Pastry demonstration

Joaquin Soriano

Pastry Chef at CJSJ Taïwan

ANDROS® Chef

androschef.com

Pastry demonstration

with Joaquin Soriano

Chef Soriano Joaquin has worked for many years in Michelin restaurants. He has experiences in Le Meurice, Alléno Yannick, and Alain Ducasse in Paris, Grand Hôtel - Park 45 in Cannes, and Relais Dessert Pastry Shop «Luc Guillet». He has been interviewed on multiple occasions by the renowned French desserts magazine "Le Journal du Pâtissier". In 2012, he won the Championnat de France du dessert in the category of macaron.

Chef Soriano Joaquin believes that exquisite presentations are basic, but the flavor is the key that will attract crowds to return. CJSJ is the right example of the unique work of Chef Joaquin & its delicious creations.

ANDROS Chef

Thanks to its deep fruit sourcing expertise and generations of know-how, Andros Chef offers the gastronomic community access to the broadest range of **100% natural fruit ingredients** — with no added flavoring — created to reveal the full intensity of the fruit.

FROZEN

- Fruit purees

A selection of the best fruit varieties, offered in 90% and 100% fruit content.

- High fruit compotes

A textured product with fruit chunks, fiber or pulp.

- Confit of citrus zests

Candied citrus zests in a concentrated fruit pulp.

- Semi-candied fruits

Fruits very lightly candied ready to use in inclusions in brioche doughs, viennoiseries, muffins...

Andros Fruit Sourcing:

A unique vision within the world of industrial fruit sourcing and transformation.

Discover our web-serie

Our Fruit Sourcing Team stands out as an exception in the industrial world of fruit processing as it goes way beyond just 'sourcing fruits,' but focuses on everything that occurs before fruits are actually harvested and ready for processing or selling.

It is the key to our expertise, ensuring sustainable access to the finest fruits and varieties. This unique supply chain management is the strength behind our ingredients.

Entremets

Strawberry / coconut

Ingredients

Coconut / Jasmine Tea Mousse (300g piece)

Coconut cream	397 g
Gelatin mass 200 Bloom (1/5)	125 g
Caster sugar	70 g
Floral jasmine water	1 g
Pasteurized liquid egg whites	96 g
Granulated sugar	55 g
35% whipping cream	294.6 g

Genoa Sponge Cake (90g piece)

Fresh whole eggs	309.5 g
Almond paste 52% (Lubeca)	309.5 g
AOP Butter 82% fat (Lescure)	97.3 g
T65 flour 10.5% protein (Moulin Bourgeois)	79.6 g
Baking powder	3.6 g
Egg whites	132.6 g
Granulated sugar	88.5 g

Strawberry marmelade (100g piece)

Mixed berry compote ANDROS Chef	102.2 g
Strawberry compote ANDROS Chef	204.3 g
Granulated sugar	34.8 g
Trehalose	47.5 g
Pectin NH (Louis François)	1.9 g
Agar-agar (Sosa)	1.5 g
Vanilla pod	0.5 g

Berry Gelée (250g piece)

Raspberry purée ANDROS Chef	167.5 g
Strawberry purée ANDROS Chef	167.5 g
Citric acid	6.4 g
Glucose syrup DE40	19.9 g
Granulated sugar	92.6 g
Trehalose	92.6 g
Pectin NH (Louis François)	6.5 g
Agar-agar (Sosa)	3.6 g

Coconut / Jasmine Tea Mousse (300g piece)

Warm the portion of coconut cream (248 g) to 40°C, then add gelatin mass. Keep at room temperature. Whip the cream to a light, shaving foam-like texture. Keep chilled. Make a meringue, than gradually incorporate the liquid coconut base into the whipped cream in several additions, and do the same with the coconut cream. Once both masses reach a similar texture, fold them together gently using a spatula. Pour directly into molds or rings. Freeze immediately or use fresh as needed

Genoa Sponge Cake (90g piece)

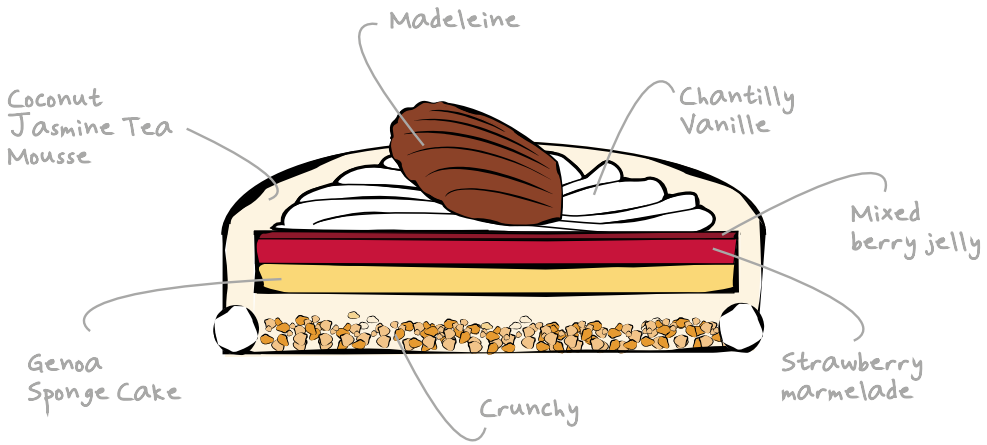
Blend the almond paste in a food processor while gradually adding the whole eggs, until smooth and emulsified. Fold in the sifted flour, baking powder, and warm melted butter using a spatula. Whip the egg whites with the sugar to stiff peaks. Gently fold the meringue into the main mixture. Spread the batter onto a silicone mold, level evenly and bake.

Strawberry marmelade (100g piece)

Mix the dry ingredients: sugar, trehalose, pectin NH, and agar-agar. In a saucepan, heat the mixed berry and strawberry compotes over medium heat until fully thawed and just beginning to boil. Gradually incorporate the dry sugar/pectin/agar mix while whisking continuously to prevent lumps. Bring the mixture to a full boil and cook for 1 minute, stirring constantly. Remove from heat, then add the vanilla powder. Use immediately by pouring into mold, insert frame, or tray depending on application.

Berry Gelée (250g piece)

Combine all dry powders: sugar, trehalose, pectin NH, and agar-agar. In a saucepan, warm the strawberry purée with the glucose syrup to around 40°C. While whisking constantly, gradually sprinkle in the dry mix to avoid lumps. Bring to a boil and cook for 1 full minute, stirring continuously. Remove from the heat and stir in the citric acid. Pour immediately into frame, mold, or tray. Let set completely in the refrigerator at 4°C.



Sweet dough

Icing sugar	178,8g
PDO Butter	
82%fat (Lescure)	281,8g
White almond powder	57,56g
Salt	5,45g
Fresh whole eggs	103g
Flour T65 10,5% protein	533,2g
Vanilla bean	1 pc

Crunch chocolate (12g piece)

Baked sweet dough	744g
Cocoa butter	131g
White chocolate 34%	131g
Salt	3g
Fresh orange zest	10g

Chantilly vanille

Cream 35%Fat	257g
Vanilla pod	1pc
Granulated sugar	52g
Gelatin, mass 1/5	32g
Cream 35% fat	679g

Madeleine

AOP Butter	
82%MG (Lescure)	63,2g
Inverted sugar (Trimoline)	5g
Honey 100%	5g
Fresh whole eggs	45,8g
Whole milk 3,6%MG	19g
Caster sugar	41,1g
Flour T45 (Moulins bourgeois)	63,2g
Baking powder	3,2g

Sweet dough

Achieve a soft butter. Mix the butter with the sieved icing sugar, almond powder and salt. Clean the edges of the bowl and add the eggs. Mix slowly. Clean the edges of the bowl and add the flour. Mix slowly. Pour into the frame, let rest 24hours. Bake at 150°C to 15 minutes, trigger ON.

Crunch (100g piece)

Melt the cocoa butter with the chocolate and salt, then add the crushed baked sweet dough. Stir with a rubber spatula and spread it out to a thickness of 4 mm.

Chantilly vanille

Heat the cream until 60°C with the sugar and add the gelatin mass. Mix until it's melted. Emulsify whit a hand blender and add the cold cream. Let set 24h into the fridge.

Madeleine

Heat the butter until he becomes liquid. Using a food processor, mix all ingredients with a lukewarm temperature with a low speed until the mass become homogenous. Then, add the lukewarm butter and continue to mix slowly until the mass becomes smooth and emulsify. Bake in a convection oven during 5 minutes to 210°C, turn the tray, 2 minutes, low fan.

Strawberry and mixed berries compotes, raspberry and strawberry purees

Notes

Chouquette

Lychee/Pear

Ingredients

Choux pastry (15g piece)

Mineral water	263g
Whole milk 3.6% fat	200g
PDO butter 82% fat	204g
Salt	5,5g
Granulated sugar	19g
Flour T65 10,5% protein	204g
Fresh whole egg	273g
Granulated sugar N°10	QS

Lychee chantilly (15g piece)

Caster sugar	14g
Lychee puree ANDROS Chef	**135g**
Hydration water	26,7g
Gelatin powder 200 Bloom	5,3g
Cream 35% fat (Elle&Vire)	364,2g
Lychee alcohol (Dita)	60,3g
Acid solution	4,6g

Pear gel (10g piece)

Williams pear puree ANDROS Chef	**400g**
Trehalose	42g
Citric acid	1,2g
Locust bean gum	2g
Xanthan powder	4g

Rice chips

Granulated sugar	SQ
Vanilla powder	SQ
Rice paper	SQ
Grapseed oil	SQ

Lychee and Williams pear purees

Choux pastry

Bring to boil the water, the milk, the sugar, the salt and the butter together. Sieve the flour into the mixing bowl. Pour the hot liquid into the mixing bowl and mix fast. Put back into the pot and dry the mass few seconde. Pour back into the mixing bowl and start to dry with the medium speed of therobot. Blend and sieve the fresh whole eggs and add 1/3 directly into the mass and mix. Add a little of egg everytime until your mass is homogeneous. Pipe or store in a fridge.

Lychee chantilly

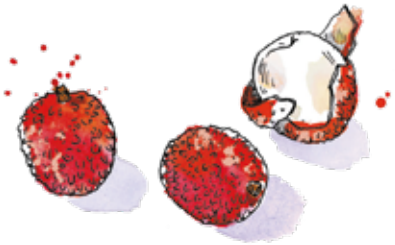
Let melt the acid solution into the alcohol. Heat the puree with the sugar until 50°C and add the gelatin mass. Pour the warm liquid into the cold cream and emulsify with a hand blender, then pour the alcohol and finish the emulsion. Pour into a plastic box and let set overnight in a chiller +4°C.

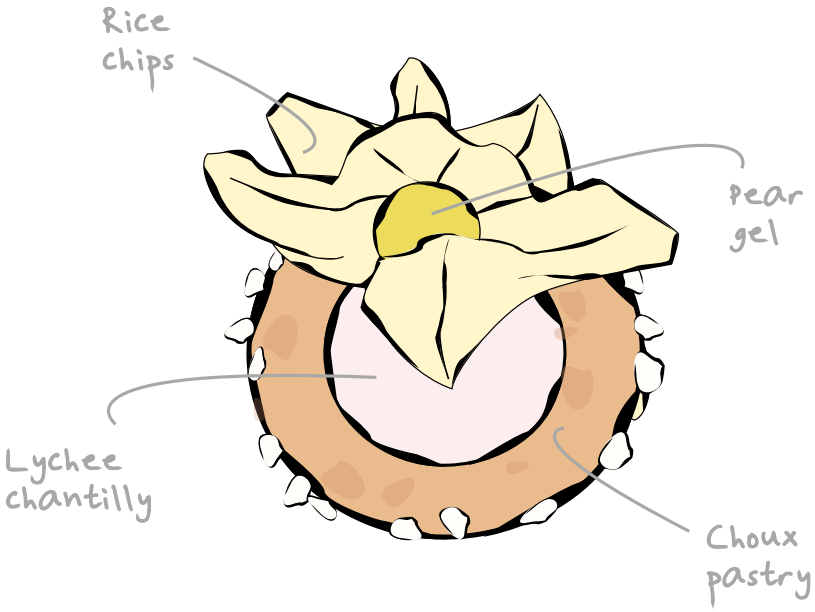
Pear gel

Heat the pear puree to 30°C with the citric acid. Add the previously mixed of the powder/trehalose. With a hand blender, blend and emulsify until the mass become smooth and homogenous.

Assembly

Firstly, realize the lychee chantilly and let it rest minimum 4 hours before use. Then make the choux pastry and bake it. Proceed to the pear gel and pour into a half sphere mold and let it set in a freezer. For rice chips, detail with the form you like then fry it and sprinkle vanilla sugar on it. Store in a Styrofoam box.
Open the choux and fill it with the whipped vanilla chantilly, place the pear gel in the center then close with chantilly and bottom of the choux previously cut. Place the flower on top of the cakes.





Notes

Glass pastry

verrine

Ingredients

Chantilly vanilla/rose

Cream 35%fat	410g
Granulated sugar	83g
Gelatine mass 1/5	52g
Cream 35%fat	1 086g
Vanilla pod	2pc
Rose floral water	1g

Meringue

Fresh eggs white	946g
Granulated sugar	740g
Icing sugar	604g
Rice flour	61g
Cornstarch	75g

Transparent gel passionfruit

Water	650g
Passion fruit compote ANDROS Chef	550g
Citric acid	10g
Granulated sugar	460g
Gelatine mass 1/5	200g

Citrus sorbet

Mango puree ANDROS Chef	300g
Passion fruit puree ANDROS Chef	200g
Kumquat puree ANDROS Chef	600g
Water	572g
Granulated sugar	408g
Atomised glucose	132g
Super neutrose	5,5g

Kumquat jelly

Mango puree ANDROS Chef	300g
Kumquat puree ANDROS Chef	439g
Passion fruit puree ANDROS Chef	100g
Trehalose	118g
Agar agar	10g
Vanilla pod	1 piece
Gelatin mass 1/5 200bloom	63g

Chantilly vanilla/rose

Heat the cream until 60°C with the sugar and add the gelatin mass. Mix until it's melted. Emulsify whit a hand blender and add the cold cream with the floral water. Let set 24h into the fridge.

Meringue

Beat the egg white until during 3 minutes, then add the sugar and continue to beat 7 minutes the meringue have a strong texture. Incorporate carefully the previously sifted icing sugar, rice flour and cornstarch. Use it and dry it in 6 hours, 80°C.

Transparent gel passion fruit

Heat the water, citric acid, sugar together until 60°C, then add the gelatin mass and the compote. Let it cold down to 20°C and pour it.

Citrus sorbet

The day before, realize the syrup with the water and the dry extract previously mixed. Bring to a boil, then let it work overnight in chiller +4°C. Before churning, with a hand blender, emulsify and homogeneous the syrup and add the mix of puree. Maintain the emulsion step, then pour into the churning machine. Scoop it.

Kumquat jelly

In a pot scale every ingredients (without the gelatin mass) and stir and bring to a boil. Add the gelatin mass and stir until it dissolve, Let it gelifay in a chiller +4°c before use it.

Dentelle gavotte

Water	330g
Mango puree	135g
Passion fruit puree	135g
Flour T65 10,5% protein	60g
Icing sugar	112g
Fresh eggs white	135g

Dentelle gavotte

Mix the purees and the water together, then strain it. Re-weigh it and add the water missing. Add the flour and give it a light boil. Let it cold down and stir in the icing sugar and the egg white. Let it rest in a chiller before use.
6min 165°C.

Passion fruit compote &
mango, kumquat and passion fruit purees

Notes

Citrus baba

Blood orange & yuzu

Ingredients for 18 pieces

Baba (18g/pieces)

Salt	1.4g
Inverted sugar (Trimoline)	6g
Flour T45 11% protein	100g
Flour T55 Gruau 15% protein	50g
AOP Butter 82% fat (Lescure)	51g
Frozen dry yeast (SAF)	3g
Fresh whole eggs	156g

Orange/yuzu syrup

Blood orange puree ANDROS Chef	390g
Yuzu puree ANDROS Chef	225g
Lime puree ANDROS Chef	225g
Caster sugar	230g
Water	100g

Orange/yuzu jelly

Blood orange puree ANDROS Chef	66g
Yuzu puree ANDROS Chef	37g
Lime puree ANDROS Chef	37g
Caster sugar	11g
Agar Agar (Sosa)	2g
Hydration water	8.8g
Gelatin powder 200 Bloom	1.76g

Insert (15g pieces)

Orange/yuzu jelly	1 53.1g
Confit of orange zests ANDROS Chef	76.5g
Candied orange (Corsiglia)	76.5g

Jasmine light ganache (20g pieces)

Cream 35% fat (Elle&Vire)	138g
Whole milk 3,6%/fat	45g
Floral water jasmine	0.7g
Gelatin powder 200Bloom	1,61g
Hydration water	8g
White chocolate	
Aneo 34% (Weiss)	80g
Cream 35% fat (Elle & Vire)	180g

Baba (18g/pieces)

Mix all ingredients together until 23°C using the paddle attachment. Let rest into the bowl to 30 minutes. Pipe into the mold and let allow to rise 60 minutes in proofer, 27°C. Bake it. Convection oven: Bake 10 minutes to 180°C, 10 minutes to 160°C, 10 minutes to 140°C unmold and finish them 20 minutes to 120°C.

Orange/yuzu syrup

Heat all the ingredients to 55°C.

Orange/yuzu jelly

Realize the gelatin mass, then mix the other ingredients together and bring to boil. Add the gelatin mass and let set in fridge 24 hours.

Insert (15g pieces)

Mix all together.

Jasmine light ganache (20g pieces)

Heat the first cream until 60°C, add the gelatin mass and mix with a plastic spatula until it's totally melted. Pour on the chocolate and realize an emulsion with the white chocolate. Blend it with a hand blender. Add the cold cream and the floral water and blend. Store in a chiller +4°C overnight.

Assembly

The eve, prepare the syrup and the ganache and let set in a chill +4°C. In the morning, heat the syrup and soak the fry baba. Squeeze it. Remove the center and fill them with the citrus insert to ¾ and then pipe the ganache previously whipped. Keep in freezer few minutes, then spray natural glaze and decorate.

Blood orange, yuzu and lime fruit purees

Notes

King's cake

citrus

Ingredients

Inverted puff pastry (200g piece)

Water	500g
Salt	44g
AOP butter 84%fat (Lescure)	404g
Flour T65	1 244g
AOP butter 84%fat (Lescure)	1 324g
Flour T65	534g

Almond cream (200g piece)

Cornstarch	12,5g
Trehalose	22,5g
Inuline	21,5g
White almond powder	63,5g
AOP butter 82%fat (Lescure)	50g
Vanilla pod	1 pc
Marzipan 52% (Lubeca)	119g
Barley syrup	90g
Fresh whole eggs	40g
Liquid vanilla extract	2g
Cream 35%fat (Lescure)	84g

Orange zest confit compote

Confit of orange zest ANDROS Chef	850g
Sweet orange puree ANDROS Chef	240g
Vanilla pod	1 pc
NH pectin	15g
Agar agar	4,5
Green cardamom powder	5g

Finishing touchs

Egg yolk	SQ
Barley syrup	SQ

Confit of orange zest and sweet orange puree

Inverted puff pastry (200g piece)

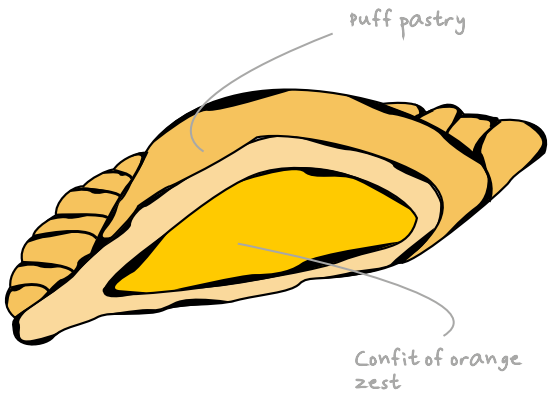
Firstly, mix the water and the salt together until it is totally dissolved. Using a hook attachment, add the diced butter and the flour with the salted water until the mass is homogeneous. Realize a ball form and let it rest 10 minutes, then formed as a square dough. Using a hook attachment, mix the diced butter and the flour until the mass is homogeneous. Formed a square dough.
Realize two double folds and let it rest as long as you can then, realize a single fold. Let it rest. Laminate to 3mm and detail the bottom with a 19Ø cm diameter and the top with a 21Ø cm diameter.

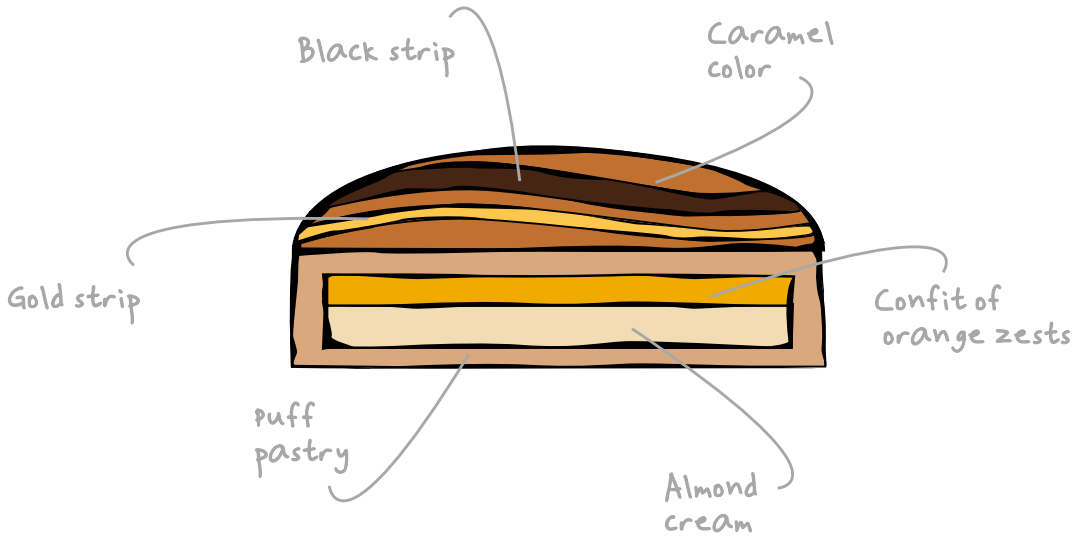
Almond cream (200g piece)

Using a paddle attachment, mix all the dry extract together, then add the softened butter, vanilla, the marzipan and beat it until the mass reach a smooth and airy texture. Meanwhile, whip the strained cream to a shaving foam texture and store it into a chiller +4°C. Pour the eggs with the syrup and vanilla extract into the first mass and mix to a homogenous texture. Incorporate the whipped cream into the almond cream, mix and use it.

Orange zest confit compote

Strain the confit of orange zest and infuse the juice with the cardamom. Blend and strain it, then mix all the ingredients together (zest also). Bring to a boil and let set in a chiller overnight




Black strip
Caramel color
Gold strip
Confit of orange zests
puff pastry
Almond cream

Notes

Monkey D

banana and passion fruit

Ingredients

Banana mousse (48g piece)

Whole milk 3,6%	108g
Gelatin mass 1/5 200bloom	26g
White chocolate 34%	131g
Cream 35%	393g
Banana puree ANDROS Chef	340g
Acid solution	2,5g
Vanilla pod	1/4

Pineapple/Passionfruit marmalade (15g piece)

Pineapple puree ANDROS Chef	764g
Passion fruit puree ANDROS Chef	134g
Caster sugar	66g
Trehalose	98g
NH pectin	6g
Agar agar	4g
Vanilla pod	1 pc
Fresh basilic leaves	14g

Banana biscuit (10g piece)

Whole eggs	184g
Sugar	185g
Salt	4g
Baking powder	13g
Flour T45	184g
Banana puree ANDROS Chef	246g
Butter 82%	61g
Oil	123g

Passionfruit/pineapple Ganache (6g piece)

Passion fruit puree ANDROS Chef	**430g**
Citric acid	4g
Glucose syrup DE 40	167g
Caster sugar	131g
Milk chocolate 43%	182g
White chocolate 34%	182g
Cocoa butter	66g
PDO butter 84% fat	66g

Banana mousse (48g piece)

Heat the milk and pour over the gelatin mass and chocolate, then, by handing, realize an emulsion and finish it with a hand blender. Add the cold cream and maintain the emulsification. Add the banana puree with the acid solution. Pour into a plastic box and let it set in a chiller over night. To use it, whip it gently to a shaving foam texture.

Pineapple/Passionfruit marmalade (15g piece)

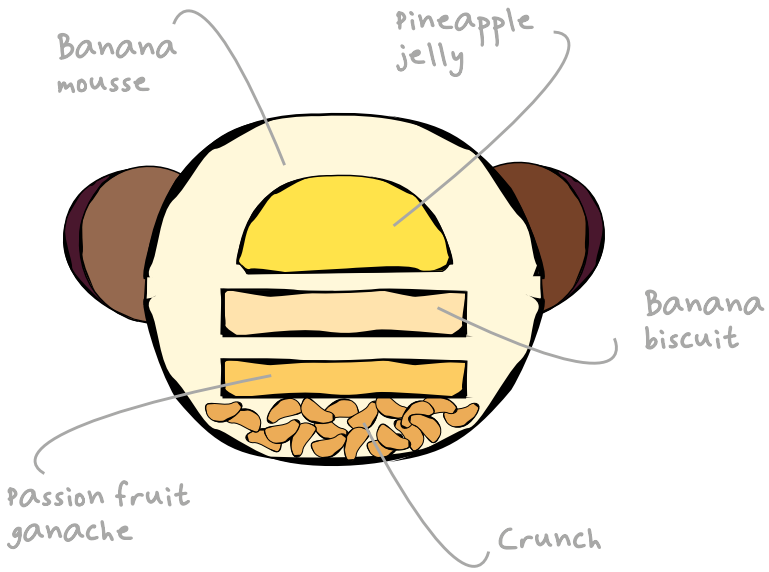
Instead of fresh basilic leaves, scale and mix all ingredients together. Bring to a boil and pour into a plastic box and let gelify overnight in a chiller +4°C. With a food processor, blend the fresh basilic leaves with the jelly and use it.

Banana biscuit (10g piece)

Beat the whole egg with the sugar and salt until it reaches a ribbon texture. Melt the butter and oil together to 40°C, and sift the flour with the baking powder. Gently fold the sifted flour into the airy egg mixture, followed by the butter and oil blend mixed with 10% of the egg mass. Finish by incorporating the banana purée. Fill the mold and bake for 12 minutes at 170°C.

Passionfruit/pineapple Ganache (6g piece)

Heat the two purees together with the citric acid and make a caramel with the glucose and sugar. Pour the hot liquid into the caramel, and make it homogeneous then let it cold down to 45°C. Emulsify it with the chocolate and cocoa butter together. Finish by adding the butter and oil and continue the emulsification. Use it at 20°C.



Cocoa croustillant

Cassonade	122g
Inuline	61g
Sugar	61g
Salt	5g
Butter 82%	217g
Water	19g
Flour T65	249g
Cocoa powder	47g
Baking powder	8g
Hazelnut powder	211g

Crunch chocolate (12g piece)

Baked cocoa croustillant	879g
Cocoa butter	65g
Milk chocolate 43%	65g

Pineapple, banana and passion fruit purees

Cocoa croustillant

Using a paddle attachment, stir all the dry extract together and add the butter and the water to realise a dough. Finish the mass by adding the flour, cocoa powder and hazelnut powder. Place into a baking tray with a crumbly texture and bake it 30 minutes to 160°C.

Crunch chocolate (12g piece)

Crush the cocoa croustillant to get the same texture and melt the cococa butter with the chocolate. Mix the ingredients together and use it.

Notes

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