ANDROS® Chef

PASTRY DEMONSTRATION

Raffles - Jakarta

10th of January 2024

WITH

Joaquin Soriano

Pastry Chef at CJSJ Taïwan

In partnership with

MAOUYA

www.androschef.com

Curious by Nature

100% NATURAL FRUIT INGREDIENTS

Just like professional Chefs worldwide, we are curious about all the flavors Nature has to offer.

Natural products have always been the essence of Andros, a family-owned company based in France.
Through this recipe booklet, we aim to share our passion for creating authentic, natural ice creams that celebrate the pure taste of fruits using Andros Chef fruit ingredients.

A UNIQUE COLLECTION

Thanks to the skills of our fruit sourcing team and generations of expertise, we can give the gastronomic community access to the broadest range of 100% natural fruit ingredients, with no added flavoring:

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.

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.

THE 5 PILLARS OF OUR FRUIT SOURCING AT ANDROS

Relationship with Producers: The connections between Andros and fruit producers are often very strong, almost familial. It's a relationship of equals in which Andros approaches with humility, and curiosity to understand the work of farmers and build long-term relationships.

Dedicated orchard: A «dedicated orchard» is a term that refers to an orchard specifically planted and cultivated for Andros, with defined specifications in collaboration with the partner producer.

Harvesting at full maturity: It's through Andros' privileged relationships with the producers that we can guarantee having fruits harvested at full maturity. It ensures optimal sugar content, better flavor, and a more pleasant texture.

First transformation: First transformation includes the initial steps of preparation, such as cleaning, peeling, pitting, and more. It also serves to stabilize fresh fruit and prevents it from oxidizing immediately after the harvest.

Experimental orchard: Andros is making long-term investments to assist producers in optimizing both the quality and quantity of their harvests. In France, the company has created its first experimental orchard on 15 hectares, featuring over 15 fruit types and hundreds of agroecological varieties.

To discover more information about Andros Fruit Sourcing: www.androschef.com

ANDROS Chef

IN COLLABORATION WITH

Joaquin Soriano

Chef Soriano Joaquin has worked for many years in Michelin restaurants. He has experiences in Le Meurice, Alléno Yannick, and Alain Ducasse in Paris, Grand Hôtel - Park 45 in Cannes, and Relais Dessert Pastry Shop «Luc Guillet». He has been interviewed on multiple occasions by the renowned French desserts magazine “Le Journal du Pâtissier”. In 2012, he won the Championnat de France du dessert in the category of macaron. Chef Soriano Joaquin believes that exquisite presentations are basic, but the flavor is the key that will attract crowds to return. CJSJ is the right example of the unique work of Chef Joaquin & its delicious creations.

SUMMARY

DERVICH ENTREMETS

by Joaquin Soriano

PASTRY CHEF

Recipe for 1 entremets

Coconut mousse	**300 g/p**
Coconut puree	157 g
Gelatin powder 200Bloom	15,7 g
Coconut puree	291 g
Coconut oil	52,3 g
Egg whites	93,7 g
Caster sugar	52,3 g
Coconut cream	368,6 g

Coconut chantilly	**50 g/p**
Coconut puree	281 g
Granulated sugar	35 g
Gelatin powder 200Bloom	10 g
Coconut cream	636,8 g
Coconut oil	53,1 g

Strawberry jelly	**150 g/p**
Strawberry puree	535,8 g
Citric acid	10,2 g
Glucose syrup DE40	158,4 g
Granulated sugar	147,9 g
Trehalose	147,9 g
NH pectin	10,8 g
Agar agar	8,6 g

Strawberry compote jelly	**200 g/p**
Water	337 g
Strawberry high fruit compote	292 g
Citric acid	12,7 g
Granulated sugar	257,2 g
Gelatin powder 200Bloom	22,1 g
Hydration water	110 g

Forconne biscuit	**90 g/p**
Oil	140 g
Flour T65 10,5% protein	150 g
Condensed milk	90 g
Fresh eggs yolk	166 g
Fresh whole eggs	150 g
Fresh eggs white	270 g
Granulated sugar	104 g
Salt	3 g
Vanilla pod	1 pc

Sweet dough	
Icing sugar	179,2g
PDO butter 82%fat	282,5g
White almond powder	57,7g
Salt	5,5g
Fresh whole eggs	103,3g
Flour T65 10,5% protein	534,6g

Crunch orange	**90 g/p**
Sweet dough	780 g
Cocoa butter	116 g
White chocolate 32%	116 g
Orange zest	10 g

COCONUT MOUSSE

Mix and let it soak the gelatin powder with the small quantity of coconut puree for 20 minutes, then heat it with the big quantity of coconut puree and the coconut oil. Add the coconut gelatin and stir until it's totally melted. Emulsify with a hand blender. Meanwhile, prepare a French meringue. When the meringue is down, incorporate carefully the coconut gel, then use it.

COCONUT CHANTILLY

Mix and let it soak the gelatin powder with the coconut puree for 20 minutes, then heat it with the sugar and the coconut oil. Add the gelatin and stir until it is totally melted. Pour in the cold coconut cream and emulsify with a hand blender. Pour into a plastic box and let it set overnight in the chiller at +4°C.

STRAWBERRY JELLY

Heat the puree with the glucose syrup. Stir all the dry extracts together, then pour them into the puree. Bring the mass to a boil and pour into a plastic box. Let it set in a chiller at +4°C.

STRAWBERRY COMPOTE JELLY

Heat the water with the citric acid and the sugar, then add the previously soaked gelatin mass. Stir, and let it melt. Add the strawberry compote, stir, and use it.

FORCONNE BISCUIT

Heat the oil up to 80°C. Pour sifted flour and mix. Add the eggs, the yolks, salt, and vanilla in sequence, creating a pâte à choux. End the dough with the condensed milk. Whip the egg whites with the sugar and lemon juice. Combine the two mixtures. Spread onto silicon baking mats and bake in the oven with the trigger ON, at 160°C for 20/25 minutes, then cool down in a blast chiller at +4°C.

SWEET DOUGH

Achieve a soft butter. Mix with the sifted icing sugar, almond powder, and salt. Clean the edges of the bowl and add the eggs. Mix slowly. Clean the edges of the bowl and add the flour T55. Mix slowly. Pour into the frame, rest for 24h. Details: 2.5mm, cutter 100mm diameter. Deck oven: Bake at 160°C (UP) + 160°C (down) for around 18 min. Convection oven: Bake at 160°C for around 14-16 min.

CRUNCH ORANGE

After baking and cooling down, crush the sweet dough. Meanwhile, melt the chocolate with the cocoa butter, then stir all the ingredients together and use it.

ASSEMBLY

1st - Strawberry compote jelly.

2nd - Prepare a coconut whipped cream. This cream requires some time to stabilize and set, so it is best to start making it while waiting for the jelly to set.

3rd - Prepare the sweet pastry. This pastry is then baked in a fan oven that has been preheated to 160°C for about 20 minutes.

4th - Once the jelly is done, it is stored in a plastic container in the fridge at 4°C for a minimum of four hours.

5th - Once the sweet pastry has baked and cooled, it is crushed and sifted to achieve a consistent granule size. This granule mixture is then combined with melted chocolate couverture, creating what is known as the orange crunch. The orange crunch is then stored in the freezer at a cold temperature of -40°C.

6th - Bake the Forconne biscuit. Once fully baked and cooled, the strawberry compote jelly and the frozen jelly from earlier are spread over it. *It's important to note that the frozen jelly must be kept at -40°C to maintain its consistency.*

7th - Prepare the coconut mousse is prepared. The biscuit with the frozen jelly insert and the orange crunch are added to the mold. The entire mixture is then stored at -40°C.

When ready, the dessert is carefully removed from the mold and sprayed with a neutral glaze. A strawberry compote jelly is placed on top, and finally, the coconut whipped cream is piped using a piping bag with jagged piping tips. For an elegant finishing touch, chocolate decor is used to decorate the dessert.

NOTES

GLASS

Recipe for 1 glass

Raspberry compote jelly	**75 g/p**
Water	321 g
Raspberry high fruit compote ANDROS Chef	300 g
Citric acid	6 g
Granulated sugar	258 g
Gelatin powder 200Bloom	22 g
Hydration water	110 g

Rice pudding	**50 g/p**
Rizotto rice	59 g
Whole milk 3,6%fat	392 g
Granulated sugar	24 g
Vanilla pod	1/2 pc

Black cardamom/vanilla chantilly	**50 g/p**
Cream 35%	258 g
Black cardamom	5 pcs
Vanilla pod	1/2 pc
Granulated sugar	52 g
Gelatin powder 200Bloom	5 g
Hydration water	25 g
Cream 35%	677 g

Baba dough	**12 g/p**
Flour T55 15% protein	139 g
Flour T45 11% protein	277 g
Inverted sugar	17 g
Salt	3,7 g
Dry frozen yeast	8,2 g
Fresh whole eggs	434 g
PDO butter 82%fat	142 g

Raspberry/Black cardamom syrup	**20 g/p**
Water	690 g
Granulated sugar	120 g
Raspberry puree 90%	200 g
Black cardamom	4 pcs

Opaline	**3 g/p**
Glucose syrup DE40	500 g
Isomalt	500 g
Hydrosoluble yellow colorant	QS

Crunch orange	**90 g/p**
Sweet dough	780 g
Cocoa butter	116 g
White chocolate 32%	116 g
Orange zest	10 g

RASPBERRY COMPOTE JELLY

Start by heating the water along with the citric acid and sugar. After the water mixture is heated, add the gelatin that has been previously soaked. Once the gelatin has completely melted, it's time to add the raspberry compote. Continuously stir the mixture to ensure the compote is evenly distributed throughout. Once the raspberry compote is well incorporated, the final product is ready to be used.

RICE PUDDING

In a saucepan, bring the rice and water to a boil for three minutes, then strain the rice. Pour the rice back into the saucepan with the milk, sugar, and vanilla. Cook the mixture slowly over low heat until the milk coats the rice and it becomes tender. Transfer to a plastic container and refrigerate at +4°C to cool.

BLACK CARDAMOM VANILLA CHANTILLY

Heat the first cream with black cardamom and vanilla, then let it infuse for 20 minutes. Blend and crush the cardamom pods, then strain into a saucepan. Add sugar and heat the cream to 50°C, then add the gelatin mass. Stir until it is melted, then pour into the cold cream while emulsifying with an immersion blender. Store in a plastic container and keep refrigerated at +4°C.

BABA DOUGH

Weigh all the ingredients in a bowl except for the butter. Then, using a hook atachment, knead the dough for one minute and add the cold butter. Knead at high speed until the dough reaches a temperature of 24°C. Pour into a greased bowl and let it rise for 30 to 45 minutes, then weigh it in a silicone mold. Let it ferment for one hour and thirty minutes before baking in a convection oven.

RASPBERRY AND BLACK CARDAMOM SYRUP

In a saucepan, weigh all the ingredients and heat. Blend with an hand blender to crush the cardamom seeds. Strain and use at 55°C.

OPALINE

Cook the isomalt and the glucose until 150°C, then pour on a silicon mat and let it cool down. Crush and blend it with a food processor toq powdery texture. Sprinkle it on a silicon mat and bake it in a convect oven at 210°C during 2 minutes.

CRUNCH ORANGE

After baking and cooling down, crush the sweet dough. Meanwhile, melt the chocolate with the cocoa butter, then stir all the ingredients together and use it.

by Joaquin Soriano

PASTRY CHEF

ASSEMBLY

1st - Baba dough and letting it rest and rise for 30 minutes in a greased bowl. While the dough is fermenting, proceed with the black cardamom chantilly which will require about twenty minutes of infusion for the cream, vanilla, and cardamom before being blended and strained.

2nd - use half-sphere molds to shape the babas and let them ferment for 1 hour and 30 minutes. Cook the vanilla rice pudding and let it cool in the refrigerator. Meanwhile, prepare the raspberry compote jelly and carefully layer it on top of the rice pudding in a glass.

3rd - bake the babas in a convection oven. Bake them for a total of 40 minutes, adjusting the temperature every 10 minutes for even cooking. As the babas are baking, make opalines by creating a sugar mixture, grinding it, and sifting it onto a greased silicone mats. Bake the opalines at 180°C for 2 minutes, then transfer them to a cold surface and store in an airtight container with absorbent stones.

4th - Make a raspberry syrup and soak the babas in it. Gently press the soaked babas and place them on top of the raspberry compote jelly in the glass. Whip the cream and pipe it onto the babas using a PF18 piping tips, smoothing it over the glass.

5th - Place the opaline on top of the cream and add a few drops of neutral glaze and gold leaves for decoration.

NOTES

PETIT GÂTEAU

by Joaquin Soriano

PASTRY CHEF

Recipe for 1 entremets

Passionfruit jelly/basilic	**15 g/p**
Sweet orange puree	170 g
Passionfruit puree	375 g
Glucose syrup DE40	155 g
Citric acid	4 g
Inulin	130 g
Trehalose	170 g
NH Pectin	15 g
Agar agar	4 g
Fresh basilic leaves	14 g

Pineapple/lemon mousse	**30 g/p**
Pineapple puree	188,3 g
Lemon zest	7 g
Gelatin powder 200Bloom	1,58 g
Hydration water	7,9 g
Cocoa butter	18 g
White chocolate 32%	250 g
Cream 35%fat	513 g
Lemon puree	50 g

Pineapple jelly	**13 g/p**
Water	284 g
Pineapple puree	323,4 g
Citric acid	3 g
Granulated sugar	141 g
Trehalose	141 g
Gelatin powder 200Bloom	26 g
Hydration water	130 g
Diced&Strain pineapple	500 g

Forconne biscuit	**8 g/p**
Oil	140 g
Flour T65 10,5% protein	150 g
Condensed milk	90 g
Fresh eggs yolk	166 g
Fresh whole eggs	150 g
Fresh eggs white	270 g
Granulated sugar	104 g
Salt	3 g
Vanilla pod	1 pc

Sweet dough	
Icing sugar	180 g
PDO butter 82%fat	283 g
White almond powder	58 g
Salt	6 g
Fresh whole eggs	104 g
Flour T65 10,5% protein	535 g
Matcha powder	1 g/50 g dough

Crunch lime	**8 g/p**
Sweet dough	770 g
Cocoa butter	105 g
White chocolate 32%	105 g
Lime zest	18 g
Salt	3 g

PASSIONFRUIT JELLY/BASILIC

Heat the fruit purees together with glucose until complete dissolution, ensure it blends well with the purees. In a separate bowl, carefully combine all the dry extracts. Sprinkle the dry extracts gradually into the heated fruit purees and glucose mixture. By adding them slowly, you will achieve a uniform distribution of the extracts and avoid clumping. Once all the ingredients are mixed together, heat the mixture until it comes to a boil. After boiling, transfer the mixture into a suitable plastic container. Store the container in the refrigerator at a temperature of +4°C or below. After the jelly has set, you can achieve a smoother texture with the assistance of a cutting robot, then add the fresh basil leaves and blend it. Once the desired smoothness is achieved, you are ready to utilize the jelly for your intended purpose.

PINEAPPLE/LEMON MOUSSE

Heat the pineapple puree along with the lemon zest and let it infuse for about 10 minutes. Strain the infused pineapple mixture over the gelatin mass and the mix of chocolate and cocoa butter. Using a rubber spatula, begin the process of emulsifying by gently stirring the mixture by hand. To complete the emulsification, switch to a hand blender and continue blending until the mixture is smooth and creamy. Meanwhile, whip the cream until it reaches a texture similar to shaving foam. Carefully incorporate the ganache into the whipped cream, making sure to do so gently until it is fully combined. Lastly, add the lemon juice to the mixture and give it a good stir to ensure all the ingredients are well incorporated.

PINEAPPLE JELLY

Bring the water to a boil along with the puree, then add the citric acid and sugar. After the water mixture is heated, add the gelatin that has been previously soaked. Once the gelatin has completely melted, it's time to add the diced pineapple. Continuously stir the mixture to ensure the puree is evenly distributed throughout. The final product is ready to be used.

FORCONNE BISCUIT

Heat the oil up to 80°C. Pour on sifted flour and mix. Add the eggs, the yolks, salt and vanilla in sequence creating a pâte à choux. End the dough with the condensed milk. Whip the egg whites with the sugar and lemon juice. Unite the two mixtures. Spread into a silicon baking mats and bake in the oven trigger ON, at 160°C for 20/25 minutes, then cool down into a blast chiller at +4°C.

SWEET DOUGH

Mix with the sifted icing sugar, almond powder, and salt. Clean the edges of the bowl and add the eggs. Mix slowly. Clean the edges of the bowl and add the flour T55. Add the eggs and mix again. Add the flour. Combine the flour with the rest of the mixture and mix until you achieve a homogeneous texture. Be careful not to overmix, as this can result in a tougher final product. Prepare a baking sheet by lining it with baking paper. Spread the mixture evenly onto the baking sheet. Preheat the oven to 160°C and bake the mixture for about 20 minutes. This will give it a golden-brown color. Once baked, remove the mixture from the oven and allow it to cool. It may have a slightly soft or crumbly texture right out of the oven, but it will firm up as it cools. Once cooled, crush it into desired shapes or sizes.

CRUNCH LIME

After baking and cooling down, crush the sweet dough. Ensure that the pastry has been cooked and cooled before adding it to the mixture. Next, add the desired amount of salt and lemon zest to the crushed sweet pastry. Pour the melted chocolate and cocoa butter mixture over the crushed pastry, salt, and lemon zest. Make sure to pour slowly and evenly over the mixture to ensure it is thoroughly coated. Mix everything together well to achieve a smooth and uniform consistency. Stir the mixture using a spatula or whisk until all the ingredients are blended together, and no inconsistencies remain. This will ensure a homogenous mixture is obtained. Melt the chocolate with the cocoa butter, then stir all the ingredients together and use it.

ASSEMBLY

1st - Passionfruit jelly. Pour the jelly mixture into a plastic container and allow it to set in the refrigerator. While it is setting, cut the pineapple into small cubes and let them drain. Next, prepare the pineapple jelly by heating the mixture and adding the pineapple cubes. Let the mixture simmer for a second, then pour it into a 35mm half-sphere mold. Allow the pineapple jelly to set in the refrigerator at a temperature of +4°C.

2nd - Prepare the sweet pastry. Once it has cooled, crush the pastry to achieve the desired grain size and create a lime crunch. Store the crisp in the freezer.

3rd - Make the Forconne biscuit by baking it in a fan oven at 160°C for approximately 20-25 minutes. After it has cooled, cut the biscuit using a 40mm mold. Take ¼ of the passion fruit jelly and blend it with fresh basil leaves. Combine this mixture with the remaining jelly and pipe it into a flan mold. Place the biscuit on top of the jelly and freeze the entire mold.

4th - Prepare the pineapple mousse. Fill the flan mold with the mousse and place the jelly/biscuit insert. Smooth the mousse and add the crisp on top. Store the mold in the freezer.

5th - Unmold the dessert, prepare a neutral glaze. Carefully remove the frozen cake from the mold and place the pineapple jelly on top. Then, apply the glaze evenly over the entire cake thank to a spray gun. To add a decorative touch, place some small green leaves and other decorations.

NOTES

MANGO SNAIL

by Joaquin Soriano
PASTRY CHEF

Recipe for 1 entremets

Croissant dough	**50 g/p**
Flour T45 11% protein	299 g
Flour T55 gruau 15% protein	150 g
Salt	8,7 g
Granulated sugar	62,5 g
Water	227,2 g
Dry frozen yeast	9,2 g
PDO Tourage butter 84%	45,2 g
PDO Tourage butter 84%	208,7 g

Custard	**25 g/p**
Whole milk 3,6% fat	551 g
Cream 35% fat	184 g
Vanilla pod	2 pcs
Fresh whole eggs	132 g
Sugar	132 g
Cornstarch	44 g
Flour T65	30 g
Rose water	5 g
Orange blossom water	5 drops

Mango compote	**15 g/p**
Mango high fruit compote	1 154 g
Granulated sugar	131 g
NH pectin	4 g
Agar agar	2 g
Vanilla powder	½ pc
Salt	1 g

CROISSANT DOUGH

In a mixing bowl with a hook attachment, mix the flour, salt, sugar, whole egg, water, cubed butter, and dry yeast for twelve minutes at speed 1. Then, for six minutes at speed 2, and let it rise for 40 minutes. Store in the blast freezer for 30 minutes and in the fridge for 30 minutes. Begin the layering with 1 double and 1 single and let it rest for 30 minutes in the blast freezer and 30 minutes in the chiller at +4°C. Laminate until 4.5 mm.

CUSTARD

Firstly, weigh all the dry extracts together and mix it. Pour over it 20% of your milk and your whole eggs and mix to prevent the lumps. Bring to a boil the cream and milk, then pour into the previous mix and stir. Pour back the warm liquid into the pot and bring to boil. Emulsify the cream withe the rose and orange blossom water. Pour into a plastic box. Store 30 minutes in a blast freezer then in chiller +4°C.

MANGO COMPOTE

With a pot, start to cook the compote mango. Mix all the dry extract together and pour into the warm compote. Bring to a boil and pour into a plastic box. Let it set in a chill +4°C.

ASSEMBLY

1st - Prepare your croissant dough and let it rise before storing it in the freezer.
2nd - Prepare your cream and pour it into a plastic box. Store it for 30 minutes in a blast freezer, then in a chiller at +4°C, followed by the mango compote.

Follow the croissant steps. When the layering step is done, detail your croissant dough to 3cm x 25cm and roll it. Let it proof for 2 hours at 27°C. Preheat your oven to 210°C. Fill the proofed viennoiserie with some cream before baking. Bake at 180°C for 20 minutes. Unmold and let it cool down. Fill it with the cream, following the mango compote.

NOTES

BLUEBERRY TART

by Joaquin Soriano
PASTRY CHEF

Recipe for 1 entremets

Sweet dough	**24 g/p**
Icing sugar 100%	180 g
PDO butter 82%fat	283 g
White almond powder	58 g
Salt	6 g
Fresh whole eggs	104 g
Flour T65 10,5% protein	535 g

Lychee chantilly	**20 g/p**
Lychee puree	330 g
Granulated sugar	24 g
Gelatin powder 200Bloom	9 g
Hydration water	45g
Cream 35% fat	612 g
Acid solution	8 g

Chestnut paste	**10 g/p**
Chestnut paste	524 g
Water	79 g
Chestnut spread	420 g

Blueberry jelly	**10 g/p**
Bluebery puree	910 g
Trehalose	48 g
Citric acid	4 g
Agar agar	10 g
Gelatin powder 200Bloom	10 g
Hydration water	50 g
Xanthan gum	8 g

Meringue	**10 g/p**
Fresh eggs white	394 g
Granulated sugar	310 g
Icing sugar 100%	252 g
Rice flour	26 g
Cornstarch	31 g

Sweet dough	
Icing sugar	179,2g
PDO butter 82%fat	282,5g
White almond powder	57,7g
Salt	5,5g
Fresh whole eggs	103,3g
Flour T65 10,5% protein	534,6g

Crunch orange	**90 g/p**
Sweet dough	780 g
Cocoa butter	116 g
White chocolate 32%	116 g
Orange zest	10 g

SWEET DOUGH

Mix with the sifted icing sugar, almond powder, and salt. Clean the edges of the bowl and add the eggs. Mix slowly. Clean the edges of the bowl and add the flour T55. Add the eggs and mix again. Add the flour. Combine the flour with the rest of the mixture and mix until you achieve a homogeneous texture. Be careful not to overmix, as this can result in a tougher final product. Prepare a baking sheet by lining it with baking paper. Spread the mixture evenly onto the baking sheet. Preheat the oven to 160°C and bake the mixture for about 20 minutes. This will give it a golden-brown color. Once baked, remove the mixture from the oven and allow it to cool. It may have a slightly soft or crumbly texture right out of the oven, but it will firm up as it cools. Once cooled, crush it into desired shapes or sizes.

LYCHEE CHANTILLY

Heat the puree along with the sugar in a saucepan. Once heated, add the gelatin mass and stir using a rubber spatula until it is completely dissolved. Pour the mixture over the cold cream and emulsify it using a hand blender. While continuing to emulsify, gradually add the acidic solution. Once thoroughly mixed, pour the mixture into a plastic container and allow it to set overnight in the refrigerator at a temperature of +4°C.

CHESTNUT PASTE

Emulsify the water and chestnut paste together using a food processor. Continue by adding the chestnut cream to the mixture. Once all the ingredients are combined, use the robot cutter or food processor again to refine the mass. This step will help further blend the ingredients and create a homogeneous mixture. After the mixture reaches the desired consistency, transfer it to a plastic container. Make sure the container is suitable for store. Place the container in the refrigerator at a temperature of +4°C.

BLUEBERRY JELLY

In a saucepan, combine and weigh the ingredients, except the xanthan gum and gelatin mass. Place the saucepan over medium heat and bring the mixture to a boil, ensuring all the ingredients are well incorporated. Remove the saucepan from heat and add the gelatin mass. Stir the mixture vigorously with a rubber spatula until the gelatin is completely dissolved. Once the gelatin is dissolved, gradually pour in the xanthan gum while continuing to stir to prevent clumps. Stir the mixture thoroughly to ensure the xanthan gum is evenly distributed. Prepare a plastic container and pour the mixture into it. Place the container with the mixture in the refrigerator to cool and set. After refrigeration, the jelly may have a slightly lumpy texture. To smoothen it, use a food processor. Transfer the chilled jelly into the food processor and blend until you achieve a smooth texture. The jelly is now ready to be used.

MERINGUE

Beat the egg whites and the granulated sugar in a mixing bowl. Whisk them together until the mixture becomes frothy and forms soft but stiff peaks. Next, while continuing to whisk, sift the icing sugar together with the rice flour and cornstarch. This step ensures that there are no lumps in the dry ingredients. Once the meringue has reached the desired consistency, gently incorporate the sifted dry extracts into the mixture using a rubber spatula. Be careful not to overmix, as this can collapse the egg whites.

Prepare a baking sheet lined with silicone mats. Using a piping bag, create small mounds of the meringue. Place the baking sheets with the meringue into a preheated convection oven set at a low temperature of 80°C (176°F). Allow the meringues to bake for approximately five hours, or until they become crispy and dry. This low and slow baking process gives the meringues their signature light and airy texture.

Once baked, remove the meringues from the oven and let them cool completely. Finally, store the cooled meringues in an airtight container, preferably alongside absorbent stones to absorb any excess moisture. This will help maintain their crispiness and prevent them from becoming sticky.

ASSEMBLY

1st - Make a meringue by piping it onto a silicone mat and drying it in a ventilated oven for six hours at a temperature of 80°C. While the meringue is drying, we can prepare the sweet dough and shape it to fit the mold, making sure to allow for the appropriate resting times. When ready, bake the dough in a ventilated oven at 160°C for 15 minutes, and carefully remove it from the mold.

2nd - During the resting times of the dough, we can make the blueberry jelly and lychee chantilly. These will need to be refrigerated for at least four hours to set properly. Once the sub-recipes are finished and the required resting or baking times are completed, we need to coat the meringues with a mixture of cocoa butter and white coating (in equal parts).

3rd - Make a chestnut paste using a cutter robot. Once the paste is ready, it should be stored in a piping bag. The tart crust is then filled with the chestnut paste, and the meringue is placed on top. The dessert is covering it with lychee whipped cream and finishing it off with the blueberry jelly. To add a decorative touch, fresh blueberries are arranged on top, and a spray gun is used to apply a neutral glaze. Lastly, a chocolate circle can be used for decoration.

NOTES

ANDROS Chef

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