

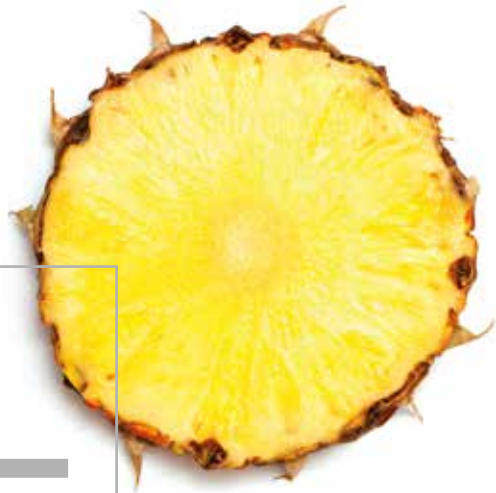


SIGNATURE
FRUIT

FRUIT IN
ITS MANY
FORMS



Keep Growing



E

DITORIAL

This project is the result of nearly two years of reflection, discussion and sharing of ideas, which ripened, like fruits in the orchards of our Rhone Valley, into an ambition to accompany you on a daily basis in the thrilling process of creation.

SIGNATURE FRUIT is the fusion of the exceptional expertise of these great chefs, who worked in close collaboration with Ravifruit, and the passion that inspires us to continue days after days in our quest to deliver you the best fruits the nature has to offer.

Who exactly is this project intended for? It is the offer of a promise for all those who have made, make and will make unique and tasty creations.

A unique tool is born, RAVIFRUIT is proud to present you the SIGNATURE FRUIT project.

ENJOY !!!

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B·CONCEPT
by Jordi Bordas

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RAVIFRUIT



For more than 40 years, we have committed ourselves to a quest for excellence, in order to offer you the best quality fruit products, faithful to the values on which our reputation and success have been built: respect for nature, people and authentic fruit flavour.

At Ravifruit, every product has a different story that reflects the perfect alchemy between our producers' expertise and our experience in sourcing and processing fruits. This cultivated and shared passion enable us to offer you high quality and consistent fruit preparations with unique flavours.

Ravifruit has established itself as a leader in the world of Patisserie and is committed to working with you to meet the highest pastry standards, with an emphasis on creative spirit and taste.



Since its creation, Ravifruit always had the desire to help you and support you with your technical constraints thanks to the expertise of all our team (chefs, R&D...).

With this opus you will discover a unique guide in the world of fruits and creative patisseries developed by two Ravifruit "Chefs' Ambassadors" ; Rich with contents (7 different type of applications across more than 50 flavours), new techniques, and a new approach that embraces modern behaviours to a more healthy life without compromising on taste.

This concentration of fruits, modern techniques and delicious flavours is the logical extension of 40 years commitment to working alongside chefs from all around the world.

SIGNATURE FRUIT
THE DREAM TEAM

BRAND
AMBASSADOR



Jordi Bordas

jordibordas
B-CONCEPT METHOD

Champion Coupe du Monde de la Pâtisserie 2011
Consultant and international trainer
Creator of the B.Concept method
Director of the "jordibordas" patisserie school in Viladecans (Barcelona)

Jordi Bordas is a visionary who is not afraid of turning long-standing patisserie traditions upside down. His leadership skills saw him leading the Spanish team to the first place at the 2011 Coupe du monde de la Pâtisserie.

Jordi quickly developed his own methods, reinterpreting traditions on the basis of exceptional technical expertise. In 2014, after several years of reflection, research and travel, he launched the B.Concept method, "enabling the creation of recipes by starting from scratch to obtain lighter, healthier and more flavourful results".

Through this innovative approach, Jordi Bordas has developed his own patisserie style, promoting intense flavours with wonderfully light, wholesome textures.

He is involved in numerous innovative projects and teaches his method all over the world in his patisserie school in Viladecans (Barcelona).

www.jordibordas.com



Philippe Rigollot



Champion Coupe du Monde de la Pâtisserie 2005
Meilleur Ouvrier de France, Pastry 2007
Pâtisserie Philippe Rigollot - Annecy

Everything began for this generous, passionate pastry chef in the workshop of the patisserie where his mother worked. Philippe Rigollot then joined Lenôtre, where he discovered another side of the profession and the challenge of striving for excellence.

Several years later, after successful stints at numerous starred restaurants, he received the ultimate crown, becoming Champion of the Coupe du Monde de la Pâtisserie 2005 and Meilleur Ouvrier de France in 2007, when he created his famous Mr Smith apple tart.

In 2010 he fulfilled his dream and opened his own shop in Annecy, with his wife Elodie. There, his creations offer a myriad of colours, shapes and textures: a gourmet heaven!

Today more than ever, he is committed to passing on his skills and values to the next generation, as demonstrated by his new position as President of the International Organisation Committee for the Coupe du Monde de la Pâtisserie..

www.philipperigollot.com



APPLICATIONS



FRUIT MOUSSE



FRUIT CREMEUX



FRUIT CONFIT



FRUIT MARSHMALLOW



FRUIT ESPUMA



FRUIT GLAZE



FRUIT SPONGE



Having developed a unique expertise, Ravifruit composes, blends and combines flavours, varieties and colours to provide a wide range of fruit purees (more than 50 flavours) that are 100% natural and guaranteed to be free from additives and preservatives.

COMPOSITION

90% FRUIT

The fruit only comes from the best regions and is picked when fully riped to ensure authentic flavour and consistency throughout the year.

10% NATURAL SUGAR

We add 10% sucrose (natural sugar) to insure a better shelf life, texture and consistency to our purees.

STORAGE

Store the product at a temperature of -18°C, and use within 2 years from the date of production.

After opening, keep chilled and use within 5 days.



CHARACTERISTICS

Great care has been given to the below elements when creating and balancing the recipes as they have a direct impact on the reactions associated with the production process:

BRUX/DRY EXTRACT

The Brix provides a measurement of sugar content and dry extract in a preparation.

PH

This chemical indicator enables the measurement of the acidity of a preparation.

FLAVOUR INTENSITY

Depending on the fruit used, the recipes that are then developed will have various degrees of fruit puree concentration.

FAT

Fat is naturally present in some fruit and can be substituted for added fats such as cream or butter in some recipes.

I N G R E D I E N T S



SUCROSE

Sucrose, commonly known as sugar, can be obtained from beets or sugar cane. It is available in crystals of various sizes. It has a very pure and pleasant taste that enables very acidic or bitter flavours to be softened. It has a sweetening power of 1, which is the standard reference for other sweetening ingredients. Sucrose is also a preservative and an antioxidant, which thus protects the fruit flavours and prevents fat from becoming rancid. It plays an important role in the texture of preparations such as mousses, marshmallows and fruit confits etc. Furthermore, sucrose enables different colours to be obtained by caramelization or by the Maillard reaction.

INVERTED SUGAR

Inverted sugar is obtained by the hydrolysis of sucrose; it is a syrup with a similar consistency to honey. Its sweetening power is about 1.25.

Its hygrometric value (capacity to absorb humidity) and anti-crystallization qualities of the sucrose enable it to provide sweetness and smoothness, and reduce cooking time. It is ideal for naturally firm ice-creams (chocolate, dried fruit and nut etc.), soft pastries (cake, sponges etc.), marshmallow, ganache, etc.

GLUCOSE SYRUP 36-39

Glucose is obtained from purified corn starch or potato flour by enzymatic hydrolysis. The DE (dextrose equivalent) enables their functional properties to be characterized: the lower the DE, the lower the sweetening power, and the softer texture. Its sweetening power is between 36 - 38%. Thanks to its anti-crystallizing properties in sugar and water, glucose is used to soften patisserie preparations and to stabilize texture of ice-creams for greater smoothness.

GLUCOSE POWDER 36-39 DE

Dehydrated or atomized glucose is a glucose syrup in powdered form. Its sweetening power is about 50%.

It is an essential ingredient in the preparation of whipped products. It is also a valuable dry ingredient and plays a stabilizing role, without over-sweetening. Incorporated into a mixture, it will improve its smoothness by refining the texture of the crystals.



Stabilizers are usually mixtures of: locust seed flour (E410), guar gum (E412), carrageenan (E407), alginates (E401), xanthan gum (E415), agar agar (E406), pectin (E440) and even gelatine. These products are additives that are subject to European legislation, the display of their numbers preceded by an E (European) is compulsory.

ICE-CREAM STABILIZER

Ice-cream stabilizer is used to make smooth cremeux. It acts on the texture and shelf life. On the one hand it prevents the formation of water crystals caused by freezing, for better preservation and slower melting. On the other hand, it helps water and fat to emulsify, facilitating the incorporation of air.

SORBET STABILIZER

Sorbet stabilizer affects the behaviour of water, making sorbets smoother and more velvety by preventing the formation of crystals. Sorbet stabilizers can be incompatible with the presence of acids or dairy products and have a different composition from those used for ice-creams.

LOCUST BEAN GUM

Locust bean gum is the product of vegetable extracted from locust seeds. Entirely natural, it is used in food technology for its thickening and stabilization qualities. It can be used cold or warm, brings smoothness and excellent appearance to preparations such as fruits mousse. Locust bean gum also allows to control syneresis in your preparations (water draining during defrosting process).

We recommend you to use the following brands when creating your recipes: **Louis François** (Ice-cream stabilizer: Stab 2000 & Sorbet stabilizer: Super neutrose), **Sosa** (Ice-cream stabilizer: ProCrema 100 FRED & Sorbet stabilizer: ProSorbet 100 FRED) et **Sevarome** (Ice-cream stabilizer: Cremodan SE30 & Sorbet stabilizer: SEVAGEL SL 65)



INGREDIENTS



SETTING AGENTS

NH PECTIN

NH PECTIN consists of crystals which are produced from extracts from seeds and crushed apples. It works in sweet, acidic environments. It creates a gel with a shiny and pleasant texture that intensifies flavours; it can be melted and reset several times. NH PECTIN is mainly used in confit, dessert and fruit based glaze.

GELATINE - 200 B POWDER OR SHEET

200 Bloom gelatine is one of the most widely used forms. The Bloom scale gives an indication of setting power on a scale of 80 to 300 Bloom: the higher the number, the greater the setting power, and thus more, water must be used when reconstituting it.

Gelatine is obtained by the hydrolysis of animal substances that contain collagen. It is sold in sheets or as a powder. Thermo-reversible, gelatine dissolves at 40°C (gelatine should be softened in cold water or puree for about 20 min) and solidifies as it cools.

This thickening, setting agent can be used to give a firm texture to mousses, marshmallows, confit, etc.



DAIRY

WHOLE MILK

UHT CREAM 35%

BUTTER 82%



RAISING AGENTS

BAKING POWDER



EGGS

LIQUID EGG YOLK

LIQUID EGG WHITE

DRIED EGG WHITE (POWDERED)



NUTS

GROUND ALMONDS



C

ITRUS FRUIT



LEMON



GROUND
LEMON



LIME



MANDARIN



ORANGE



BLOOD
ORANGE



PINK
GRAPEFRUIT



YUZU



SUDACHI



BERGAMOT



CLEMENTINE
FROM CORSICA



LEMON
YUZU



CALAMANSI



KEY LIME



TANGELO

NEW



FRUIT MOUSSE - SWISS MERINGUE

SWISS MERINGUE

EGG WHITES 75 g | SUGAR 35 g | GLUCOSE 55 g

- Heat all the ingredients together in the mixer bowl to 60°C..
- Whisk until completely cold. Use immediately.

g

SWISS MERINGUE 160
WHIPPING CREAM 35% 240

MERINGUE MOUSSE - CITRUS FRUIT

- Defrost the puree. Soak the gelatine in 1/3 of the puree.
- Mix together, blending the locust bean gum into the remaining puree and heat to 60°C.
- Blend, adding the melted gelatine preparation. Chill.
- At 30-35°C, pour the jellied puree into the meringue.
- Finally, add the softly whipped cream. Use immediately.

	g	g	g	g	g	g	g	g	g	g	g	g	g	g	g	g	g
PUREE	220	500	220	600	600	600	600	600	220	220	220	220	220	220	220	220	600
GELATINE	9	12	9	14	14	14	14	14	10	8	8	14	9	10	9	14	14
LOCUST BEAN GUM	3	5	3	5	5	5	5	5	3	3	3	5	3	3	3	5	5
	LEMON	GROUND LEMON	LIME	MANDARIN	ORANGE	BLOOD ORANGE	PINK GRAPEFRUIT	SUDACHI*	YUZU*	NEW	BERGAMOT	CLEMENTINE FROM CORSICA	LEMON YUZU	CALAMANSI	KEY LIME	TANGELO	

*For the Yuzu and the Sudachi, moisten the gelatine with the total weight of the puree.



FRUIT CREMEUX

g

SUGAR 90
ICE-CREAM STABILIZER 5
EGG YOLKS 90
BUTTER 82% 140

- Mix the sugar, pectin and ice-cream stabilizer.
- Heat the puree, egg yolks (and water when required) to 45°C. Incorporate the mixture of powders, sprinkling like fine rain.
- Cook everything to 85°C.
- Cool to 35°-40°C, to get the best optimal result, leave to "mature" for at least 30 minutes before incorporating the softened butter.

	g	g	g	g	g	g	g	g	g	g	g	g
PUREE	650	650	650	650	650	650	650	650	650	650	650	650
NH PECTIN	18	14	15	15	14	14	15	15	15	15	15	15
	GROUND LEMON	MANDARIN	ORANGE	BLOOD ORANGE	PINK GRAPEFRUIT	NEW	CLEMENTINE FROM CORSICA	TANGELO				



	g	g	g	g
PUREE	280	280	240	240
NH PECTIN	20	19	15	16
WATER	340	340	340	340
SUGAR	+50	+50	+50	+50
ICE-CREAM STABILISER	+7	+7	+7	+7
	LEMON	LIME	SUDACHI	YUZU

	g	g	g	g
PUREE	240	260	240	280
NH PECTIN	16	18	15	19
WATER	340	340	340	340
SUGAR	+50	+50	+50	+50
ICE-CREAM STABILISER	+7	+7	+7	+7
	BERGAMOT	LEMON YUZU	CALAMANSI	KEY LIME



FRUIT CONFIT

This application can be used as a filling for entremets, frozen entremets, tarts, desserts served in a glass, bakeries (filled after cooking) and spreading over sponges.

	g
GLUCOSE POWDER	115
SUGAR	115
NH PECTIN	14

- Rehydrate gelatin (depending on purees), with 7 times its weight (15 minutes).
- Heat the fruit puree(s).
- At 40°C, incorporate the powdered glucose and whip.
- At 50°C, incorporate the sugar-pectin mixture, continuing to whip.
- Cook at 85°C during 1 minute. Remove from the heat and add the lemon juice or the previously moistened gletatine when required.
- Chill the preserve to 4°C.
- Mix to make smooth and use.

	g	g	g	g	g	g	g
PUREE	750	750	750	750	750	750	750
NH PECTIN	+1	+1	+1	+1	+1	+1	+1
LEMON JUICE	8	8	8	8	8	8	8
	MANDARIN	ORANGE	BLOOD ORANGE	CLEMENTINE	TANGELO	PINK GRAPEFRUIT	

	g	g	g	g	g	g	g	g
PUREE	455	455	455	455	455	455	455	455
PEAR PUREE	245	245	245	245	245	245	245	245
GLUCOSE POWDER	+35	+35	+35	+35	+35	+35	+35	+35
SUGAR	+25	+30	+30	+30	+25	+30	+30	+30
GELATINE*	2	2	2	2	2	2	2	2
	LEMON	LIMET	SUDACHI	YUZU	BERGAMOT	LEMON YUZU	CALAMANSI	KEY LIME

*If you are using gelatine sheets, we recommend cutting them up to facilitate their rehydration in the puree. Then melt them in the microwave before pouring them into the mixing bowl with the inverted sugar.



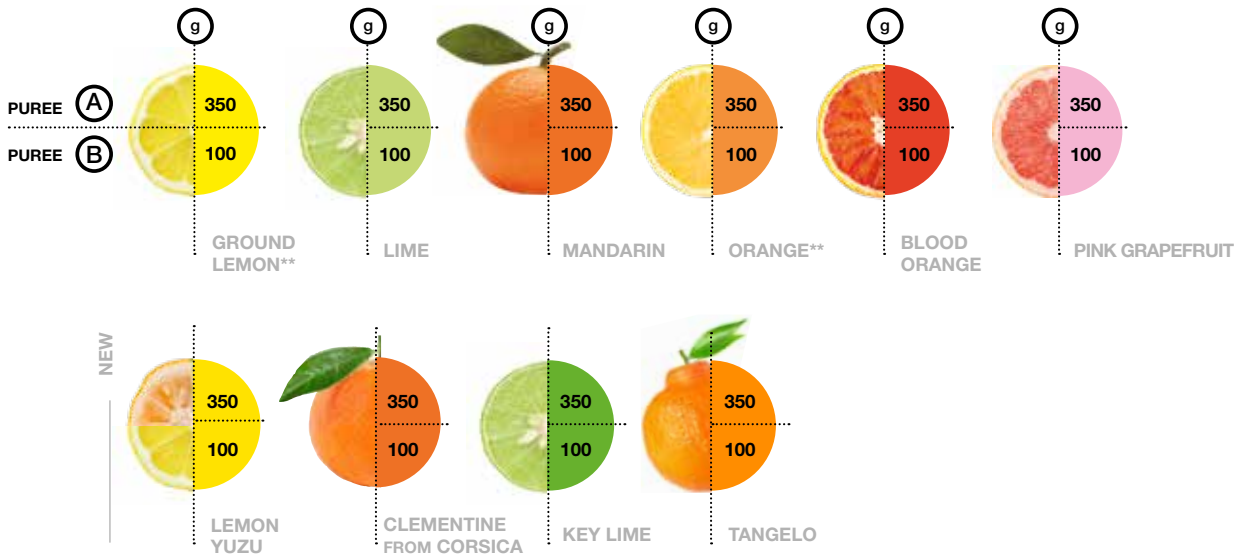
FRUIT MARSHMALLOW

BASE

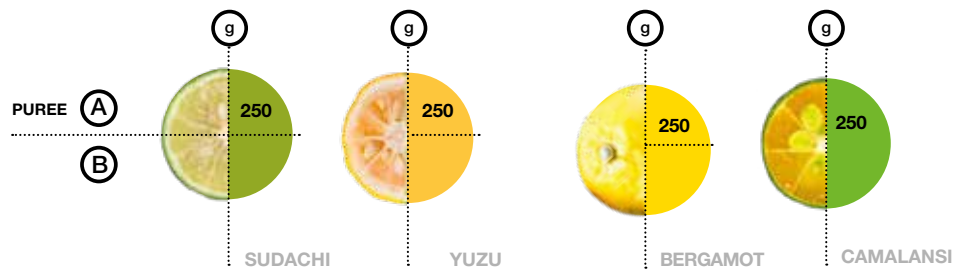
	g	
(A)	GELATINE*	36
	INVERTED SUGAR	165
(B)	SUGAR	250
	INVERTED SUGAR	100

- Moisten the gelatine with the puree (A).
- Cook to 110°C the sugar (B), the inverted sugar (B) and the puree (B) (or the water (B) for Yuzu, Sudachi, Bergamot and Calamansi).
- Put the inverted sugar (A) and the previously rehydrated gelatine in the mixer bowl.
- Pour in the cooked mixture (B) at 110°C and whisk.
- Continue whisking until it cools to 25/28°C and then stop.
- Pipe onto lightly greased Silpat or pour into a frame and allow to dry for 12 hours, then roll in a mixture of equal parts (icing sugar and cornstarch).

* If you are using gelatine sheets, we recommend cutting them up to facilitate their rehydration in the puree. Then melt them in the microwave before pouring them into the mixing bowl with the inverted sugar.



	g	
(A)	GELATINE*	39
	INVERTED SUGAR	180
(B)	WATER	135
	SUGAR	290
	INVERTED SUGAR	105





FRUIT ESPUMA



SUGAR	40
GELATINE	5
PUREE FOR GELATINE	25
SORBET STABILIZER	2

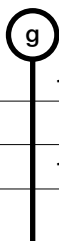
RECIPE FOR 1 SIPHON + 2 CARTRIDGES

- Moisten the gelatine in 25g of fruit puree for 15 to 20 minutes.
- Heat 100g of the puree to 50°C with the sugar and stabilizer.
- Add the moistened gelatine.
- Blend with the rest of the puree.
- Thoroughly whisk the two mixtures together.
- Set aside or put in the siphon immediately. Gas with two cartridges and chill for at least 2 hours at 4°C.

PUREE	350	350	350	350	350	350	350	
	LEMON	GROUND LEMON	LIME	MANDARIN	ORANGE	BLOOD ORANGE	PINK GRAPEFRUIT	
PUREE	350	350	350	350	350	350	350	
	SUDACHI	YUZU	BERGAMOT	CLEMENTINE FROM CORSICA	LEMON YUZU	CALAMANSI	KEY LIME	TANGELO



FRUIT GLAZE



GLUCOSE	130
NH PECTIN	9
SUGAR	130
SORBET STABILIZER	5

- Heat the liquids and glucose to 50°C.
- Whisk in the sugar, pectin and sorbet stabilizer mixture.
- Boil for one minute. Chill at 4°C for at least 4 hours.
- Reheat, blend and use at the temperature indicated for the flavour and desired application.

This application can be used in various ways:

- Glazing with a spatula
 - Glazes for tarts
 - Velvet spray
- depending on your requirements and in accordance with the chefs' recommendations given below.

PUREE	200	420	400	400	100	100
WATER	300	120	120	120	400	400
SUGAR	+50				+70	+50
TEMPERATURE FOR USE	40 to 42°C 40°C 80°C	27 to 28°C 40°C 80°C	27 to 28°C 40°C 80°C	27 to 28°C 40°C 80°C	35 to 37°C 40°C 80°C	35 to 37°C 40°C 80°C
	LEMON	MANDARIN	ORANGE	BLOOD ORANGE	SUDACHI	YUZU
PUREE	100	400	200	100	200	400
WATER	400	120	300	400	300	120
SUGAR	+50		+50	+70	+50	
TEMPERATURE FOR USE	35 to 37°C 40°C 80°C	35 to 37°C 40°C 80°C	35 to 37°C 40°C 80°C	35 to 37°C 40°C 80°C	35 to 37°C 40°C 80°C	35 to 37°C 40°C 80°C
	BERGAMOT	CLEMENTINE FROM CORSICA	LEMON YUZU	CALAMANSI	KEY LIME	TANGELO



FRUIT SPONGE

All the recipes are for one 40 x 60 cm sheet.

It is possible to mould the same recipe in a frame or ring.

	g
SUGAR	200
POWDERED EGG WHITES	40
PASTEURIZED EGG YOLKS	65
COLD MELTED BUTTER	100
GROUND ALMONDS	175
FLOUR	175
BAKING POWDER	4

- In the mixing bowl, beat the fruit puree, powdered egg whites and sugar.
- Add the yolks at very slow speed.
- Using a scraper, incorporate the previously sieved flour, baking powder and ground almond mixture.
- Finish with the cold melted butter.
- Spread on the baking sheet immediately.
- Cooking: 8 to 10 minutes at 200°C.

	g	g	g	g	g
PUREE	500	500	500	125	125
WATER				375	375
POWDERED EGG WHITES			+25	+25	+25
	LEMON	GROUND LEMON	MANDARIN	SUDACHI	YUZU
NEW	g	g	g		
	125	500	125		
	375		375		
	+25		+25		
	BERGAMOT	LEMON YUZU	CALAMANSI		



SPONGE

The sponge's flavour can be reinforced or contrasted by adding IQF Fruit before cooking.

For one 40 x 60 cm sheet:

- 150g Raspberry pieces
- 300g diced Pineapple / Apricot / Fig / Mango
- 20g zest of Lemon / Orange / Lime

MOUSSE

TO SERVE THE MOUSSE IN A GLASS

You can reduce the quantity of gelatine by 20%, to give a more supple texture.

CONFIT

FOR A MORE GENEROUS, MORE TEXTURED CONFIT,

you can add RAVIFRUIT IQF Fruit to the puree in your preparation.



E XOTIC FRUIT



PINEAPPLE



BANANA



COCONUT



CACTUS
FLOWER



GUAVA



POMEGRANATE



LYCHEE



MANGO



PAPAYA



PASSION
FRUIT



FRUIT MOUSSE - SWISS MERINGUE

SWISS MERINGUE

EGG WHITES 75 g | SUGAR 35 g | GLUCOSE 55 g

- Heat all the ingredients together in the mixer bowl to 60°C.
- Whisk until completely cold. Use immediately.

g

SWISS MERINGUE 160

WHIPPING CREAM 35% 240

MERINGUE MOUSSE - EXOTIC FRUIT

- Defrost the puree. Soak the gelatine in 1/3 of the puree.
- Mix together, blending the locust bean gum into the remaining puree and heat to 60°C.
- Blend, adding the melted gelatine preparation. Chill.
- At 30-35°C, pour the jellied puree into the meringue.
- Finally, add the softly whipped cream. Use immediately.

	PINEAPPLE	BANANA	COCONUT	CACTUS FLOWER	GUAVA
PUREE	600	600	600	450	600
GELATINE	14	16	11	13	14
LOCUST BEAN GUM	5	2	2	5	5

	POMEGRANATE	LYCHEE	MANGO	PABANA	PASSION FRUIT
PUREE	600	500	600	600	220
GELATINE	14	11	10	10	8
LOCUST BEAN GUM	5	5	2	5	3



FRUIT CREMEUX

g

SUGAR 60

ICE-CREAM STABILIZER 5

EGG YOLKS 90

BUTTER 82% 140

- Mix the sugar, pectin and ice-cream stabilizer.
- Heat the puree, egg yolks (and water if required) to 45°C. Incorporate the mixture of powders, sprinkling like fine rain.
- Cook everything to 85°C.
- Cool to 35°-40°C, to get the best optimal result, leave to "mature" for at least 30 minutes before incorporating the softened butter.

NOTE: The Coconut & Grated Coconut Cremeux do not need any added butter.

	PINEAPPLE	COCONUT	CACTUS FLOWER	GUAVA	POMEGRANATE
PUREE	680	820	650	710	710
NH PECTIN	16	19	17	16	16

	LYCHEE	MANGO	PABANA	BANANA	PASSION FRUIT
PUREE	650	690	740	400	300
NH PECTIN	19	16	13	7	15
WATER				290	390

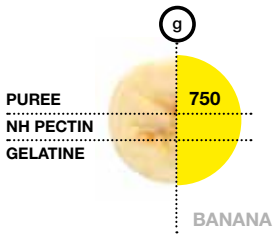


FRUIT CONFIT

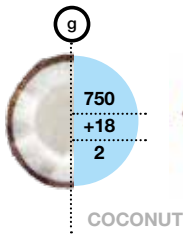
This application can be used as a filling for entremets, frozen entremets, tarts, desserts served in a glass, bakeries (filled after cooking) and spreading over sponges.

	g
GLUCOSE POWDER	115
SUGAR	115
NH PECTIN	12
LEMON JUICE	8

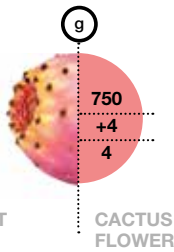
- Rehydrate gelatin (depending on purees), with 7 times its weight (15 minutes).
- Heat the fruit puree (and the IQF Fruit when required).
- At 40°C, incorporate the powdered glucose and whip.
- At 50°C, incorporate the sugar-pectin mixture, continuing to whip.
- Cook at 85°C during 1 minute. Remove from the heat and add the lemon juice * (and the previously moistened gelatine).
- Chill the preserve to 4°C. Mix to make smooth and use.



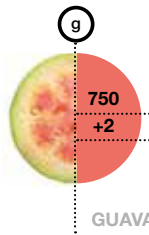
BANANA



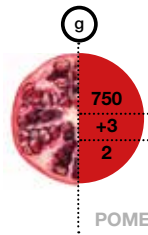
COCONUT



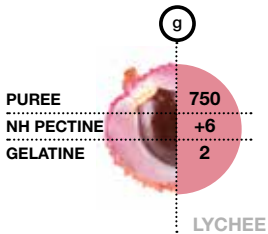
CACTUS FLOWER



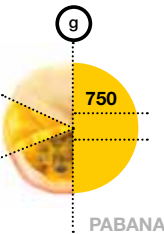
GUAVA



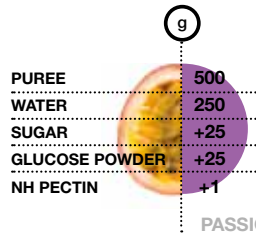
POMEGRANATE



LYCHEE

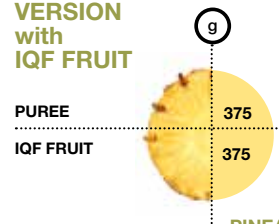


PABANA

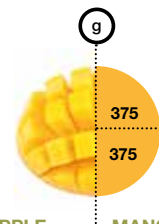


PASSION FRUIT

VERSION with IQF FRUIT



PINEAPPLE



MANGO

EXOTIC FRUIT

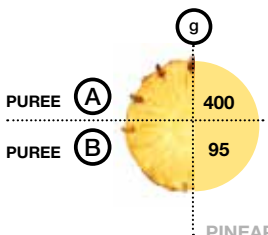


FRUIT MARSHMALLOW

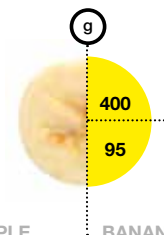
	g
BASE	
(A) GELATINE*	32
INVERTED SUGAR	160
(B) SUGAR	220
INVERTED SUGAR	90

- Moisten the gelatine with the puree (A).
- Cook to 110°C the sugar (B), the inverted sugar (B) and the puree (B).
- Put the inverted sugar (A) and the previously rehydrated gelatine in the mixer bowl.
- Pour in the cooked mixture (B) at 110°C and whisk.
- Continue whisking until it cools to 25/28°C and then stop.
- Pipe onto lightly greased Silpat or pour into a frame and allow to dry for 12 hours, then roll in a mixture of equal parts (icing sugar and cornstarch).

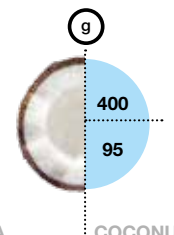
* If you are using gelatine sheets, we recommend cutting them up to facilitate their rehydration in the puree. Then melt them in the microwave before pouring them into the mixing bowl with the inverted sugar.



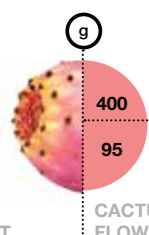
PINEAPPLE



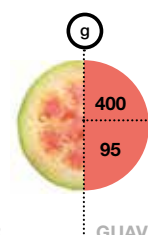
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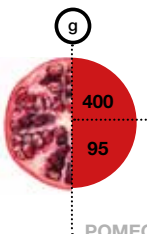
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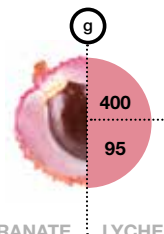
CACTUS FLOWER



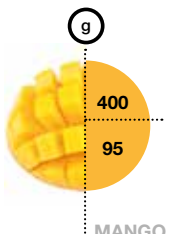
GUAVA



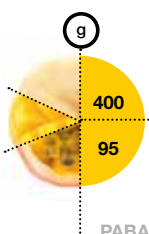
POMEGRANATE



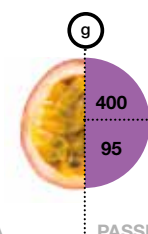
LYCHEE



MANGO



PABANA



PASSION FRUIT



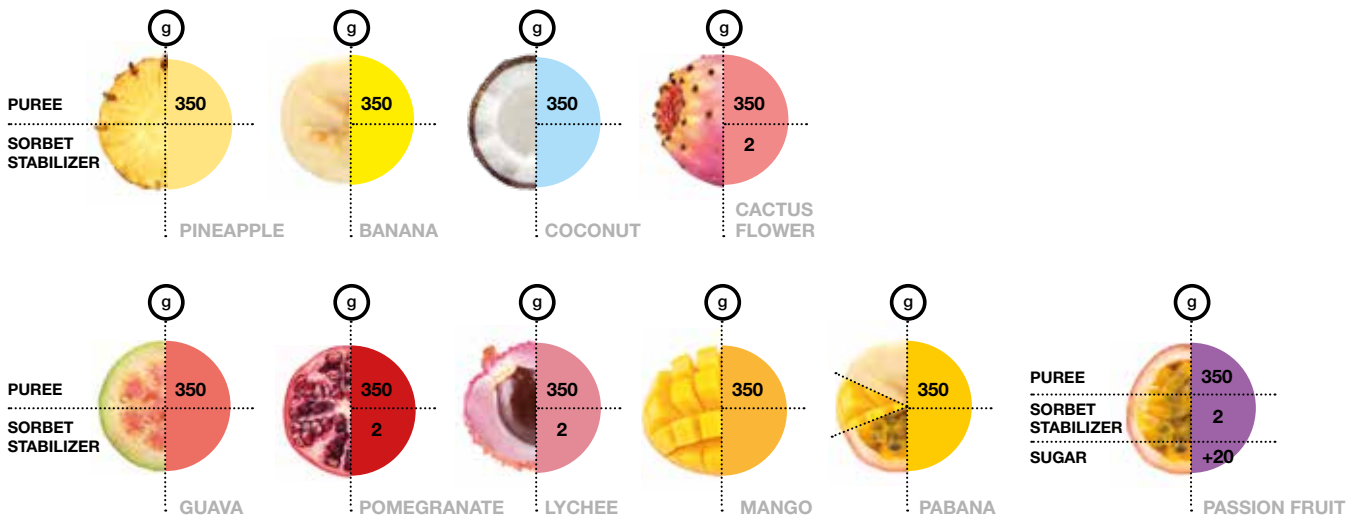
FRUIT ESPUMA

	g
SUGAR	20
GELATINE	5
PUREE FOR GELATINE	35*

RECIPE FOR 1 SIPHON + 2 CARTRIDGES

- Moisten the gelatine in 35g (or 25g) of fruit puree for 15 to 20 minutes.
- Heat 100g of the puree to 50°C with the sugar.
- Add the moistened gelatine.
- For the cactus flower, pomegranate, lychee and passion fruit purees, blend the stabilizer mixed with 10g of sugar and the puree.
- Thoroughly whisk the two mixtures together.
- Put in the siphon immediately. Gas with two cartridges and keep chilled (4°C).

* For the more liquid purees (Cactus flower, Pomegranate, Lychee, Passion fruit), rehydrate the gelatine with just 5 times its weight in puree - i.e. 25g



FRUIT GLAZE

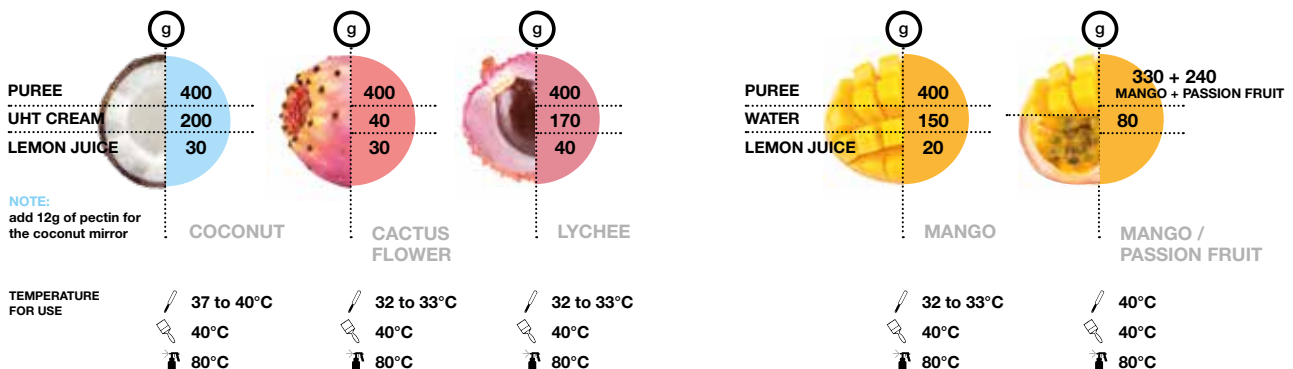
This application can be used in various ways:

- Glazing with a spatula
- Glazes for tarts
- Velvet spray

depending on your requirements and in accordance with the chefs' recommendations given below.

	g
GLUCOSE	130
NH PECTIN	9
SUGAR	130
SORBET STABILIZER	5

- Heat the liquids and glucose (with lemon juice and cream when required) to 50°C.
- Whisk in the sugar, pectin and sorbet stabilizer mixture.
- Boil for one minute. Chill for at least 4 hours.
- Reheat, blend and use at the precise temperature for the chosen flavour.





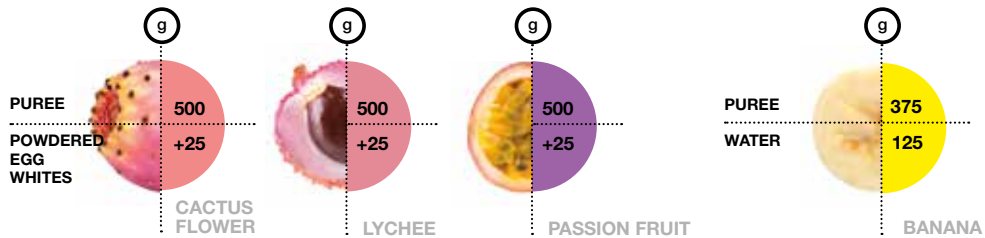
FRUIT SPONGE

All the recipes are for one 40 x 60 cm sheet

It is possible to mould the same recipe in a frame or ring.

	g
SUGAR	200
POWDERED EGG WHITES	40
PASTEURIZED EGG YOLKS	65
COLD MELTED BUTTER	100
GROUND ALMONDS	175
FLOUR	175
BAKING POWDER	4

- In the mixing bowl, beat the fruit puree, powdered egg whites and sugar.
- Add the yolks at very slow speed.
- Using a scraper, incorporate the sieved flour, baking powder and ground almonds.
- Finish with the cold melted butter.
- Spread on the baking sheet immediately.
- Cooking: 8 to 10 minutes at 200°C.



EXOTIC FRUIT



SPONGE

The sponge's flavour can be reinforced or contrasted by adding IQF Fruit before cooking.

For one 40 x 60 cm sheet:

- 150g Raspberry pieces
- 300g diced Pineapple / Apricot / Fig / Mango
- 20g zest of Lemon / Orange / Lime

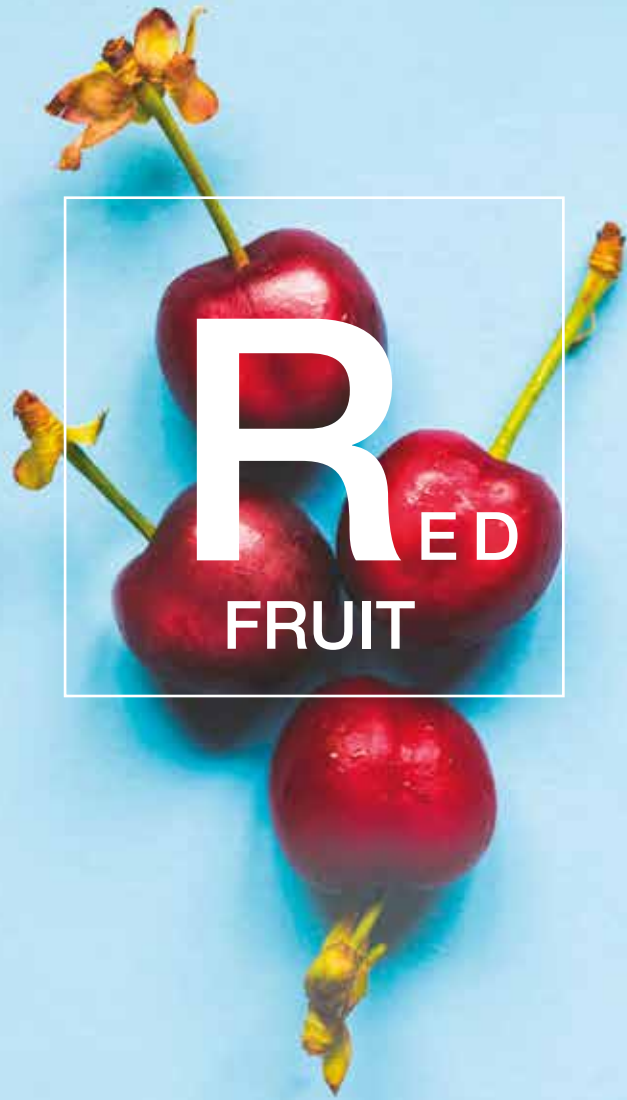
MOUSSE

TO SERVE THE MOUSSE IN A GLASS

You can reduce the quantity of gelatine by 20%, to give a more supple texture.

CONFIT

FOR A MORE GENEROUS, MORE TEXTURED CONFIT,
you can add RAVIFRUIT IQF Fruit to the puree in your preparation.



RED FRUIT



BLACKCURRANT



BLACKCURRANT
NOIR
DE BOURGOGNE



STRAWBERRY



WILD
STRAWBERRY



MARA
DES BOIS
STRAWBERRY



RASPBERRY



WILD FRUIT
& RED FRUIT



MORELLO
CHERRY



REDCURRANT



BLACKBERRY



BLUEBERRY



FRUIT MOUSSE - SWISS MERINGUE

SWISS MERINGUE

EGG WHITES 75 g | SUGAR 35 g | GLUCOSE 55 g

- Heat all the ingredients together in the mixer bowl to 60°C.
- Whisk until completely cold. Use immediately.

SWISS MERINGUE	160
WHIPPING CREAM 35%	240
LOCUST BEAN GUM	5

MERINGUE MOUSSE - RED FRUIT

- Defrost the puree. Soak the gelatine in 1/3 of the puree.
- Mix together, blending the locust bean gum into the remaining puree and heat to 60°C.
- Blend, adding the melted gelatine preparation. Chill.
- At 30-35°C, pour the jellied puree into the meringue.
- Finally, add the softly whipped cream. Use immediately.

	g	g	g	g	g	g
PUREE	500	500	600	600	600	600
GELATINE	18	18	16	16	14	13
	BLACKCURRANT	BLACKCURRANT NOIR DE BOURGOGNE	STRAWBERRY	WILD STRAWBERRY	MARA DES BOIS STRAWBERRY	RASPBERRY
PUREE	600	600	600	600	600	600
GELATINE	15	15	15	18	14	14
	WILFRUIT & RED FRUIT	MORELLO CHERRY	REDCURRANT	BLACKBERRY	BLUEBERRY	



FRUIT CREMEUX

SUGAR	90
ICE-CREAM STABILIZER	5
EGG YOLKS	90
BUTTER 82%	140

- Mix the sugar, pectin and ice-cream stabilizer.
- Heat the puree, egg yolks (and water if required) to 45°C. Incorporate the mixture of powders, sprinkling like fine rain.
- Cook everything to 85°C.
- Cool to 35°-40°C, to get the best optimal result, leave to "mature" for at least 30 minutes before incorporating the softened butter.

	g	g	g	g	g	g
PUREE	650	650	630	630	630	610
NH PECTINE	13	12	13	13	13	13
	BLACKCURRANT	BLACKCURRANT NOIR DE BOURGOGNE	STRAWBERRY	WILD STRAWBERRY	MARA DES BOIS STRAWBERRY	RASPBERRY
PUREE	690	630	630	630	630	630
NH PECTINE	13	13	13	13	13	13
	WILFRUIT & RED FRUIT	MORELLO CHERRY	REDCURRANT	BLACKBERRY	BLUEBERRY	



RED FRUIT



FRUIT CONFIT

This application can be used as a filling for entremets, frozen entremets, tarts, desserts served in a glass, bakeries (filled after cooking) and spreading over sponges.

GLUCOSE POWDER	115
SUGAR	115
NH PECTIN	12
LEMON JUICE	8

- Heat the fruit puree (and the IQF Fruit when required).
- At 40°C, incorporate the powdered glucose and whip.
- At 50°C, incorporate the sugar-pectin mixture, continuing to whip.
- Cook at 85°C during 1 minute.
- Remove from the heat and add the lemon juice.
- Chill the preserve to 4°C.
- Mix to make smooth and use.

	<table border="1"> <tr><td>PUREE</td><td>750</td></tr> </table> <p>WILD STRAWBERRY</p>	PUREE	750	<table border="1"> <tr><td>PUREE</td><td>750</td></tr> </table> <p>MARA DES BOIS STRAWBERRY</p>	PUREE	750	<table border="1"> <tr><td>PUREE</td><td>750</td></tr> </table> <p>BLACKCURRANT NOIR DE BOURGOGNE</p>	PUREE	750	<table border="1"> <tr><td>PUREE</td><td>375</td></tr> <tr><td>NH PECTIN</td><td>+2</td></tr> <tr><td>IQF FRUIT</td><td>375</td></tr> </table> <p>REDCURRANT</p>	PUREE	375	NH PECTIN	+2	IQF FRUIT	375																		
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FRUIT MARSHMALLOW

BASE		
(A)	GELATINE*	32
	INVERTED SUGAR	160
(B)	SUGAR	240
	INVERTED SUGAR	95

- Moisten the gelatine with the puree (A).
- Cook the sugar (B), inverted sugar (B) and puree (B) to 110°C.
- Put the inverted sugar (A) and the previously rehydrated gelatine in the mixer bowl.
- Pour in the cooked sugar and fruit at 110°C and whisk.
- Continue whisking until it cools to 25/28°C and then stop.
- Pipe onto lightly greased silpat or pour into a frame and allow to dry for 12 hours, then roll in a mixture of equal parts icing sugar and cornstarch).

*If you are using gelatine sheets, we recommend cutting them up to facilitate their rehydration in the puree. Then melt them in the microwave before pouring them into the mixing bowl with the inverted sugar.

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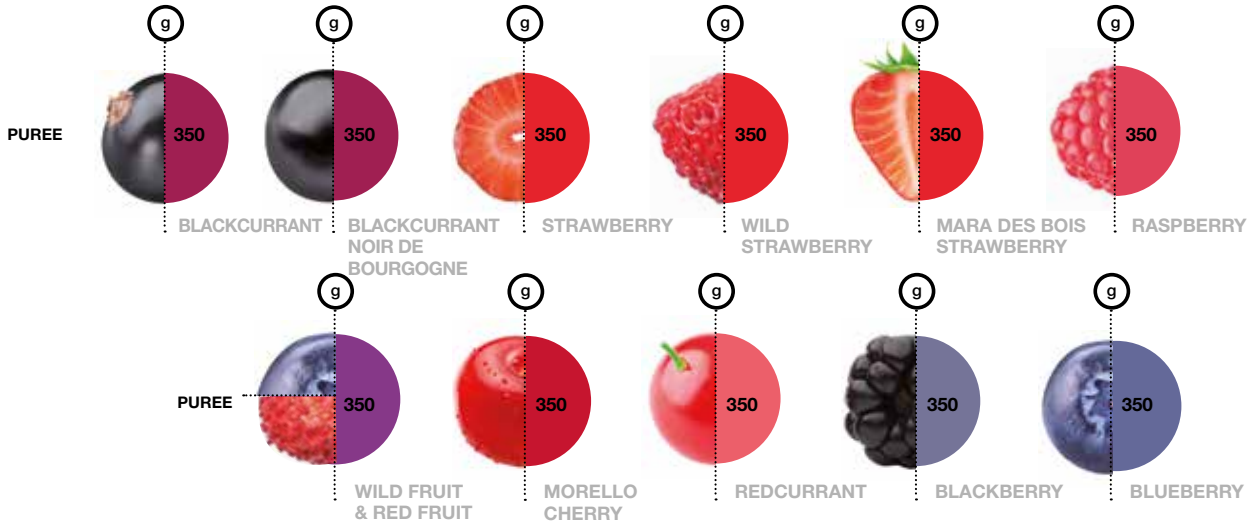


FRUIT ESPUMA

	g
SUGAR	20
GELATINE	5
PUREE FOR GELATINE	35

RECIPE FOR 1 SIPHON + 2 CARTRIDGES

- Moisten the gelatine in 35g of fruit puree for 15 to 20 minutes.
- Heat 100g of the puree to 50°C with the sugar.
- Add the moistened gelatine.
- Whisk thoroughly incorporating the rest of the fruit puree.
- Put in the siphon immediately. Gas with two cartridges and keep chilled (4°C).



FRUIT GLAZE

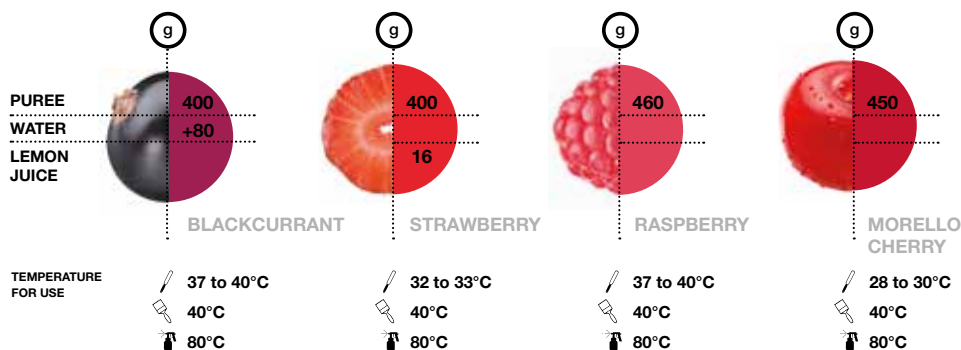
This application can be used in various ways:

- Glazing with a spatula
- Glazes for tarts
- Velvet spray

depending on your requirements and in accordance with the chefs' recommendations given below.

	g
GLUCOSE	130
NH PECTIN	9
SUGAR	130
SORBET STABILIZER	5
WATER	240

- Heat the liquids and glucose (with the water and/or the lemon juice when required) to 50°C.
- Whisk in the sugar, pectin and sorbet stabilizer mixture.
- Boil for one minute. Chill for at least 4 hours.
- Reheat, blend and use at the precise temperature for the chosen flavour.



RED FRUIT



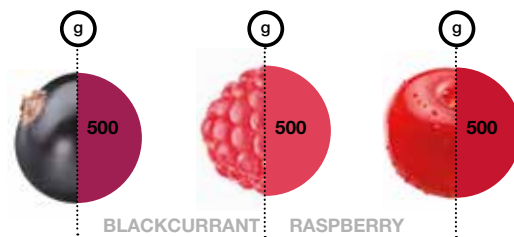
FRUIT SPONGE

All the recipes are for one 40 x 60 cm sheet

It is possible to mould the same recipe in a frame or ring.

	g
SUGAR	200
POWDERED EGG WHITES	40
PASTEURIZED EGG YOLKS	65
COLD MELTED BUTTER	100
GROUND ALMONDS	175
FLOUR	175
BAKING POWDER	4

- In the mixing bowl, beat the fruit puree, powdered egg whites and sugar.
- Add the yolks at very slow speed.
- Using a scraper, incorporate the sieved flour, baking powder and ground almonds.
- Finish with the cold melted butter.
- Spread on the baking sheet immediately.
- Cooking: 8 to 10 minutes at 200°C.



SPONGE

The sponge's flavour can be reinforced or contrasted by adding IQF Fruit before cooking.

For one 40 x 60 cm sheet:

- 150g Raspberry pieces
- 300g diced Pineapple / Apricot / Fig / Mango
- 20g Zest of Lemon / Orange / Kaffir lime

MOUSSE

TO SERVE THE MOUSSE IN A GLASS

You can reduce the quantity of gelatine by 20%, to give a more supple texture.

CONFIT

FOR A MORE GENEROUS, MORE TEXTURED CONFIT,

you can add RAVIFRUIT IQF Fruit to the puree in your preparation.



O

RCHARD
FRUIT



APRICOT



PURPLE FIG



CHESTNUT



MIRABELLE



WHITE PEACH



RUBY PEACH



YELLOW
PEACH



WILLIAMS
PEAR



GREEN APPLE



RHUBARB



FRUIT MOUSSE - SWISS MERINGUE

SWISS MERINGUE

EGG WHITES 75 g | SUGAR 35 g | GLUCOSE 55 g

- Heat all the ingredients together in the mixer bowl to 60°C.
- Whisk until completely cold. Use immediately.

g

SWISS MERINGUE 160
WHIPPING CREAM 35% 240

MERINGUE MOUSSE - ORCHARD FRUIT

- Defrost the puree. Soak the gelatine in 1/3 of the puree.
- Mix together, blending the locust bean gum into the remaining puree and heat to 60°C.
- Blend, adding the melted gelatine preparation. Chill.
- At 30-35°C, pour the jellied puree into the meringue.
- Finally, add the softly whipped cream. Use immediately.

	APRICOT	PURPLE FIG	CHESTNUT	MIRABELLE	WHITE PEACH
PUREE	600	600	600	600	600
GELATINE	13	13	10	13	13
LOCUST BEAN GUM	5	5	5	5	5

	RUBY PEACH	YELLOW PEACH	WILLIAMS PEAR	GREEN APPLE	RHUBARB
PUREE	600	600	600	600	350
GELATINE	14	13	13	13	12
LOCUST BEAN GUM	5	5	5	5	3



FRUIT CREMEUX

g

SUGAR 60
ICE-CREAM STABILIZER 5
EGG YOLKS 90
BUTTER 82% 140

- Mix the sugar, pectin and ice-cream stabilizer.
- Heat the puree, egg yolks (and water if required) to 45°C. Incorporate the mixture of powders, sprinkling like fine rain.
- Cook everything to 85°C.
- Cool to 35°-40°C, to get the best optimal result, leave to "mature" for at least 30 minutes before incorporating the softened butter.

	APRICOT	FIG PURPLE	MIRABELLE	WHITE PEACH
PUREE	660	710	690	690
NH PECTIN	16	12	15	16

	RUBY PEACH	YELLOW PEACH	WILLIAMS PEAR	GREEN APPLE	RHUBARB	CHESTNUT
PUREE	690	690	690	700	200	620
NH PECTIN	16	16	16	16	7	6
WATER					200	100

*For this cremeux, heat everything at 85°C before adding the gelatine.

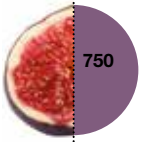
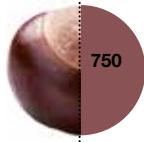
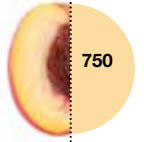
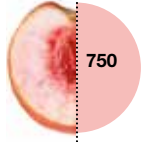
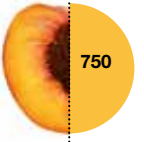
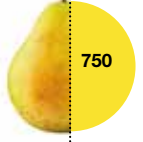
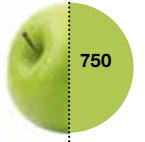
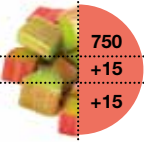
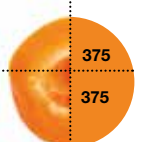
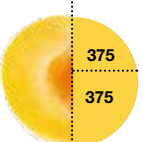


FRUIT CONFIT

This application can be used as a filling for entremets, frozen entremets, tarts, desserts served in a glass, bakeries (filled after cooking) and spreading over sponges.

	g
GLUCOSE POWDER	115
SUGAR	115
NH PECTIN	12
LEMON JUICE	8

- Heat the fruit puree (and the IQF Fruit when required).
- At 40°C, incorporate the powdered glucose and whip.
- At 50°C, incorporate the sugar-pectin mixture, continuing to whip.
- Cook at 85°C during 1 minute.
- Remove from the heat and add the lemon juice.
- Chill the preserve to 4°C.
- Mix to make smooth and use.

	g		g		g		g		g		g				
PUREE	750		750		750		750		750		750		750		
		PURPLE FIG		CHESTNUT		WHITE PEACH		RUBY PEACH		YELLOW PEACH		WILLIAMS PEAR		GREEN APPLE	
	g		g		g		g		g		g		g		
PUREE	750		+15	SUGAR	+15	GLUCOSE POWDER		VERSION with IQF FRUIT		PUREE	375		375		375
		RHUBARB										APRICOT		MIRABELLE	

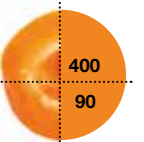
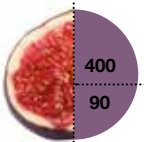
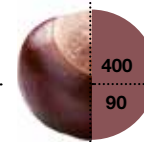
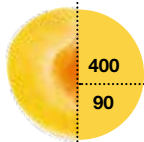
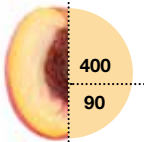
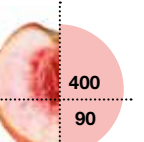
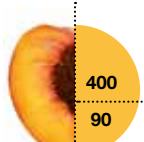
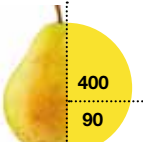
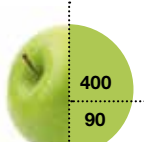
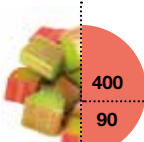


FRUIT MARSHMALLOW

	g
BASE	
(A) GELATINE*	32
INVERTED SUGAR	165
(B) SUGAR	220
INVERTED SUGAR	95

- Moisten the gelatine with the puree (A).
- Cook the sugar (B), inverted sugar (B) and puree (B) to 110°C.
- Put the inverted sugar (A) and the previously rehydrated gelatine in the mixer bowl.
- Pour in the cooked sugar and fruit at 110°C and whisk.
- Continue whisking until it cools to 25/28°C and then stop.
- Pipe onto lightly greased silpat or pour into a frame and allow to dry for 12 hours, then roll in a mixture of equal parts icing sugar and cornstarch).

*If you are using gelatine sheets, we recommend cutting them up to facilitate their rehydration in the puree. Then melt them in the microwave before pouring them into the mixing bowl with the inverted sugar.

	g		g		g		g		g		g
PUREE (A)	400		400		400		400		400		400
PUREE (B)	90		90		90		90		90		90
		APRICOT		PURPLE FIG		CHESTNUT*		MIRABELLE		WHITE PEACH	
PUREE (A)	400		400		400		400		400		400
PUREE (B)	90		90		90		90		90		90
		RUBY PEACH		YELLOW PEACH		WILLIAMS PEAR		GREEN APPLE		RHUBARB	

*NOTE:
For the chestnut puree, use powdered gelatine and add 30 g of water to the cooked sugar to facilitate cooking.



ORCHARD
FRUIT



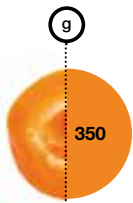
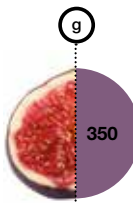
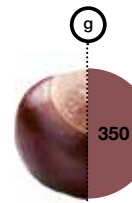
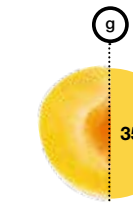
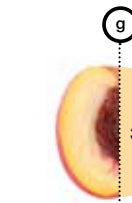
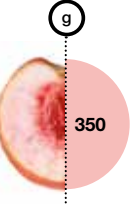
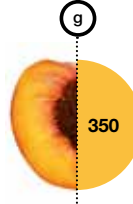
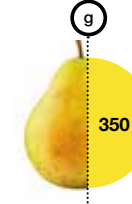


FRUIT ESPUMA

g

SUGAR	20
GELATINE	5
PUREE FOR GELATINE	35

RECIPE FOR 1 SIPHON + 2 CARTRIDGES




- Moisten the gelatine in 35g of fruit puree for 15 to 20 minutes.
- Heat 100g of the puree to 50°C with the sugar.
- Add the moistened gelatine.
- Whisk thoroughly incorporating the rest of the fruit puree.
- Put in the siphon immediately. Gas with two cartridges and keep chilled (4°C).

PUREE					
	APRICOT	PURPLE FIG	CHESTNUT	MIRABELLE	WHITE PEACH
PUREE					
	RUBY PEACH	YELLOW PEACH	WILLIAMS PEAR	GREEN APPLE	RHUBARB



FRUIT GLAZE

This application can be used in various ways:

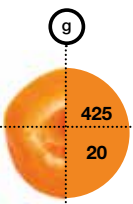
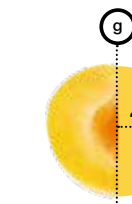

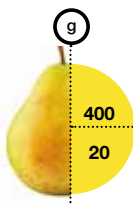












- Glazing with a spatula 
- Glazes for tarts 
- Velvet spray 

depending on your requirements and in accordance with the chefs' recommendations given below.

g

GLUCOSE	130
PECTIN NH	9
SUGAR	130
SORBET STABILIZER	5
WATER	220

- Heat the liquids, the glucose and the lemon juice to 50°C.
- Whisk in the sugar, pectin and sorbet stabilizer mixture.
- Boil for one minute. Chill to 4°C for at least 4 hours.
- Reheat, blend and use at the precise temperature for the chosen flavour.

PUREE				
	APRICOT	MIRABELLE	RUBY PEACH	WILLIAMS PEAR
LEMON JUICE	20	20	20	20
TEMPERATURE FOR USE	 32 to 33°C	 32 to 33°C	 25 to 27°C	 32 to 33°C
	 40°C	 40°C	 40°C	 40°C
	 80°C	 80°C	 80°C	 80°C



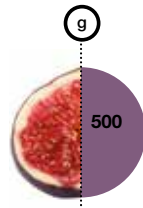
FRUIT SPONGE

All the recipes are for one 40 x 60 cm sheet

It is possible to mould the same recipe in a frame or ring.

	g
SUGAR	200
POWDERED EGG WHITES	40
PASTEURIZED EGG YOLKS	65
COLD MELTED BUTTER	100
GROUND ALMONDS	175
FLOUR	175
BAKING POWDER	4

- In the mixing bowl, beat the fruit puree, powdered egg whites and sugar.
- Add the yolks at very slow speed.
- Using a scraper, incorporate the previously sieved flour, baking powder and ground almond mixture.
- Finish with the cold melted butter.
- Spread on the baking sheet immediately.
- Cooking: 8 to 10 minutes at 200°C.



PRUPLE FIG

CHEFS' TIPS

SPONGE

The sponge's flavour can be reinforced or contrasted by adding IQF Fruit before cooking.

For one 40 x 60 cm sheet:

- 150g Raspberry pieces
- 300g diced Pineapple / Apricot / Fig / Mango
- 20g Zest of Lemon / Orange / Lime

MOUSSE

TO SERVE THE MOUSSE IN A GLASS

You can reduce the quantity of gelatine by 20%, to give a more supple texture.

CONFIT

FOR A MORE GENEROUS, MORE TEXTURED CONFIT,
you can add RAVIFRUIT IQF Fruit to the puree in your preparation.



ORCHARD
FRUIT



ORIGINALS



STRAWBERRY
BASIL



CITRUS
CACTUS
FLOWER
GINGER



EXOTIC
VERBENA



RASPBERRY
CRANBERRY
HIBISCUS



MOJITO



PIÑA COLADA



FRUIT MOUSSE - SWISS MERINGUE

SWISS MERINGUE

EGG WHITES 75 g | SUGAR 35 g | GLUCOSE 55 g

- Heat all the ingredients together in the mixer bowl to 60°C.
- Whisk until completely cold. Use immediately.

g

MERINGUE MOUSSE - ORIGINALS

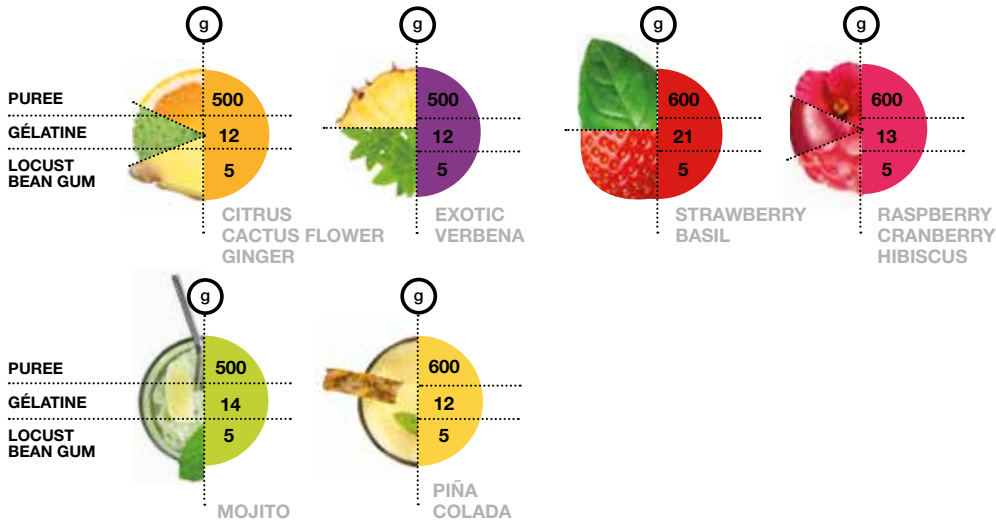
- Defrost the puree. Soak the gelatine in 1/3 of the puree.
- Mix together, blending the locust bean gum into the remaining puree and heat to 60°C.
- Blend, adding the melted gelatine preparation. Chill.
- At 30-35°C, pour the jellied puree into the meringue.
- Finally, add the softly whipped cream. Use immediately.

SWISS MERINGUE

160

WHIPPING
CREAM 35%

240



FRUIT CREMEUX

g

- Mix the sugar, pectin and ice-cream stabilizer.
- Heat the puree, egg yolks to 45°C. Incorporate the mixture of powders, sprinkling like fine rain.
- Cook everything to 85°C.
- Cool to 35°-40°C, to get the best optimal result, leave to "mature" for at least 30 minutes before incorporating the softened butter.

SUGAR

60

ICE-CREAM
STABILIZER

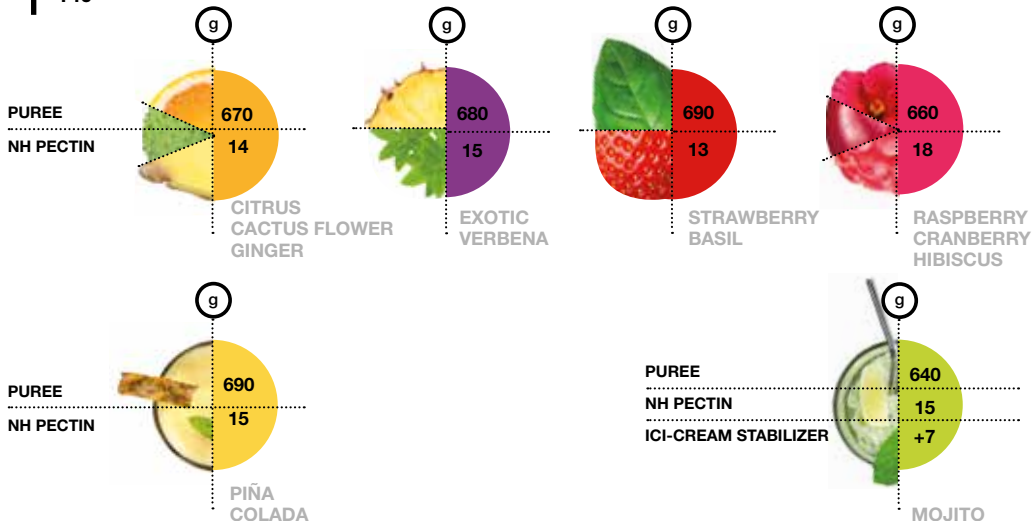
5

EGG YOLKS

90

BUTTER 82%

140



ORIGINALS

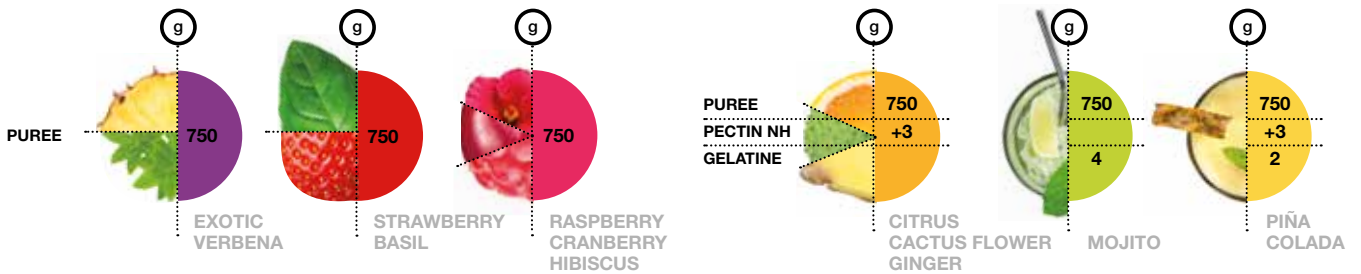


FRUIT CONFIT

This application can be used as a filling for entremets, frozen entremets, tarts, desserts served in a glass, bakeries (filled after cooking) and spreading over sponges.

	g
GLUCOSE POWDER	115
SUGAR	115
NH PECTIN	12
LEMON JUICE	8

- Rehydrate gelatin (depending on purees), with 7 times its weight (15 minutes).
- Heat the fruit puree.
- At 40°C, incorporate the powdered glucose and whip.
- At 50°C, incorporate the sugar-pectin mixture, continuing to whip.
- Cook at 85°C during 1 minute. Remove from the heat, add the lemon juice and the previously moistened gelatine.
- Chill the preserve to 4°C. Mix to make smooth and use.



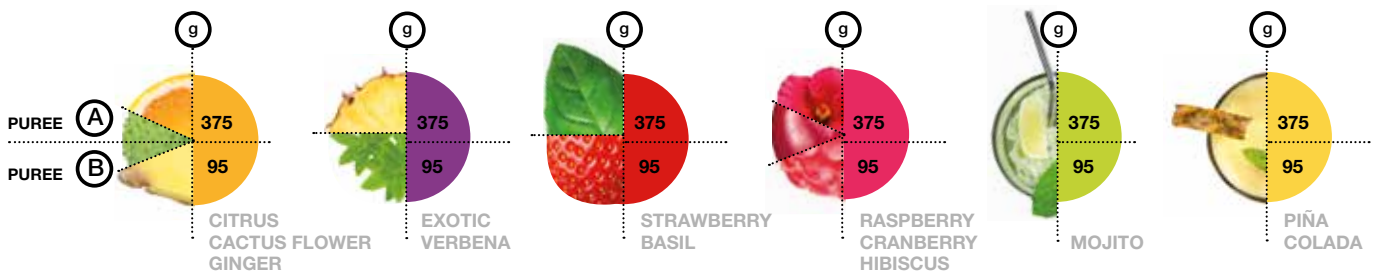
FRUIT MARSHMALLOW

BASE

	g
(A) GELATINE*	32
INVERTED SUGAR	165
(B) SUGAR	230
INVERTED SUGAR	100

- Moisten the gelatine with the puree (A).
- Cook the sugar (B), inverted sugar (B) and puree (B) to 110°C.
- Put the inverted sugar (A) and the previously rehydrated gelatine in the mixer bowl.
- Pour in the cooked sugar and fruit at 110°C and whisk.
- Continue whisking until it cools to 25/28°C and then stop.
- Pipe onto lightly greased silpat or pour into a frame and allow to dry for 12 hours, then roll in a mixture of equal parts icing sugar and cornstarch).

*If you are using gelatine sheets, we recommend cutting them up to facilitate their rehydration in the puree. Then melt them in the microwave before pouring them into the mixing bowl with the inverted sugar.

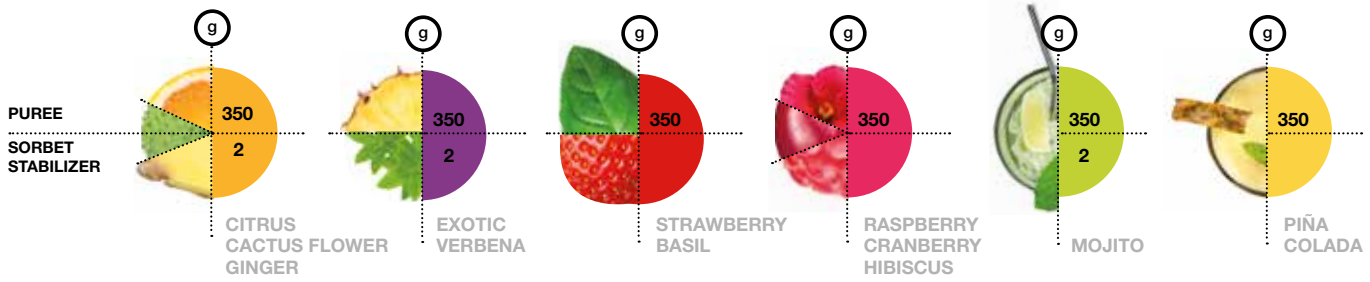


FRUIT ESPUMA

	g
SUGAR	20
GELATINE	5
PUREE FOR GELATINE	35*

RECIPE FOR 1 SIPHON + 2 CARTRIDGES

- Moisten the gelatine in 35g of fruit puree for 15 to 20 minutes.
- Heat 100g of the puree to 50°C with the sugar.
- For Cactus flower, Exotic verbena and Mojito purees, add sorbet stabilizer with 10g of sugar.
- Add the moistened gelatine.
- Whisk thoroughly incorporating the rest of the fruit puree.
- Put in the siphon immediately. Gas with two cartridges and keep chilled (4°C).



* For the more liquid purees (Exotic verbena, Citrus Cactus Flower Ginger and Mojito), rehydrate the gelatine with just 5 times its weight in puree - i.e. 25g.



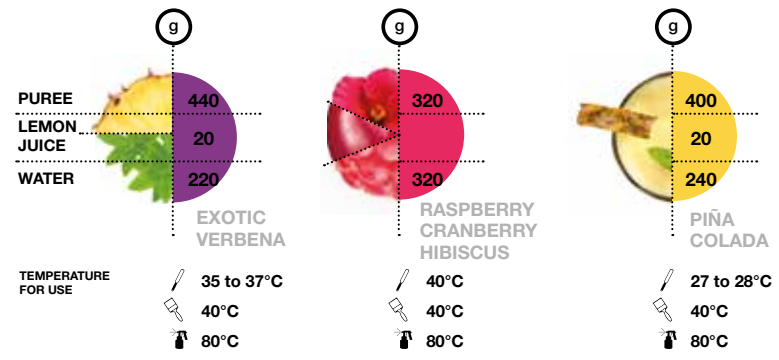
FRUIT GLAZE

This application can be used in various ways:

- Glazing with a spatula
 - Glazes for tarts
 - Velvet spray
- depending on your requirements and in accordance with the chefs' recommendations given below.

GLUCOSE	130
PECTIN NH	9
SUGAR	130
SORBET STABILIZER	5

- Heat the puree and the glucose (with the water and/or the lemon juice when required) to 50°C.
- Whisk in the sugar, pectin and sorbet stabilizer mixture.
- Boil for one minute. Chill for at least 4 hours.
- Reheat, blend and use at the precise temperature for the chosen flavour.

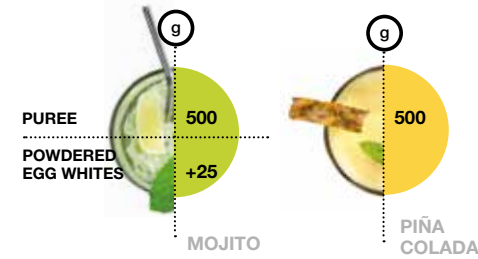


FRUIT SPONGE

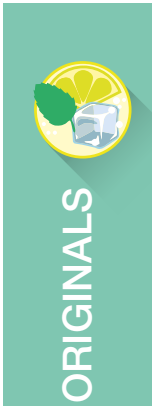
All the recipes are for one 40 x 60 cm sheet
It is possible to mould the same recipe in a frame or ring.

SUGAR	200
POWDERED EGG WHITES	40
PASTEURIZED EGG YOLKS	65
COLD MELTED BUTTER	100
GROUND ALMONDS	175
FLOUR	175
BAKING POWDER	4

- In the mixing bowl, beat the fruit puree, powdered egg whites and sugar.
- Add the yolks at very slow speed.
- Using a scraper, incorporate the previously sieved flour, baking powder and ground almond mixture.
- Finish with the cold melted butter.
- Spread on the baking sheet immediately.
- Cooking: 8 to 10 minutes at 200°C.



See page 29





JORDI BORDAS

PRESENTS

jordibordas B·CONCEPT METHOD



What is the B.Concept?

“B·Concept is the method to create recipes from scratch, obtaining lighter, healthier and tastier results”.

B·Concept is an innovative method that enables the creation of recipes in complete autonomy, on the basis of traditional know-how and the deep knowledge of the new techniques and ingredients.



METHOD

A trial-and-error process is often slow and complex, and generates extra costs. With the B·Concept, chefs can develop new recipes on the basis of criteria that they choose and adjust to their requirements. **B·Concept** relies on the exhaustive study of raw materials, techniques, processes, physico-chemical reactions and phenomena, and the equipment used in each application.



RESULTS

B·Concept offers tremendous creative freedom. Professional chefs can define their own criteria to create a more out-of-the ordinary product that reflects their personal style. With B·Concept, Jordi Bordas has successfully expressed his personality and convictions in his creations. Jordi Bordas' criteria are based on a healthy, light approach to pastisserie, low in fat and calories, with intense flavours and lighter, easy-to-digest textures.



+ HEALTHY



+ LIGHT



+ TASTY



For further information: <https://en.jordibordas.com>

Testimonials



Philippe Rigollot

"B-Concept has helped the way that I create and produce desserts to evolve, with an emphasis on bringing out the best in every ingredient that is used. It's a real wake-up call in terms of technique!"



Christophe Niel

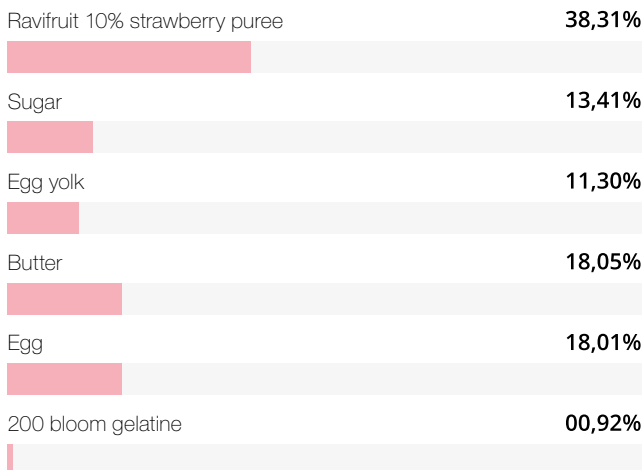
"For me, this method represents the beauty of the "Pâtisserie", in which, even after years of experience, one can still improve and learn new techniques."



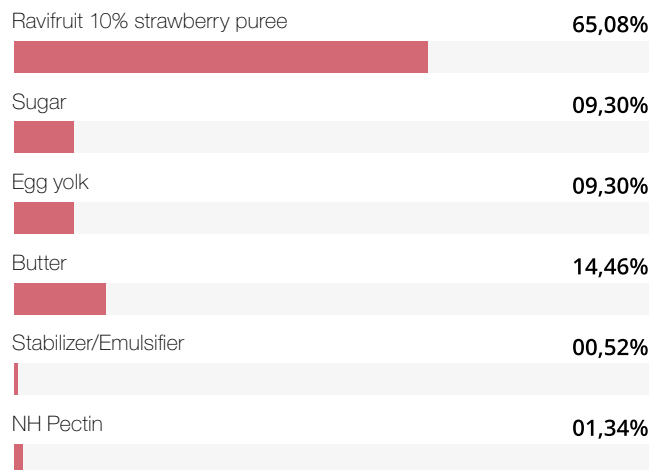
COMPARISON

STRAWBERRY CREMEUX

TRADITIONAL RECIPE

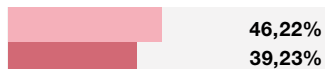


B • CONCEPT RECIPE

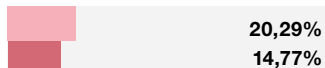


RESULTS

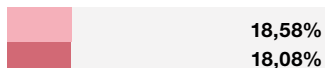
DRY EXTRACT



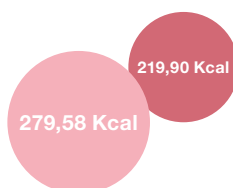
FATS



SUGARS



CALORIES PER 100G



SWEETENING POWER



In conclusion, the B-Concept method gives the strawberry crèmeux a more intense, persistent fruit flavour, while at the same time significantly reducing its calorie content.

- More emphasis on authentic strawberry flavour with an increase in the % of puree used.
- Reduced fat content while improving smoothness through the addition of pectin.
- Reduction in the amount of added sugar thanks to the increased fructose naturally present in the fruit.
- A more stable result thanks to the addition of a stabilizer/emulsifier.



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SIGNATURE FRUIT

FRUIT IN ITS MANY FORMS

RAVIFRUIT presents SIGNATURE FRUIT
 An innovative and technical guide created alongside the greatest chefs to convey the best of the fruit.
 ...The fruit's revolution has begun.



Keep Growing

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www.ravifruit.com



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