and R&D teams to carefully select the best varieties and assemble the perfect blends that reveal the full flavor potential of each fruit.

This dedication is made possible by our Fruit Sourcing Team, who oversee every step of the supply chain: from origin, terroir, and varietal selection, to dedicated orchards, long-term partnerships with growers, harvesting at peak ripeness... right up to the first transformation in our workshops, located at the heart of the world's major fruit-growing regions.

KALAMANSI IN THE SPOTLIGHT: THE TROPICAL CITRUS SHAPING PASTRY TRENDS

Andros Chef's **100% kalamansi purée** offers a perfect balance of acidity and freshness, bringing an exotic and refreshing touch to winter creations. Its unique flavor pairs with chocolate, red fruits, coconut, mango, and even vanilla.

Explore our full range of fruit purées, available in both 90% and 100% fruit content. **www.androschef.com**

CONFIT OF CITRUS ZESTS

Our range of **confit of citrus zest** — orange, mandarin, and lemon — stands out for its thick texture and high content of candied zest, offering a naturally intense citrus flavor. Easy to work with, they can be used in tart bases, creams, inserts, or fillings, bringing freshness, intensity, and authenticity to all your creations — from pastry and ice cream to confectionery and even savory dishes.

HIGH FRUIT COMPOTES

Andros Chef high fruit compotes is an exclusive range designed to offer chefs a fruit solution that combines quality, natural ingredients, and rich texture. Easy to use and adaptable to a wide range of applications - inserts, mousses, layered desserts, gentle baking (to preserve its qualities), ice cream, or even cocktails.

That range embodies our expertise in fruit transformation, with a carefully controlled process that preserves the fruit's pieces, fibers, and pulp.

Made without any added flavorings or colorings - not even natural ones - this 100% fruit recipe is frozen to ensure optimal taste and quality.

Canelé cakes

Ingredients for 20 canelés

Cannelé batter	
Whole milk	250 g
Vanilla bean	1 piece
Butter	25 g
White sugar	125 g
Egg	50 g
Egg yolk	20 g
T55 flour	62 g
Rum (optional)	25 g
Exotic insert	
Passion fruit compote ANDROS Chef	**350 g**
Sugar	30 g
NH Pectin	10 g
Lemon juice	5 g
Pineapple	200 g
Sugar	50 g
Butter	20 g
Exotic mousse	
Exotic puree ANDROS Chef	**500 g**
Gelatin sheet	13 g
Liquid cream 35 % fat	400 g
Sugar	50 g
Canelé insert	
Canelé trimmings	100 g
Milk	120 g
Cream	80 g
Gelatin sheets	2
Canelé base	
Canelé trimmings	2
Chocolate glaze	
Chocolate milk	300 g
Cocoa butter	200 g
Assembly	
Gold powder	pm

Prepare the batter the day before. Split and scrape the vanilla beans. Heat the milk with the vanilla seeds to 50°C (122°F). Add the butter and sugar. Incorporate the whole eggs and egg yolks. Gradually sift in the flour while mixing, then add the rum. Blend the mixture and strain it through a fine sieve. Let it rest in the refrigerator for 24 hours. Preheat the oven to 200°C (392°F). Grease the canelé molds and fill them to the top. Bake for 45 minutes at 200°C, then reduce to 180°C (356°F) and bake for another 25 minutes.

Warm up one-third of the fruit compote to 40°C. Add the sugar mixed with pectin. Bring to a boil. Add the lemon juice and the remaining compote. Cut the pineapple into a fine brunoise. Roast the brunoise in a pan with sugar and butter. Combine the pineapple with the passion fruit confit. Pour into silicone half-sphere molds. Freeze.

Whip the cream until light and foamy. Heat 100 g of exotic fruit purée and incorporate the pre-soaked gelatin. Mix with the remaining purée. Gently fold in the whipped cream.

Heat the milk and cream. Pour over the canelés and the pre-soaked gelatin. Blend the mixture thoroughly. Pour into silicone half-sphere molds. Freeze.

Cut 2 mm-thick slices of canelé. Set aside.

Gently melt the chocolate with the cocoa butter. Keep at 33°C until ready to use.

Fill the canelé-shaped silicone molds with the exotic fruit mousse. Assemble the passion fruit insert and the canelé insert to form a sphere. Place the sphere in the center of the mold. Smooth the surface with more mousse and finish by placing a slice of canelé on top. Freeze. Dip the frozen canelé in the velvet spray coating. Brush with gold powder for a finishing touch.

Passion fruit compote and puree

Atlas Yule log

Ingredients for 3 yule logs

Chocolate biscuit	
Egg whites	50 g
Granulated sugar	50 g
Whole eggs	21 g
Egg yolks	42 g
Flour	8 g
Cocoa powder	8 g
Almond powder	17 g
Cocoa paste	13 g
Sunflower oil	13 g
Ganache	
Milk	84 g
Cooking cream	159 g
60% chocolate couverture	123 g
Cocoa paste	35 g
Citrus confit	
Mandarin orange puree ANDROS Chef	**154 g**
Kumquat puree ANDROS Chef	**62 g**
Liquid cream	31 g
Confit of mandarin zests ANDROS Chef	**62 g**
Caster sugar	31 g
NH Pectin	9 g
Citric acid	2 g
Chocolate mousse ganache	
Milk	112 g
Liquid cream (1)	133 g
Pork gelatin 200 BLOOM	6 g
Water	32 g
60% chocolate couverture	272 g
Liquid cream (2)	339 g
Hazelnut praliné crunch	
Hazelnut praliné	131 g
Milk chocolate couverture	54 g
Feuilletine (crispy flakes)	115 g
Assembly	
Chocolate biscuit	200 g
Chocolate mousse ganache	300 g
Ganache	400 g
Citrus confit	350 g
Chocolate mousse ganache	850 g
Chocolate glaze	300 g

Whip the egg whites with the sugar until soft peaks form. Add the whole eggs and egg yolks. Gently fold in the flour, almond powder, and sifted cocoa powder. Finish by adding the melted, warm cocoa paste and the oil. Bake at 160°C (320°F) for 15 minutes.

Bring the cream and milk mixture to a boil. Create an emulsion by combining it with the couverture chocolate and cocoa paste.

Mix the sugar, pectin, and citric acid together. Add this mixture to the mandarin purée, previously combined with kumquat purée, mandarin zest confit, and liquid cream. Bring the mixture to a boil. Blend lightly. Pour into molds.

Make a ganache using the milk, cream (1), gelatin mass, and chocolate couverture. Add the whipped cream (2) at 35°C.

Mix all ingredients together.

For each chocolate biscuit, place 100 g of crunchy base. Spread the ganache, then the citrus confit. Cover with 280 g of chocolate mousse, then finish with a chocolate glaze.

Kumquat and mandarin purées & confit of mandarin zests

Salvador Yule log

Ingredients for 15 yule logs

Almond biscuit

Whole eggs	116 g
Egg yolks	232 g
Flour	93 g
Almond powder	93 g
Butter	69 g
Egg whites	278 g
Granulated sugar	278 g

Coconut hazelnut crumble base

Butter	230 g
Brown sugar	230 g
Flour	230 g
Grated coconut	230 g
Feuilletine	239 g
White chocolate	407 g
Hazelnut paste	379 g

Creamy passion fruit cream

Passion fruit puree ANDROS Chef	**1 077 g**
Eggs	584 g
Egg yolks	661 g
Caster sugar	661 g
Custard powder	22 g
Gelatin powder 200 B	22 g
Water	108 g
Butter	615 g

Vanilla mousse

Milk	317 g
Gelatin powder 200 B	13 g
Water	63 g
White chocolate	590 g
Liquid cream (35 % fat)	635 g
Vanille pod	2 g

Assembly

Coconut crumble	1 750 g
Almond biscuit	1 100 g
Creamy passion fruit cream	3 750 g
Vanilla mousse	1 620 g
Neutral glaze	1 500 g

Whip the egg whites with the sugar until stiff peaks form. Add the whole eggs and egg yolks. Gently fold in the sifted flour and almond powder. Finish by incorporating the hot melted butter.

Weight for one 40 x 60 cm sheet: 1000 g

Bake at 160°C for 15 minutes.

Toast the coconut powder. Make a crumble by mixing the butter, brown sugar, coconut, and flour. Bake for 20 minutes at 160°C. While still hot, mix with white chocolate and hazelnut paste.

Grease (if needed), add the feuilletine, mix, and spread out.

Cook the purée, eggs, sugar, egg yolks, and custard powder as you would do for a pastry cream. While still hot, add the gelatin and cold butter. Blend, then pour.

Heat the milk to approximately 70°C with the vanilla bean. Pour over the gelatin mass and white chocolate. Add the whipped cream at a temperature of 26–29°C.

In each 40 x 60 cm almond biscuit frame, place the coconut crunch on top of the passion fruit crémeux. Cut into 15 portions of 6 x 20 cm.

Cover each portion with 270 g of vanilla mousse, then glaze.

Passion fruit puree

3 lemon yule log

Ingredients for 2 yule logs 8 person

Choux biscuit base

Milk	150 g
Water	150 g
Sugar	10 g
Salt	2 g
Butter	130 g
Flour	140 g
Whole eggs	300 g
Egg whites	300 g
Sugar	160 g

Lemon cream

Lemon puree ANDROS Chef	**300 g**
Sugar	150 g
Egg yolks	60 g
Whole eggs	150 g
Cornstarch	25 g
Heavy cream	200 g
Butter	100 g
Gelatin sheets	18 g

Yuzu gel

Lemon yuzu compote ANDROS Chef	**200 g**
Sugar	50 g
NH pectin	9 g

Italian meringue

Egg whites	150 g
Sugar	300 g

Assembly

Confit of lemon zests ANDROS Chef	**300 g**

Bring the water, salt, sugar, and butter to a boil. Remove from heat and add the flour all at once. Dry the dough over low heat. Incorporate the eggs, one at a time. Whip the egg whites to stiff peaks and stabilize with sugar. Fold the meringue into the dough.

Spread onto a 40 x 60 cm baking tray. Bake at 170°C for 20 minutes.

Whisk until pale the sugar, eggs, and cornstarch. Heat the lemon purée, pour over the egg mixture, and bring to a boil for 1 minute. Add the rehydrated gelatin. Add the hot cream. Let cool to 40°C, then incorporate the butter.

Warm the compote to 40°C. Mix the sugar with the pectin, then incorporate. Bring to a boil. Chill and blend.

Make an Italian meringue : cook the sugar to 118°C, pour over the whipped egg whites. Let cool.

Spread the confit of lemon zest over the biscuit. Cover with the still-warm lemon cream. Chill to set. Roll the log and coat with the Italian meringue. Torch the meringue to color it. Decorate with dots of yuzu gel.

Tip: For a decorative touch, pipe the yuzu gel onto the lemon cream before rolling the log.

Lemon purée, confit & compote

Kalamansi baba verrine

Ingredients for 10 verrines

Baba dough

Cream	25 g
Milk	50 g
Salt	1 g
Sugar	10 g
Baker yeast	14 g
T55 flour	160 g
Eggs	80 g
Butter	50 g

Kalamansi syrup

Kalamansi puree ANDROS Chef	**500 g**
Sugar	150 g
Eau	100 g
Cachaça (en option)	PM

Creamy kalamansi cream

Eggs	100 g
Sugar	90 g
Kalamansi puree	**100g**
Gelatin sheet	1 g
Butter	150 g

Confit of kalamansi

Kalamansi puree ANDROS Chef	**200 g**
Sugar	50 g
Pectin	4 g
Lime juice	25 g

Knead the milk and cream with the salt, sugar, yeast, and flour. Add the eggs and knead until fully absorbed. Melt the butter and pour it over the dough. Let rise at 28°C for 20 minutes. Mix the dough again to incorporate the butter, then fill the molds. Let rise again until the dough doubles in volume. Bake at 200°C, then reduce to 170°C and bake for 10 minutes.

Heat all the ingredients previously mixed together.

Whisk until pale the eggs and sugar. Heat the kalamansi purée, then pour it over the egg mixture. Bring to a boil and cook for 1 minute. Remove from heat and incorporate the rehydrated gelatin sheet. Let cool. Once the mixture reaches 40°C, add the butter. Chill until set.

Heat the purée. Incorporate the sugar mixed with pectin. Bring to a boil. Remove from heat and add the lime juice. Chill until set.

Place the baba in the verrine. Soak it with hot kalamansi syrup, pouring in several times until fully absorbed. Chill. Pipe 1 cm of kalamansi cream on top. Decorate with kalamansi confit.

Tip: Place two piping bags inside a larger one — one filled with kalamansi confit, the other with light cream. Pipe a double rosette for a decorative finish.

Kalamansi puree

Pear king cake

Ingredients for 7 king cakes

Pear compote

Williams pear compote	ANDROS Chef	**500 g**
Sugar		10 g
Gellane gum		15 g

Puff pastry

Butter sheet	1,000 g
Strong flour (Gruau)	440 g
Strong flour (Gruau)	880 g
Butter	310 g
Salt	40 g
Sugar	40 g
Cold Water	440 g

Frangipane

Toasted almond powder	400 g
Sugar	230 g
Butter	300 g
Eggs	250 g
Pastry cream	600 g
Roasted vanilla powder	2 g

Mix the sugar and gellan gum. Add this mixture to the pear compote and bring to a boil. Pour into circular molds.

Kneaded butter - Mix the butter and flour on low speed until a smooth, homogenous mass is obtained. Avoid overmixing.

Base dough - Combine all ingredients except the water on low speed until the butter pieces are as small as possible. Then gradually add the water in a thin stream until a smooth dough forms. Do not overmix.

Baking Instructions - Use 1 portion of the kneaded butter for 8 sheets.

Use 1 portion of base dough for 4 sheets. Prepare the dough with 5 single turns (simple folds). Bake at 160°C between two silicone mats and two perforated trays.

Mix the almond powder, butter, and sugar. Once there are no more pieces of butter, add the eggs, then the roasted vanilla powder and the pastry cream. Pipe a first layer of frangipane, then the compote. Cover with a second layer of frangipane

Williams pear compote

Frangipane with confit of citrus zests (Alternative)

Mandarin cream

Milk		400 g
Liquid cream (35 % fat)		300 g
Confit of mandarin zest	ANDROS Chef	**300 g**
Cornstarch		90 g
Sugar		90 g
Egg		150 g

Bring the milk, cream, and mandarin zest confit to a boil. In a separate bowl, whisk together the sugar, cornstarch, and eggs until light and pale. Pour the boiling liquid over the egg mixture while whisking continuously. Return the mixture to the heat and cook until it reaches a boil, stirring constantly to avoid lumps.

Confit of citrus zests