



Pastry demonstration



Keiko Nagae

Pastry chef



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with Keiko Nagae



Keiko is an internationally renowned pastry chef.

In 2002, she took part in the opening of the restaurant Le Sketch in London alongside Pierre Gagnaire. She managed the pastry section for Michel Troisgros at the Hotel Lancaster for four years, and later became the head pastry chef for Pierre Gagnaire once again, overseeing the pastry creations across all of his restaurants worldwide.

Now she is pastry consultant between Japan and France.





Andros has developed an ingredient offer thanks to the skills of its fruit sourcing team and generations of expertise, Andros Chef can give the gastronomic community access to the broadest range of **100% natural fruit ingredients**, with no added flavoring.

- Fruit purees

Highest fruit quality available in 90%, 100%.

- 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 ...

- Bake stable fillings

Natural fillings with a short list of ingredients, without any coloring or flavoring of any kind, bake stable.



Andros Fruit Sourcing

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.



Discover our web-serie

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.

Spring flower



Ingredients

Biscuit soufflé

40 g flour
12 g bread flour
45 g unsalted butter
85 g eggs
55 g egg yolks
150 g strawberry puree
145 g egg white
6 g dry egg white
50 g sugar

Rice puff crispy

140 g white chocolate
60 g feuilletine
40 g rice crispy
80 g almond dice
2 g fleur de sel

Strawberry compote

500 g strawberry compote
16 g gold gelatin 200 blooms
100 g IQF frozen strawberry

Sakura Jelly

240 g sakura puree
120 g water
8 g gold gelatin 200 blooms

Sakura Mousse

700 g sakura puree
24 g gelatin 200 blooms
500 g cream 35%

Chocolate spray

300 g Ruby chocolate (or
Inspiration fraise)
150 g cocoa butter

Biscuit soufflé (30x30 frame Ø13cm)

Sift together both flours. In a saucepan, melt the butter, add the sifted flour at once out of heat. Mix well, then cook as 'Pâte à choux'. *cook to around 85°C. Put into a mixing bowl, beat until it gets 60-65°C, then add the mix of eggs and egg yolks by 2-3 times.

Add the tempered puree. In another mixing bowl, beat the egg whites with dried. Egg white, by adding the sugar 2-3 times to make a smooth meringue. Fold 1/3 of meringue first, then add the rest. Spread on the Silpat 1.5cm thick, cook at 150°C for 15min.

Place on a grill to cool.

Rice puff crispy (80g/P Ø15cm x 4)

Roast the almond at 150°C for 10-12 min until it gets golden color. Cool. Melt the chocolate, mix all ingredients. Spread 3mm thick. Set in a refrigerator.

Strawberry compote

Melt the soaked gelatin with small amount of the compote. Add the rest of compote. Pour into 125 g of this compote Ø12cm ring, put 25 g of diced strawberries on the top. Set in a freezer.

Sakura Jelly (100 g /p : Ø12cm x 4)

Warm the soaked gelatin with water to melt. Add to the puree. Pour 100 g of jelly onto frozen strawberry compote, freeze.

Sakura mousse (300g/p Ø15cm)

Melt the gelatin with small amount of puree, add to the rest. Fold the whipped cream in the puree, mix delicately.

Chocolate spray

Melt together, strain. Put into a spray gun to use.



Plastic chocolate

100 g ruby chocolate
25 g glucose syrup



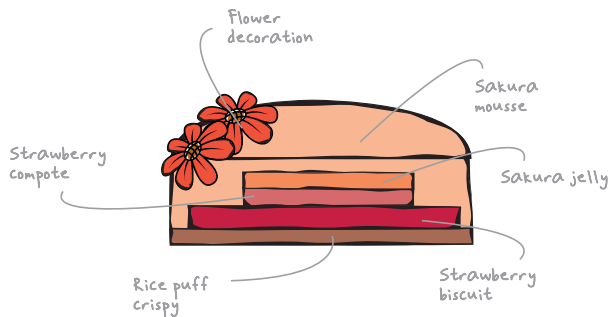
Strawberry IQF & compote

Plastic chocolate

Melt the chocolate, add the glucose, mix. Cover, keep in a refrigerator overnight. Spread, cut with a Sakura shape cutter. Curve gently to set.

Assembly

Place frozen strawberry compote+Sakura Jelly on a biscuit. Keep together in the freezer until use. On a tray, place Ø15cm ring, H 4cm. Pour 300g Sakura mousse, insert the Biscuit/Compote/Jelly, freeze.



Notes



Millefeuille Nectarine & Rose

Ingredients

Puff pastry

500 g butter
200 g Gruau T45

465 g flour T55
20 g salt
150 g butter
200 g water
4 g white vinegar

Pistachio praline

150 g pistachio
75 g sugar
8 g water

Feuilletine praliné pistachio

100 g pistachio praliné
50 g white chocolate
100 g feuilletine
2 g salt

Raspberry Marmalade (5g/p)

75 g Raspberry Puree
50 g frozen crumbled raspberry
20 g sugar
3 g gold gelatin

Rose diplomate cream

220 g milk
60 g egg yolks
80 g sugar
10 g custard powder
15 g flour
30 g rose water
QS beetroot powder
200 g Cream 35%

Puff pastry

Tourage 2 tours doubles
1 tour simple

Sheet at 3mm, Cut as desire shape, size. Piquer. Bake at 160°C for 30- 40min upon the size.

Examples: Size before baking and after baking

1/ Ø75mm/Ø6cm 2/ Ø150mm/Ø12 3/ Heart shape 10cm/7cm

Pistachio praline

Roast the pistachio at 150°C for 15min. In a saucepan, cook the sugar+water to boil. Add the roasted pistachio, cook by stirring until it caramelize. Pour onto a Silpat, cool. Mix to make a smooth paste.

Feuilletine praliné pistachio

Melt the chocolate, add feuilletine, mix well to cover each flake. Add the salt, then the pistachio praliné. Mix well.

1/ Ø 35mm ; 5g 2/ Ø10cm 35g 3/ 6cm : 15g

Raspberry marmalade

Warm raspberry. Then add the frozen raspberries and cook. Add the sugar and soaked gelatin without boiling.

1/ 6 g 2/ 25g 3/ 18 g

Rose diplomate cream

Bring milk with a bit of red colorant, rose water to boil. Make pastry cream. Wrap it and cool. Smooth cream, fold in whipped cream. (1 cream + ½ whip cream)

1/ 3+22+20=45g 2/ 5+100+65=170g 3/ 5+55+40=100g



White nectarine compote
100 g white nectarine compote
4 g gelatin 200 Blooms

Rose Nappage

120 g water
50 g sugar
6 g NH pectin
30 g rose water
30 g rose syrup
10 g lemon juice

Others

Edible flower (rose petale)
White chocolate disc

*White nectarine
compote &
raspberry puree*

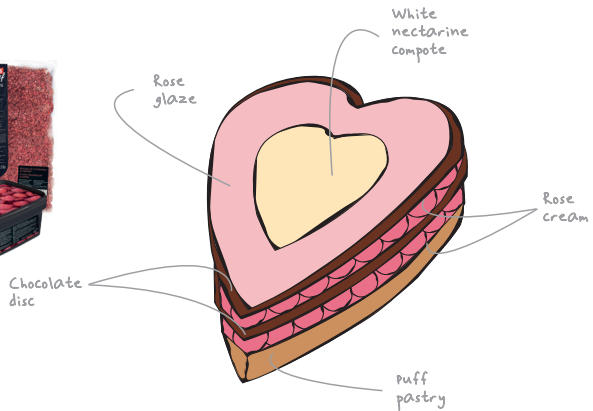


White nectarine compote

Melt the soaked gelatin, mix with compote. Pour into a mold.
Freeze. 1/Ø 35mm ; 5g 2/ Ø10cm 35g 3/ 6cm : 15g

Rose Nappage

In a saucepan, mix the water, sugar+pectin, bring to boil. Add the lemon juice, boil again. Out of heat, add the rose water, rose syrup. Cool.



Notes

Sesame story

Sesame - Coffee - Kumquat

Ingredients

For 24 Ø5.5cm H:4cm ring

Sesame croustillant

30 g sugar
50 g black sesame seeds
75 g feuilletine
25 g black sesame paste (puree)
60 g milk chocolate 43%
1 g fleur de sel

Sesame coffee biscuit

150 g egg white
115 g sugar
115 g almond powder
50 g flour
4 g de Trablit (Concentrated
Coffee essence)
50 g cream 35%
60 g black sesame powder

Black sesame Jelly

120 g milk
55 g glucose syrup
50 g black sesame seeds
28 g black sesame paste (puree)
5 g gelatin 200 blooms

White coffee Mousse

500 g cream 35%
40 g coffee beans
75 g egg white
150 g glucose syrup
5 g gelatin 200 Blooms

Kumquat jelly

200 g Kumquat puree
6 g gelatin 200 blooms

Sesame croustillant

Roast the black sesame seeds at 150°C for 10-12min. Melt the chocolate, mix all ingredients. Spread at 3mm thick. Set.

Cut Ø5.5cm.

Sesame coffee biscuit

Mix in a robot-coupe the almond powder, flour, Trablit, cream, sesame powder. Whisk the egg white by adding the sugar in 2-3 times to make a shiny meringue. Fold 1/3 of meringue, then the rest. Spread at 5mm thick on a silpat. Bake at 170°C for 10-12 min. Cool. Cut Ø5cm

Black sesame Jelly

Roast the sesame seeds at 150°C for 10-12min. In a sauce pan, mix the milk+ glucose, bring to boil. Add the roasted sesame seeds, cover, infuse for 15min. Mix in a blender very thinly, strain. Add the black sesame paste, soaked gelatin. Pour into a mold (or frame) 5mm thick. Freeze.

White coffee Mousse

Roast the coffee beans at 150°C for 10-15 minutes. Let cool, then crush with a rolling pin. Add to cold cream and let infuse for 24 hours. Strain, adjust the weight (initially 500g), and whip. Whip the egg whites. Boil the glucose and pour it over the softly whipped egg whites, continuing to beat until the mixture reaches room temperature. Add the melted gelatin. Fold in the whipped coffee cream.

Kumquat jelly

Melt the soaked gelatin with small amount of the puree. Mix with the rest. Pour into a flexipan mold 8mm thick set.



Kumquat marmelade

200 g kumquat (net)
60 g sugar
2 g NH pectine
100 g Kumquat puree

Kumquat Glaze

250 g Kumquat puree
30 g sugar
10 g corn starch
6 g gelatin 200 blooms
75 g neutral nappage

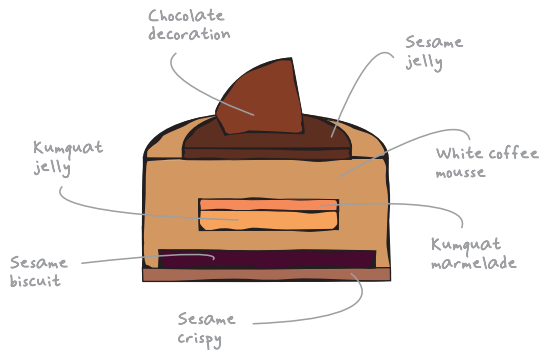
Kumquat marmelade

Slice the kumquat, remove the seeds. Mix with the sugar+ NH pectin. Leave for at least 30min before start to cook. In a saucepan, put the previous preparation, puree. Cook until it gets soften. Remove from the heat, cool. Chop to get marmelade texture. Spread at 2mm thick, freeze. Cut as the same diameter as the kumquat jelly.

Kumquat glaze

Mix the puree, sugar, corn starch in a saucepan. Start to heat by stirring. Once the mixture gets thick, remove from heat, add the soaked gelatin to melt, the the nappage, mix with a hand blender. Cool. Keep in a refrigerator overnight. Use at 25-26°C.

Kumquat puree



Notes

Pomme d'amour yuzu



Ingredients

Rice flour sablé

100 g butter
40 g brown sugar
20 g egg yolk
30 g almond powder (roast)
140 g rice flour
2 g fleur de sel

Almond lemon biscuit

100 g egg white
20 g cassonade (brown sugar)
60 g almond powder
60 g icing sugar
15 g rice flour
60 g diced almond
20 g confit of lemon zest

Confied Yuzu Apple

1 Yuzu zest (peeled) or lemon zest
30 g Yuzu puree
1/2 vanilla beans
35 g sugar
65 g water
1 Roayl Gala Apple

Yuzu cream base

75 g eggs
60 g sugar
3 g yuzu zest
70 g yuzu puree
120 g butter

Italian meringue with glucose

50 g egg white
50 g glucose syrup

Rice flour sablé

Roast the almond powder at 150°C for 10-12min to get a nice golden color. Cool. Smooth the butter, add sugar, salt, egg yolk, mix. Add the roasted almond powder, then the rice flour to finish.

Sheet at 3mm thick ; set in a refrigerator. Cut as desire size, bake at 150°C for 20-30 min. Cool.

Almond lemon biscuit

Sift together the almond powder, icing sugar rice flour.

Whisk the egg white by adding the brown sugar in 2-3 times to make a shiny meringue. Add the sifted powder, mix. Spread at 1cm thick on a silpat. Sprinkle the lemon zest confit, diced almonds. Bake at 170°C for 12-15 min.

Confied Yuzu Apple (Ø2.5 10g/p)

Make a syrup with water/ sugar, cool. Put all ingredients with the syrup in a bag, then vacume. Cook at 85°C in a steam bath (or steam oven) for 2 hours. Put into a iced water to stop to cook. Keep in a refrigerator to rest.

Yuzu cream base

Mix the eggs, sugar, zest, puree. Place on a bain-marie, cook to 85°C by stirring. Strain. At 60°C, add the cold butter (small dice), mix with hand blender. Keep in a refrigerator to set.

Italian meringue with glucose

Bring the glucose syrup to boil. At the same time, start to whisk the egg white, pour the boiled syrup onto a meringue, keep mixing until it becomes at room temperature.

*Yuzu puree and confit
of lemon zests*



Yuzu mousse

75 g Yuzu cream base
1/4 yuzu zest
20 g yuzu puree
10 g water
2 g gold gelatin
65 g whipped cream
25 g Italien meringue with glucose

Caramelized Apple bake filling (8g)

Apple glaze I

500 g apple juice
50 g beetroot juice (or QS beet powder)
60 g sugar
25 g Le kanten Ultra ((Ina agar)
2 g Karikonkan (Ina agar)
200 g neutral nappage

Yuzu jelly (option)

100 g water
18 g sugar
1 g karikonkan (Ina agar)
12 g Yuzu puree

Other

Edible flower (Shiso flower)
Dark Chocolate

Notes

Yuzu mousse (15g/p Ø4.5cm sphere mold)

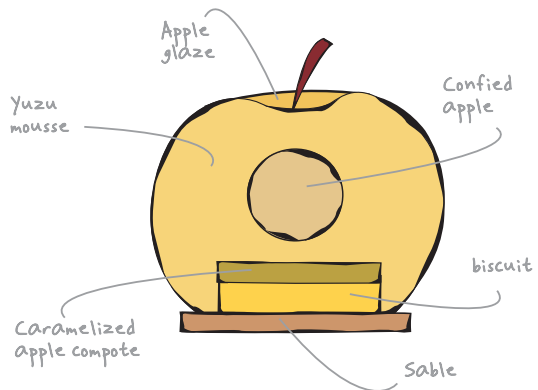
Mix the pectin with water, bring to boil, add yuzu puree, pour onto smooth yuzu cream with yuzu zest. Fold 1/3 whipped cream, italian meringue, rest of whipped cream.

Caramelized Apple compote (8g)

Spread the compote 8mm thick, freeze. Cut Ø3cm, place on a biscuit. Keep in the freezer until use.

Yuzu jelly (Option)

In a saucepan, mix the water, sugar+agar. Bring to boil, add the yuzu puree.





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