

ANDROS
Chef

AFTERNOON COCKTAIL
RECIPES AT

SUSHISAMBA®

23RD OF MAY



WITH





Alexis Beaufile

PASTRY CHEF

In partnership with



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IN COLLABORATION WITH



Alexis Beaufile

Alexis Beaufile, Pastry Chef at Hotel Brach Paris and also newly crowned champion of the World Championship of Confectionary Art (Mondial des Arts Sucrés) in October 2022.

With over a decade of experience in the industry, Alexis has collaborated with some of the most renowned French pastry chefs. He has worked at Michelin stars restaurants and prestigious establishments like Hôtel Le Bristol Paris, Restaurant Pavillon Le Doyen***, and Mandarin Oriental by Paris (Restaurant Sur Mesure**), where he had the opportunity to learn from esteemed pastry chefs like Julien Alvarez, Eric Frechon, and Thierry Marx. Alexis started his journey as an apprentice and assistant chef at Dalloyau Paris, under the mentorship of Yann Brys, Meilleur Ouvrier de France pâtissier, and Luc Balavoine, Vice-World Champion of Ice Cream. With his impressive background and exceptional talent, Alexis Beaufile is truly a rising star in the world of pastry.

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KUMQUAT COFFEE



Ingredients For 1 portion

Dark chocolate	40 g
Coffee praline	10 g
Sponge finger biscuit	15 g
Coffee soaking syrup	8 g
Kumquat marmalade	25 g
Coffee mascarpone mousse	80 g

Finger biscuit

Egg whites	330 g
Caster sugar	240 g
T55 flour	120 g
Potato starch	120 g
Egg yolk	190 g

Coffee and almond praline

Raw almonds	500 g
Water	110 g
Sugar	333 g
Ground coffee beans	50 g
Nescafe	30 g
Almond praline	500 g
Milk chocolate	35 g
Cocoa butter	35 g

Finger biscuit

Using a mixer, beat the egg whites until stiff and then fold in the sugar. Gently incorporate the egg yolks, and then fold in the flour and sifted potato starch. Pipe onto a baking sheet and bake at 170°C.

Coffee and almond praline

Toast the hazelnuts for 25 minutes at 150°C. Make a dry brown caramel and pour it over the hazelnuts. After it has completely cooled, roughly chop the hazelnuts and add coffee beans and Nescafe. Mix until desired texture is achieved, being careful not to exceed 40°C. Mix the milk chocolate and cocoa butter with the praline, then pour into molds at 23°C.



KUMQUAT COFFEE




Coffee mascarpone mousse

Water	20 g
Sugar	30 g
Egg yolks	32 g
Water	18 g
Granulated sugar	76 g
Egg whites	50 g
Mascarpone	274 g
Hot whipping cream	38 g
Gelatin mass (fish)	22 g
Whipped cream	86 g
Ethiopian Grand Cru coffee liqueur	20 g

Kumquat soaking syrup

Kumquat puree 	200 g
Mandarin puree 	50 g
Caster sugar	10 g

Kumquat marmalade

Kumquats	295 g
Mandarin puree 	60 g
Orange peel	1
Dextrose	30 g
Caster sugar	30 g
NH pectin	6 g
Agar-Agar	4 g
Gelatine mass (fish)	17 g
Sweet orange puree 1 	60 g
Sweet orange puree 2 	192 g
Organic orange essence	5 drops



Coffee mascarpone mousse

Make a *pâte à bombe* at 118°C with water, sugar, and egg yolks. At the same time, make an Italian meringue with water, sugar, and egg whites at 118°C. Melt the gelatin and mix it with the whipped cream, coffee extract, and mascarpone. Pour this mixture over the whipped cream and then add the meringue and *pâte à bombe*. Assemble.

Kumquat soaking syrup

Mix all ingredients together.

Kumquat marmalade

Cook the kumquats with a cinnamon stick and star anise until tender, then blend lightly and pass through a coarse strainer to remove the seeds. Cook the kumquats with mandarin pulp, 60g of fresh orange juice, and orange zest. Mix the powders together and add in a steady stream. Bring to a boil. Cook the marmalade with the Thermomix lid on. Add the previously melted gelatin and mix. Add 192g of fresh orange juice and mix. Let cool and add orange essence.

Assembly

Mold the black chocolate cup with 2 thin layers, then make the praline almond coffee-filled tablet. Once demolded, proceed with the assembly. Place the soaked ladyfinger biscuit at the bottom of the cup, pipe the mousse, then place the Kumquat heart in the center, smooth it out, and add the white chocolate decoration.

Finish

Attach the handle to the cup, spray chocolate with a 3mm nozzle gun, add cocoa powder to age the cup. Make a white chocolate transfer in the molds.



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COCONUT COOKIES



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COCONUT COOKIES



Ingredients

For 1 portion

Coconut cookies	160 g
Coconut cream	50 g
Coconut caramel	50 g
Coconut praline	20 g
Coconut marshmallow	10 g
Crystalized coconut	10 g

Coconut cookies

Butter	174 g
Brown sugar	154 g
Coconut sugar	154 g
Coconut oil	44 g
Grated coconut	41 g
Eggs	82 g
T55 flour	348 g
Baking powder	0.4 g

Coconut cream

Coconut puree <small>ANDROS Chef</small>	155 g
Coconut cream	332 g
Water	12 g

Coconut caramel

Glucose 1	170 g
Caster sugar	210 g
Single cream	400 g
Toasted grated coconut	50 g
Coconut puree <small>ANDROS Chef</small>	100 g
Glucose 2	100 g
Butter	140 g
Fleur de sel	4 g



Coconut cookies

Cream the butter and sugars without emulsifying.

Mix all the ingredients without emulsifying until obtaining a homogeneous dough. Let the dough rest for a minimum of 4 hours. Roll into balls and flatten. Bake for 12 minutes at 170°C.

Coconut cream

Mix all ingredients together while warm. Let cool and reheat slightly before use.

Coconut caramel

Make a blond caramel with the sugar and glucose 1.

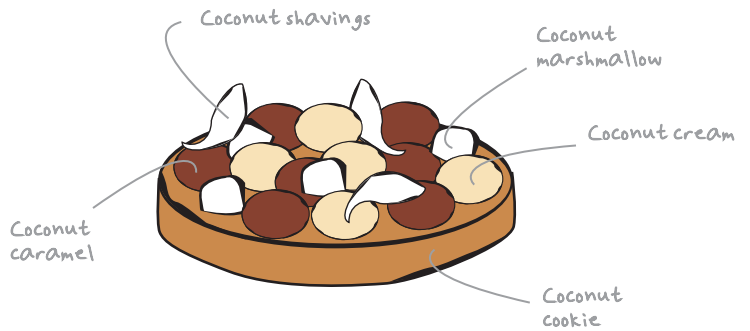
Deglaze with the cream, milk previously infused with the toasted grated coconut, and add the preheated glucose 2.

Add the butter.

Cook the caramel until it reaches 108°C.

Add the fleur de sel and mix quickly when cooled..

COCONUT COOKIES



Coconut praline

Water	76 g
Sugar	276 g
Almonds	414 g
Fleur de sel	1 g
Roasted grated coconut	184 g

Coconut marshmallow

Gelatin mass	164 g
Coconut puree ANDROS	133 g
Grated coconut 1 <i>Chef</i>	36 g
Water	133 g
Glucose	18 g
Sugar	444 g
Egg whites	71 g
Grated coconut 2	As needed

Crystallized coconut shavings

Water	122 g
Sugar	122 g
Coconut shavings	As needed
Lemon juice	As needed



Coconut praline

Make a light-colored caramel with the water and sugar, then pour over the almonds and previously roasted coconut at 160°C for 15 minutes.

Coconut marshmallow

Cook water, sugar, and glucose to 114°C. Pour onto the frothy egg whites and let them rise. Add the melted gelatin. Let it cool down, then use a spatula to add the grated coconut (1). Spread the mixture on a flat and greased silpat between two 1 cm-high bars. Cover with a greased guitar sheet on top and let it set overnight. Spread grated coconut on both sides and cut into 1.5 x 1.5 cm squares with a guitar cutter.

Crystallized coconut shavings

Make a syrup with the water and sugar. Let it cool down. Soak the coconut shavings in lemon water, then drain and soak them in the syrup for 15 minutes. Drain and place on a rack/silpat. Let it dry in the oven at 50°C until desired texture is achieved..

Assembly

Fill the cookies with coconut praline right after baking. Once cooled, create dots of coconut caramel and coconut cream, then proceed to finish.

Finish

Sprinkle with toasted coconut, then place cubes of marshmallow and crystallized coconut shavings.



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**LEMON
INSPIRATION**



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LEMON INSPIRATION



Ingredients

For 1 portion

Lemon sweet dough	15 g
Soft lemon biscuit	18 g
Lemon cream	75 g
Lemon marmalade	15 g
Italian meringue	8 g

Lemon sweet dough

Butter	180 g
Ordinary T55 flour	280 g
Eggs	45 g
Icing sugar	52 g
Almond powder	52 g
Fine salt	1/2 g
Caster sugar	57 g
Lemon	1/2

Soft lemon biscuit

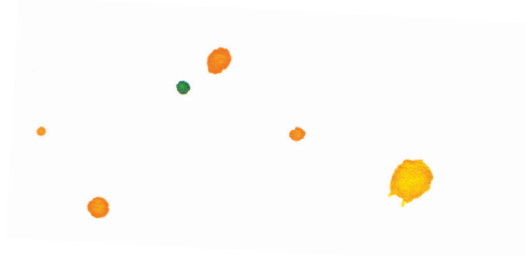
Almond paste 50%	284 g
Whole eggs	140 g
Cornstarch	23 g
Lemon zest	1.5
Melted butter	100 g
Egg whites	42 g
Caster sugar	14 g

Lemon sweet dough

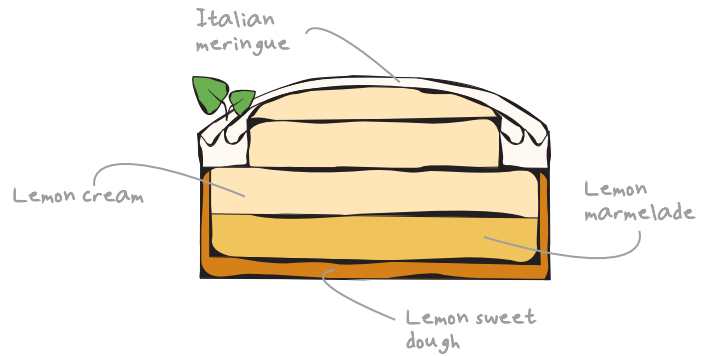
Sand the flour with the diced butter. Add the almond powder, salt, icing sugar, and lemon zest. Add the eggs and mix lightly. Homogenize the dough and refrigerate for 2 hours. Bake at 160°C for 12 minutes + 12 minutes with the almond cream.

Soft lemon biscuit

In a food processor, combine the almond paste and eggs gradually. Add cornstarch, lemon zest, and melted butter to the mixture of almond paste/eggs. Finally, fold in the egg whites whipped with the granulated sugar. Bake at 160°C for 12 minutes.



LEMON INSPIRATION



Italian meringue

Water	140 g
Caster sugar	400 g
Egg whites	200 g

Lemon cream

Lemon puree <small>ANDROS Chef</small>	200 g
Lime puree <small>ANDROS Chef</small>	50 g
Yuzu puree <small>ANDROS Chef</small>	50 g
Caster sugar	90 g
Eggs	334 g
White chocolate	232 g
Cocoa butter	10 g
Gelatin mass (fish)	30 g

Lemon marmalade

Lemon	250 g
Water	As needed
Salt	2 g
Caster sugar	100 g
Lemon puree <small>ANDROS Chef</small>	40 g
Lime puree <small>ANDROS Chef</small>	15 g
Lime zest	1/2



Italian meringue

Cook the water and sugar to 118°C, then slowly pour the syrup onto the beaten egg whites. Let the meringue cool until it is smooth before using.

Lemon cream

Heat the lemon purees with the eggs and sugar to 82°C. Pour the mixture over the white chocolate, gelatin mass, and cocoa butter, straining it. Mix to emulsify the cream.

Lemon marmalade

Wash the lemons, cut them into eight pieces, blanch with cold water, and drain. Repeat this process twice, adding salt the second time. Rinse and drain. Cook the lemons in water and yellow lemon puree until they are tender. Drain, then blend with granulated sugar, lime zest, and lime puree.

Assembly

Make a classic pastry dough, pre-bake for 15 minutes then add almond cream and finish cooking for another 12 minutes. Spread lemon marmalade on the bottom of the tart and level with the lemon cream. Also, fill the palette mold with lemon cream. Once everything is frozen, place the lemon cream palette on top of the tart.

Finish

Using a piping bag with a 103 tip, pipe Italian meringue only around the edges of the tart. Torch the exterior of the tart. Decorate with a finger lime and watercress.



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PARIS - DOHA



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PARIS - DOHA



Ingredients

For 1 portion

Sweet pastry	12 g
Choux pastry	28 g
Craquelin	4 g
Pistachio mousseline cream	50 g
Apricot compote	16 g
Pistachio crunch	20 g

Sweet pastry

Butter	332 g
Icing sugar	220 g
Fine salt	4.8 g
Liquid whole eggs	108 g
Almond powder	82 g
T55 flour	550 g

Choux pastry

Whole milk	500 g
Water	500 g
Fine salt	10 g
Caster sugar	20 g
Butter	450 g
T55 flour	600 g
Liquid eggs	1250 g

Plain craquelin

T55 flour	555 g
Brown sugar	555 g
Butter	450 g

Sweet pastry

Cream the softened butter and icing sugar together. Stir in the eggs and mix lightly.
Add flour, almond powder and salt.
Mix until just combined and then rest in the fridge at 4°C.
Roll out to a thickness of 1.5 cm and cut into strips of 22.5 x 2.3 cm.

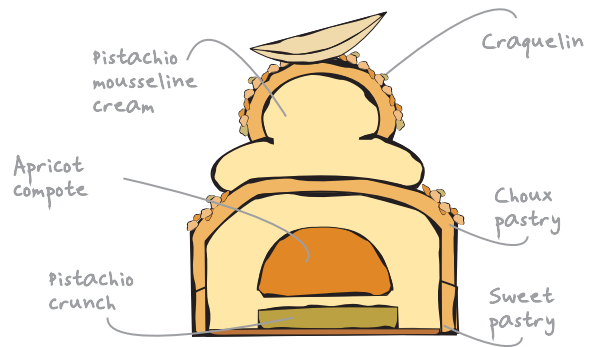
Choux pastry

Bring water, milk, sugar, salt and butter to a boil. Remove from heat and add sifted flour. Mix to avoid lumps.
Use a spatula to dry out the mixture on low heat for a few minutes.
Transfer to the bowl of a mixer with the paddle attachment.
Gradually add the eggs. Before adding all the eggs, scrape down the sides and bottom of the bowl, then continue mixing and adjust the amount of eggs as needed.
Pipe the choux pastry directly into 7 cm diameter pastry-lined circles and bake.
Bake on a rack + Silpain at 160°C for 30 minutes with the oven door slightly open and the fan at speed 2.
Size and Weight: 28g/circle piped with a plain tip size 12.

Plain craquelin

Mix all the ingredients until obtaining a homogeneous dough.

PARIS - DOHA



Pistachio praline

Green pistachio	500 g
Purple pistachio	500 g
Caster sugar	665 g
Water	133 g
Glucose	66 g
Fleur de sel	0.5 g

Oriental mix

Orange flower	300 g
Rose water	30 g
Barley water	40 g



Pistachio mousseline cream

Whole milk	604 g
Egg yolk	112 g
Caster sugar	112 g
Cornflour	58 g
Unsalted butter	92 g
Gelatin mass (fish)	36 g
Fine salt	2 g
Pastry cream	1000 g
Pistachio paste	82 g
Pistachio praline	174 g
Unsalted butter	350 g
Oriental mix	28 g

Pistachio crunch

Pistachio paste	100 g
Fleur de sel	1 g
Pieces of feuilletine	50 g
Purple pistachios	50 g
White chocolate	20 g

Apricot compote

Apricot puree 	518 g
Yuzu puree 	150 g
Caster sugar	104 g
NH pectin 235	17.5 g
Gelatin mass (fish)	34 g



Pistachio praline

Roast the pistachios at 150°C for 10 minutes. Make a caramel with the glucose, water and caster sugar, cook at 185°C and pour over the roasted nuts. Blend in a food processor, add the salt and store.

Oriental mix

Mix everything together cold.

Pistachio mousseline cream

Heat the milk and pour it over the egg yolks that have been whisked with the sugar and cornstarch. Boil for 2 minutes, then add the butter, gelatin, and salt. Do not blend.

Mix the pastry cream, oriental mix, pistachio praline, pistachio paste, then gradually add tempered butter.

Pistachio crunch

Mix all the ingredients together gently and press into a circle.

Apricot compote

Heat the purees to 40°C, then add the sugar mixed with the pectin.

Bring to a boil for 1 minute, then add the gelatin mass.

Let cool to 4°C, then blend and spread on the yogurt soft biscuit.

Assembly

Open the choux pastry from the bottom and garnish with the pistachio mousseline cream. Insert the frozen apricot compote and the pistachio crunch. Also fill the small choux pastry.

Finish

Coat the entire choux pastry with a spray gun and sprinkle with pistachio powder. Pipe the mousseline cream on top using a cut piping bag. Decorate with dried rose petals and violet pistachios.



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**RASPBERRY
PETALS**



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RASPBERRY PETALS



Ingredients For 1 portion

Sweet pastry	8 g
Yogurt sponge cake	10 g
Redcurrant and raspberry compote	6 g
Lemon fromage blanc mousse	35 g
Pink coating	10 g
Orange glower royal icing	3 g

Sweet pastry

Butter	180 g
Ordinary T55 flour	280 g
Eggs	45 g
Icing sugar	52 g
Almond powder	52 g
Fine salt	½ g
Caster sugar	57 g

Yogurt sponge cake

Icing sugar	240 g
Almond powder	240 g
Vanilla	1 p
Cornstarch	32 g
Egg whites	140 g
Egg yolks	21 g
Greek yoghurt	185 g
Egg whites	160 g
Caster sugar	90 g

Sweet pastry

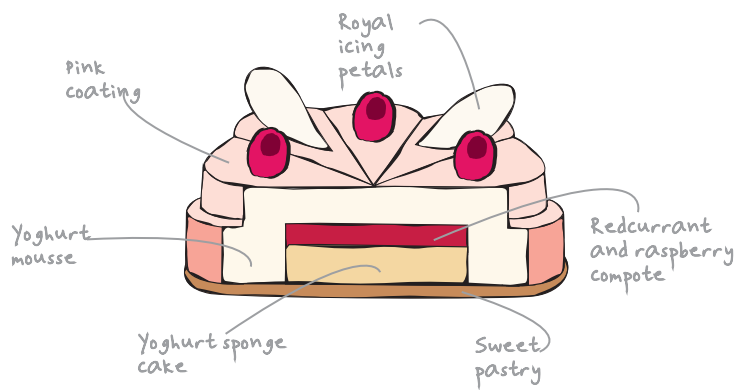
Rub the flour with the butter cut into pieces. Add the almond powder, salt, and icing sugar. Incorporate the eggs and mix lightly. Homogenize the dough and refrigerate for 2 hours. Cut out flower shapes with a pastry cutter. Bake at 160°C for 16 minutes.

Yogurt sponge cake

Mix together sifted icing sugar, almond powder, and cornstarch. Incorporate the egg whites and yolks. Add the Greek yogurt. Whisk the egg whites with granulated sugar and fold into the mixture. Spread onto a baking tray lined with a silpat. Bake at 170°C for 12 minutes.



RASPBERRY PETALS



Raspberry and redcurrant compote

Raspberry puree <small>ANDROS Chef</small>	463 g
Redcurrant puree <small>ANDROS Chef</small>	205 g
Caster sugar	104 g
NH pectin 235	17.5 g
Gelatin mass (fish)	34 g



Raspberry and redcurrant compote

Heat the purees to 40°C and then add the sugar previously mixed with the pectin.

Bring the mixture to a boil for 1 minute and then add the fish gelatin mass.

Let it cool to 4°C, then blend and spread on the yoghurt sponge cake.

Yogurt mousse

Water	48 g
Caster sugar	120 g
Egg yolks	82 g
Greek yogurt	300 g
Lime puree <small>ANDROS Chef</small>	30 g
Gelatin mass (fish)	84 g
35% single cream, whipped	300 g



Yogurt mousse

the water and sugar to 118°C, then pour over the egg yolks and whisk until completely cooled. Heat the Greek yogurt, lime puree, and add the fish gelatin mass. Whip the cream and then fold in the egg yolk mixture and tempered Greek yogurt.

Pink coating

Opalys white chocolate	450 g
Cocoa butter	90 g
Grape seed oil	45 g
Lipsoluble red colouring	As needed

Pink coating

Melt all the ingredients, add the colouring and mix.

Royal icing

Make the royal icing mixture. Spread into the stencils, sprinkle with dehydrated raspberry powder and dry in a curve in the drying oven.

Royal icing

Egg whites	24 g
Icing sugar	230 g
Orange flower	10 g
Lemon puree <small>ANDROS Chef</small>	4 g



Assembly

Assemble in the flower-shaped Flexipan molds. Dip the bottom in the coating, sprinkle with dehydrated raspberry powder, place on the shortbread. Spray the top with velvet and place it on the bottom.

Finish

Make royal icing petals, sprinkle with dehydrated raspberry powder, and shape them. Cut 2 raspberries, coat them and make some dots of coating using a cone.



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**SANTO
DOMINGO**



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SANTO DOMINGO



Ingredients For 1 portion

Sweet chocolate pastry	13 g
Pecan cookie dough	17 g
Intense chocolate ganache	10 g
Chocolate cream	20 g
Banana confit	2x15 g
Chocolate mousse	30 g
Chocolate crisp	10 g

Sweet chocolate pastry

T55 flour	180 g
Cocoa powder	20 g
Icing sugar	75 g
Fine ground almonds	25 g
Fine salt	1 g
Unsalted butter	120 g
Whole eggs	45 g
Natural red colouring	sq

Pecan cookie dough

Unsalted butter	150 g
Muscovado sugar	80 g
Brown sugar	80 g
Rapadura sugar	80 g
Whole eggs	75 g
T55 flour	205 g
Baking powder	5 g
Pecan powder	50 g

Intense chocolate ganache

Whole milk	68 g
Cream	77 g
Glucose	72 g
Chocolate 64%	173 g

Sweet chocolate pastry

Rub the butter into the flour, cocoa powder, icing sugar, ground almonds and salt.

Add the eggs and colouring and mix without kneading.

Let the dough rest and roll out to 1.5 mm.

Cut out 7 cm circles. Bake on inverted moulds at 150°C for 15 minutes.

Pecan cookie dough

Cream butter with sugars, add tempered eggs and finish with flour and baking powder previously sifted with pecan powder.

Bake in tartlet or muffin molds at 180°C for 5 minutes.

Intense chocolate ganache

Boil the cream, milk and glucose together. Pour the mixture over the chocolate and blend until emulsified. Pour into the sweet pastry base with the cookie.



SANTO DOMINGO

Chocolate cream

Whole milk	175 g
Cream	175 g
Invert sugar	40 g
Egg yolks	75 g
Chocolate 64%	110 g
Chocolate 46%	60 g
Vanilla bean	1 p
Lime zest	1 p

Chocolate pecan streusel

Unsalted butter	50 g
Brown sugar	25 g
Vergeoise (brown sugar obtained from sugar beets)	25 g
Pecan pieces	60 g
Cocoa powder	5 g
Flour	60 g
Baked streusel	200 g
Chopped chocolate 64%	200 g

Banana confit

Banana puree <small>ANDROS Chef</small>	200 g
Mango puree <small>ANDROS Chef</small>	50 g
Passion fruit puree <small>ANDROS Chef</small>	34 g
Vanilla bean	1 p
Caster sugar	57 g
Dextrose	15 g
NH pectin	3.2 g
Agar-Agar	1.86 g
Lime juice	30 g
Grated ginger	1.24 g
Soft banana cubes	62 g

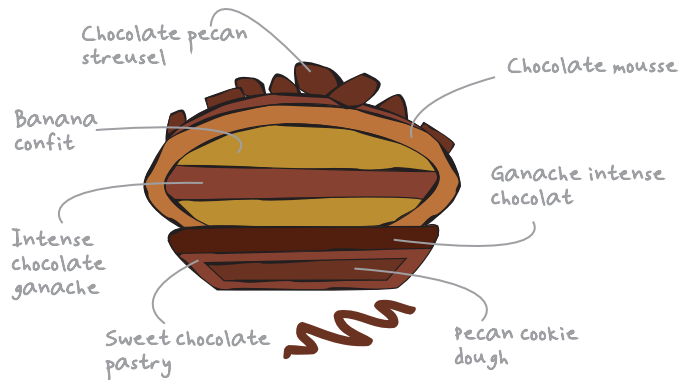
Banana confit

Whole milk	75 g
Cream	75 g
Egg yolk	75 g
Invert sugar	41 g
Chocolate 64%	190 g
Whipped cream	357 g



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Chocolate cream

Infuse the vanilla pods and lime zest for 10 minutes. Strain and cook at 82°C with the yolks and invert sugar. Pour over the chocolate and blend to emulsify. Set aside for assembly.

Chocolate pecan streusel

Coarsely grind the pecans. Rub in with the remaining ingredients, then pass through a large sieve. Place on a Silpain® sheet. Bake for 25 minutes at 140°C in a convection oven. When cool, mix with the chocolate, chopped beforehand with a knife.

Banana confit

Heat the purees together. Mix the sugars with the NH pectin and agar-agar. Add to the mixture at 40°C and bring to the boil. Blend while adding the lime juice and grated ginger. Finish with the banana cubes. Pour into the moulds.

Chocolate mousse

Cook the milk, cream, egg yolks and invert sugar at 82°C. Strain onto the chocolates and make an emulsion. At 39°C, add the whipped cream. Use immediately.

Assembly

Bake the sweet pastry bases on the inverted moulds. When cool, place the cookie ball in the cooked pastry base and then in the mould pan so as not to distort the base. Smooth with the ganache. Make the insert with the banana confit and the chocolate cream and then put the two parts together. Dip into the chocolate mousse at 39°C and then place the streusel and chocolate mixture on top.

Finish

Spray the chocolate at 45°C with a 3 nozzle and melt with a micro-torch. Spray the crispy part with the hot glaze. Sprinkle the cocoa powder through a strainer.



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STRAWBERRY TEMPTATION



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STRAWBERRY TEMPTATION



Ingredients

For 1 portion

Basque pastry	35 g
Almond butter	13 g
Strawberry marmalade	12 g
Light vanilla cream	27 g
Fresh strawberries	3 cut in half

Basque pastry

Egg yolk	125 g
Sugar	249 g
Butter	249 g
T55 flour	349 g
Baking powder	40 g
Lemon peel	6 g
Vanilla pod	1
Salt	1 g

Vanilla Chantilly cream

Milk	73 g
Caster sugar	68 g
Vanilla bean	15 g
Gelatine mass (fish)	48 g
Mascarpone	150 g
Single cream 35	630 g

Basque pastry

Beat the egg yolks, caster sugar and salt until pale. Stir in the softened butter, lemon zest and vanilla. Scrape down and add the sifted flour and baking powder. Roll out to 6 mm. Cut out and bake at 170°C for 12 minutes.

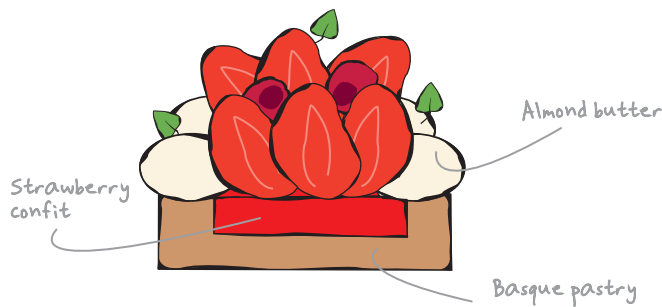
Vanilla Chantilly cream

Bring the milk and sugar to the boil. Add the scraped vanilla pod and infuse in the milk for 20 minutes.

Strain and bring to the boil. Add the gelatine mass and pour over the mascarpone. Blend while adding the cold cream.



STRAWBERRY TEMPTATION



Pastry cream base

Milk	333 g
Single cream	33 g
Sugar	26 g
Egg yolk	66 g
Sugar	33 g
Pastry cream powder	20 g
Flour	20 g
Butter	20 g

Almond butter

Pastry cream base	145 g
Butter	145 g
Almond paste 65%	240 g
Vanilla extract	5 g
Vanilla pod	1
Amaretto	54 g

Strawberry confit

Strawberry puree <small>ANDROS Chef</small>	250 g
IQF strawberries <small>ANDROS Chef</small>	200 g
NH pectin 325	8 g
Agar agar	2 g
Caster sugar	50 g
Lime puree <small>ANDROS Chef</small>	25 g
Gelatin mass (fish)	14 g
Strawberry confit	250 g
Strawberry brunoise	125 g



Pastry cream base

Infuse the vanilla pod for 10 minutes in the liquids that have been brought to the boil with the first part of the sugar. Beat the egg yolks, the second part of the sugar, the powdered pastry cream and the flour. Remove the vanilla pod and cook the pastry cream for 2 minutes at boiling point. Add the butter and smooth out. Remove to a cling film covered baking tray and cool quickly.

Almond butter

All the ingredients must be tempered and the butter must be softened. Cream all the ingredients using the paddle attachment. Set aside for assembly.

Strawberry confit

Heat the strawberry puree and the frozen strawberries to 40°C and then add the sugar that has been mixed with the pectin and agar-agar. Bring the mixture to the boil for 1 minute, then add the gelatine mass and the lime puree.

Leave to cool to 4°C and then blend.

Make the mixture with the strawberry brunoise.

Assembly

Bake the Basque pastry in the moulds coated with butter and brown sugar. Once cooked and cold, sprinkle the pastry with snow sugar and make a strip of almond butter. Pipe spheres of Chantilly cream on the outside and then fill the inside with the strawberry confit mixture. Add the fresh strawberries.

Finish

Decorate with daisy petals, atsina cress and strawberries.



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ANDROS[®]

Chef

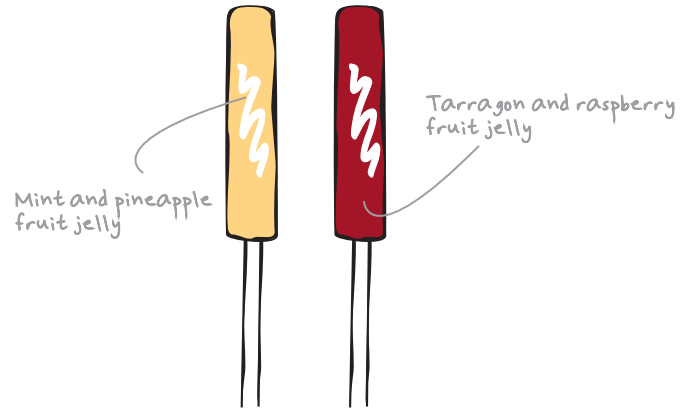
**FRUIT JELLY
LOLLIPOPS**



Alexis Beaufils

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FRUIT JELLY LOLLIPOPS



Ingredients For 30 lollipops

Fruit jelly	16 g
Candi syrup	4 g

Candi syrup

Water	1,600 g
Caster sugar	4,000 g

Mint and pineapple fruit jelly

Pineapple puree <small>ANDROS Chef</small>	700 g
Fresh mint	40 g
Infused pineapple puree	500 g
Caster sugar 1	100 g
Yellow pectin	12 g
Caster sugar 2	500 g
Glucose syrup	175 g
50/50 citric acid solution	10 g



Tarragon and raspberry fruit jelly

Raspberry puree <small>ANDROS Chef</small>	700 g
Tarragon	10 g
Raspberry puree (infused)	500 g
Caster sugar 1	100 g
Yellow pectin	12 g
Caster sugar 2	500 g
Glucose syrup	175 g
50/50 citric acid solution	10 g



Candi syrup

In a saucepan, bring all the ingredients to the boil. Allow to cool and then use. Candy for 12 hours, then drain and leave the syrup to dry.

Mint and pineapple fruit jelly

Heat the infused pineapple puree to 50°C. Add the 100 g of caster sugar that has been mixed with the yellow pectin and bring to the boil. Add the remaining caster sugar 2. Once the sugar has properly dissolved, add the glucose. Cook at a refractometer reading of 76° brix or at 108°C. Add the citric acid solution and pour into greased PVC tubes.

Tarragon and raspberry fruit jelly

Heat the previously infused raspberry puree to 50°C, add the 100 g of caster sugar that has been mixed with the yellow pectin and bring to the boil. Add the remaining caster sugar 2. Once the sugar has properly dissolved, add the glucose. Cook at a refractometer reading of 76° brix or at 108°C. Add the citric acid solution and pour into greased PVC tubes.

Assembly

Pour the fruit jelly into greased PVC cylinders with 5 cm / 10 m baking paper in a box filled with sugar. Once cooled, remove from the mould and candy for 14 hours on wooden skewers.



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