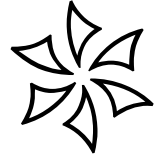




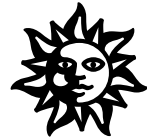
# Seasonal CONCEPTS



ALL SEASONS



SPRING



SUMMER



FALL



WINTER

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# Seasonal CONCEPTS

## Almond Sponge Cake

Yield 2 x 10" cakes

17 oz	500 gr	Almond Paste <b>502002</b> (1 part almond - 1 part sugar)
6 oz	185 gr	Soft Butter
11 oz	325 gr	Egg Yolks
9 oz	280 gr	Egg Whites
3 oz	90 gr	Sugar
7 oz	190 gr	All Purpose Flour
1/4 oz	10 gr	Baking Powder
16 oz	475 gr	Caramelized Almond Flour

### Preparation

- Combine Almond Paste, soft butter and egg yolks, mix until smooth.
- Whip egg whites and sugar to soft peak, fold into the above mixture.
- Sieve flour and baking powder, add to caramelized almond flour.
- Fold into mix.
- Pour into 2 x 10" cake rings, on a parchment lined sheet pan.
- Bake at 380°F for 25 – 30 minutes.

### CARAMELIZED ALMOND FLOUR

14 oz	400 gr	Almond Flour <b>040001</b>
4 oz	120 gr	Powdered Sugar
1/4 oz	10 gr	Water

### Preparation

- Combine Almond flour and powdered sugar.
- Spray lightly with water.
- Roast in a hot oven until golden brown.





# Seasonal CONCEPTS

## Chocolate Almond Sponge Cake

Yield 2 x 10" cakes

21 oz	600 gr	Almond Paste <b>502002</b> (1 part almond - 1 part sugar)
13 oz	380 gr	Egg Yolks
1 oz	30 gr	Water
3 oz	85 gr	Unsweetened Chocolate Paste <b>505004</b>
8 oz	240 gr	Egg Whites
4 oz	120 gr	Sugar
5 oz	140 gr	Cake Flour
2 oz	60 gr	Butter

### Preparation

- Combine Almond Paste, egg yolks and sugar. Mix until smooth.
- Add melted Unsweetened Chocolate Paste and mix until well combined.
- Prepare a meringue with egg whites and sugar.
- Fold in meringue to above mixture.
- Fold in sifted cake flour and melted butter.
- Fill 2 cake rings (10"), on parchment lined sheet pan.
- Bake at approx. 380° F for 25 - 30 minutes.





# Seasonal CONCEPTS

## Blueberry Yogurt Cake

Yield 2 x 10" cake

Sugar dough disc for base

1 layer of almond sponge cake

### BLUEBERRY YOGURT CREAM

10 oz	300 gr	Sugar
5 oz	600 gr	Plain Yogurt
1 oz	26 gr	Sheets of Gelatin (16 sheets) <b>018019</b>
15 oz	900 gr	Heavy Whipped Cream
17 oz	500 gr	Blueberries

#### Preparation

- Warm sugar and yogurt.
- Soak the sheets of gelatin in cold water. Squeeze out and dissolve.
- Fold in the whipped cream.
- Fold in the blueberries.

### BLUEBERRY COLIS

16 oz	450 gr	Blueberry Puree <b>510015</b>
0.5 oz	12 gr	Sheets of Gelatin (7 sheets) <b>018019</b>
2 oz	60 gr	Sugar

#### Preparation

- Warm the puree with the sugar.
- Soak the sheets of gelatin in cold water, squeeze out and dissolve in the warm puree.
- Pour into a pie tin lined with plastic wrap – freeze.

### ASSEMBLY AND DECORATION

- Take 1 disc of sugar dough for the base.
- Spread with Raspberry Marmalade **505010**
- Place a layer of almond sponge cake directly onto the dough base.
- Take the frozen colis, place in the center of the sponge.
- Place a ring around the cake.
- Fill with the blueberry yogurt cream.
- Freeze.
- Remove from ring, decorate the lower edge of the cake with dark chocolate vermicelli **505028**
- Pipe a bulb of cream on each portion and decorate with a blue marbled piece of Hard White Glaze **500020**

### MARBLING

- Melt Cocoa Butter Tabs **500028**, add a small amount of Blue Candy Color **039002**
- Spread thinly onto a sheet of acetate. Allow to set.
- Melt hard white glaze, spread a thin layer over the blue color.
- Refrigerate.
- Break into small irregular pieces and place a piece in each piped bulb.

### PLATING

- Blueberry Sauce **505042**
- Mini Huppen Rolled Gaufrette **009002**





# Seasonal CONCEPTS

## Brownies

Yields 44 Brownies 3"x3"

16 pc		Eggs
64 oz	1800 gr	Sugar
32 oz	1000 gr	Unsalted Butter (melted)
16 oz	450 gr	Unsweetened Cocoa Paste <b>505002</b>
1 oz	25 gr	Salt
4 oz	110 gr	Corn starch
32 oz	900 gr	AP Flour
2 oz	50 gr	Vanilla Compound <b>011001</b>

### Preparation

- Line a sheet pan with parchment paper.
- Mix the eggs and sugar.
- Add the cooled melted butter.
- Add softened Unsweetened Cocoa Paste, salt and Vanilla Compound.
- Sieve flour and cornstarch.
- Fold into the batter.
- Spread the mixture evenly onto the sheet pan.
- Bake at 400°F for 20 - 25 minutes.
- Cut into 3" x 3" squares.





## Chocolate Cake with Unsweetened Cocoa Paste

Yield - 1/2 sheet pan or 2 x 8" cakes  
Makes a rich dense chocolate sponge cake

8 oz	225 gr	Yolks
6 oz	170 gr	Sugar
5 oz	140 gr	Cake Flour
12 oz	340 gr	Egg white
4 oz	110 gr	Sugar
4 oz	110 gr	Cocoa Paste Unsweetened <b>505004</b>
2oz	55 gr	Butter

### Preparation

- Whip egg yolks and sugar until foamy.
- Sift the cake flour and fold into the yolk mixture.
- Whip the egg whites and second sugar quantity to soft peak.
- Fold half of the whites into the batter.
- Melt unsweetened Cocoa Paste and butter together, add to sponge batter.
- Fold in the remaining whites.
- Bake at 350°F for 20 - 25 minutes.
- Wrap immediately in plastic wrap to keep moist.





## Esprit Des Alpes Dark Chocolate Mousse with Dark Ganache Couverture

A rich dark chocolate mousse with an acidic flavor profile. Deep in color and flavor ideal for layering cakes, desserts or filling into dessert shells.

### PATE A BOMBE

9 oz	260 gr	Egg Yolks
3 oz	100 gr	Sugar
2 oz	50 gr	Water
2 oz	50 gr	Glucose <b>031001</b>

### Preparation

- Boil sugar, water and glucose to 248°F.
- Pour boiled syrup over the beaten yolks and continue beating until cool.

### MOUSSE

11 oz	340 gr	Pate a Bombe
11 oz	300 gr	Couverture Dark for Ganache <b>500030</b>
20 oz	570 gr	Whipped cream

*(Couverture can be used in either block, tablet or coin form with the same results)*

### Preparation

- Melt the Couverture.
- Fold into the Pate a Bombe.
- Fold in whipped cream.







# Seasonal CONCEPTS

## Chocolate Passion

### PASSION FRUIT CRÈME BRULÉE

8 oz	225 gr	Yolks
1 pc		Egg
6 oz	170 gr	Sugar
4 oz	120 gr	Passion Fruit Puree <b>030003</b>
26 oz	740 gr	Heavy Cream
9 oz	255 gr	Milk
2 pc		Sheets of Gelatin <b>018019</b>

#### Preparation

- Bring the cream and milk to a boil.
- Mix the yolks, egg, and sugar together, add the passion fruit puree.
- Temper some of the milk into the egg mixture, mix well.
- Add remaining milk, strain into a hotel pan.
- Bake in a water bath for about 40 minutes (until set) at 325°F.
- Freeze and cut out discs for inlaying in chocolate mousse.

### ESPRIT DES ALPES DARK CHOCOLATE MOUSSE

#### Pate a Bombe

9 oz	260 gr	Egg Yolks
3 oz	100 gr	Sugar
2 oz	50 gr	Water
2 oz	50 gr	Glucose <b>031001</b>

#### Preparation

- Boil sugar, water and Glucose to 248°F.
- Pour boiled syrup over the beaten yolks and continue beating until cool.

#### Mousse

340 gr	11 oz	Pate a Bombe
300 gr	11 oz	Couverture Dark For Ganache <b>500031</b>
570 gr	20 oz	Whipped cream

*(Couverture can be used in either block, tablet or coin form with the same results)*

#### Preparation

- Melt the couverture.
- Fold into the Pate a Bombe.
- Fold in whipped cream.



### ASSEMBLY AND DECORATION

- Line 2' diameter ring molds with acetate strip **001028**.
- Pipe in a layer of mousse, place a disc of frozen passion fruit crème brulée in the center and fill with mousse.
- Spread flat and freeze.
- Unwrap the mousse and wrap in a white chocolate strip, decorate with gold leaf **081001**.

### COUVERTURE WRAP

- Melt White Couverture **500010** and cool to 90°F – do not temper.
- Place a sheet pan in the freezer.
- Dust Cocoa Powder **018013** over the back of the frozen sheet pan.
- Empty a small amount of melted white couverture over the cocoa powder and spread quickly into a long strip.
- Lift off the frozen tray with the help of a spatula and immediately wrap around the frozen dessert.
- Allow to thaw out in the refrigerator.
- Place on a fluted chocolate cookie dough base before serving.



# Seasonal CONCEPTS

## Chocolate Pear Cake

yields 2 10" cakes

- 1 disc of chocolate sugar dough
- 2 layers of almond sponge cake

### CHOCOLATE MOUSSE

10 oz	300 gr	Egg whites
10 oz	300 gr	Sugar
1/4 oz	15 gr	Gelatine (9 sheets) <b>018019</b>
10 oz	300 gr	Couverture Dark 63% <b>500007</b>
2 oz	75 gr	Water
26 oz	750 gr	Heavy Whipped Cream

*(Couverture can be used in either block, tablet or coin form with the same results)*

### Preparation

- Warm the egg whites and sugar.
- Soak the sheets of gelatin in cold water, squeeze out, add to the warm whites.
- Whip to a meringue.
- Melt the couverture.
- Add the water to the couverture, add to the meringue.
- Fold in the whipped cream.

### ASSEMBLY AND DECORATION

- Spread Apricot Marmalade **505012** onto chocolate sugar dough base.
- Place a disc of chocolate almond sponge over it.
- Cover the sponge with a layer of canned sliced pears.
- Place a cake ring around the sponge and pour a layer of chocolate mousse over the pears.
- Place a smaller disc of chocolate almond sponge in the center, fill the ring to the top with mousse.
- Refrigerate or freeze.
- Decorate each slice with a bulb of heavy whipped cream and place a segment of a pear on it.

### PLATING

- Chocolate Dessert Sauce





# Seasonal CONCEPTS

## Dark Chocolate Marquise

A rich, firm yet creamy chocolate Marquise comparable to a chocolate patè.

17 oz	480 gr	Couverture Dark 63% <b>500010</b>
10 pc		Egg Yolks
6 oz	170 gr	Heavy Cream
10 oz	280 gr	Butter

*(Couverture can be used in either block, tablet or coin form with the same results)*

### Preparation

- Break the couverture tablets into small pieces.
- Bring the butter and cream to a boil.
- Temper the egg yolks with the boiled cream & butter.
- Return to the pan and very carefully heat to rose (180°F).
- Pass through a sieve over the couverture pieces.
- Stir until melted and homogenous.
- Pour into a shallow ring or a terrine mold.
- Serve with whipped cream.

### DOUBLE CREAM CHOCOLATE MARQUISE

Substitute 20 oz 750 gr Couverture Double Cream **500003**





# Seasonal CONCEPTS

## Double Chocolate Chip Pecan Cookies

Yield 24 cookies

7 oz	200 gr	Couverture Dark <b>500031</b>
4 oz	115 gr	Couverture Cremant 44% <b>507001</b>
4 oz	115 gr	Butter
1/4 oz	10 gr	Vanilla Compound <b>011001</b>
2 oz	60 gr	Instant Espresso Powder
3 pc		Whole Eggs
3 oz	75 gr	Light Brown Sugar
8 oz	220 gr	Sugar
4 oz	115 gr	All Purpose Flour
pinch	5 gr	Baking Soda
pinch	5 gr	Salt
12 oz	340 gr	Couverture Cremant Cubes 44% <b>507002</b>
7oz	200 gr	Chopped Pecan Nuts

*(Couverture can be used in either block, tablet or coin form with the same results)*



### Preparation

- Melt the Couverture Dark and Couverture Cremant in a microwave or over a double boiler.
- Stir in melted butter.
- Heat Vanilla Compound, add instant espresso powder and stir until dissolved.
- Add to the melted chocolate and butter.
- Place over a bowl of warm water to ensure that the chocolate does not set.
- Place eggs with both sugars over a water bath and stir with a whisk until hand warm.
- Place on a mixer and beat until foamy, the mixture should leave a ribbon trail when the whisk is lifted out of the mix.
- Fold the egg mixture into the melted chocolate mixture.
- Sieve the flour with the salt and baking powder. Fold into the chocolate mixture.
- Fold in the chocolate cubes and the nuts.
- Scoop out onto a baking sheet and bake at 375°F for approx. 12 minutes.



# Seasonal CONCEPTS

## Double Cream Croquant Pralines

Yield 110 pieces

24 oz	700 gr	Couverture Double Cream <b>500003</b>
7 oz	200 gr	Soft Unsalted Butter
110 pc		Chocolate Covered Nougatine Discs <b>004206</b>

*(Couverture can be used in either block, tablet or coin form with the same results)*

### Preparation

- Pipe a little couverture on the underside of each Nougatine Disc and stick it to a piece of parchment paper laid on a sheet pan.
- Cream the butter until soft and smooth.
- Melt the couverture and bring the temperature down to approximately 90°F.
- Add gradually to the creamed butter, stirring constantly ensuring even incorporation of the couverture.
- Allow to cool to piping consistency.
- Pipe a bulb of butter ganache on each Nougatine Disc.
- Leave in a cool place overnight to harden slightly.
- Dip in tempered Double Cream Couverture.





# Seasonal CONCEPTS

## Esprit Des Alpes Chocolate Ganache Glaze

8 oz	235 gr	Water
11 oz	310 gr	Sugar
2 oz	60 gr	Glucose <b>031001</b>
14 oz	400 gr	Sugar Syrup (from above)
24 oz	700 gr	Heavy Cream
7 oz	200 gr	Glucose <b>031001</b>
31 oz	900 gr	Dark Chocolate Hard Glaze <b>500019</b>
7 oz	200 gr	Couverture Dark For Ganache <b>500031</b>
4 oz	100 gr	Cocoa Paste Unsweetened <b>505002</b>

*(Couverture can be used in either block, tablet or coin form with the same results)*

### Preparation

- Make a syrup from the water, sugar and Glucose by bring the ingredients to a boil.
- Scale the syrup and combine in a pot with cream and Glucose, bring to 176 °F.
- Melt the couverture, Hard Glaze and Cocoa Paste.
- Add to the warmed liquids, whisk until smooth.
- Strain, cover and refrigerate.
- Warm to a temperature of 95°F before use.





# Seasonal CONCEPTS

## Esprit Des Alpes Dark Chocolate Mousse 63%

A rich dark chocolate mousse with an acidic flavor profile. Deep in color and flavor ideal for layering cakes, desserts or filling into dessert shells.

### PATE A BOMBE

9 oz	260 gr	Egg Yolks
3 oz	100 gr	Sugar
2 oz	50 gr	Water
2 oz	50 gr	Glucose <b>031001</b>

#### Preparation

- Boil sugar, water and glucose to 248°F.
- Pour boiled syrup over the beaten yolks and continue beating until cool.

### MOUSSE

11 oz	340 gr	Pate a Bombe
11 oz	300 gr	Couverture Dark 63% <b>500007</b>
20 oz	570 gr	Whipped cream

*(Couverture can be used in either block, tablet or coin form with the same results)*

#### Preparation

- Melt the couverture.
- Fold into the Pate a Bombe.
- Fold in whipped cream.





# Seasonal CONCEPTS

## Esprit Des Alpes Dark Chocolate Mousse 73%

A rich dark chocolate mousse with bitter chocolate flavor profile. Extra deep in color and flavor ideal for layering cakes, desserts or filling into dessert shells.

### PATE A BOMBE

9 oz	260 gr	Egg Yolks
3 oz	100 gr	Sugar
2 oz	50 gr	Water
2 oz	50 gr	Glucose <b>031001</b>

#### Preparation

- Boil sugar, water and Glucose to 248°F.
- Pour boiled syrup over the beaten yolks and continue beating until cool.

### MOUSSE

11 oz	340 gr	Pate a Bombe
9 oz	250 gr	Couverture Extra Dark 73% <b>500002</b>
20 oz	570 gr	Whipped cream

*(Couverture can be used in either block, tablet or coin form with the same results)*

#### Preparation

- Melt the couverture.
- Fold into the Pate a Bombe.
- Fold in whipped cream.







# Seasonal CONCEPTS

## Esprit Des Alpes Dark Semi Sweet Chocolate Mousse 50%

A mousse with the full flavor of dark chocolate with a touch of sweetness suitable for layering in a cake or for filling into dessert shells.

### PATE A BOMBE

9 oz	260 gr	Egg Yolks
3 oz	100 gr	Sugar
2 oz	50 gr	Water
2 oz	50 gr	Glucose <b>031001</b>

### Preparation

- Boil sugar, water and Glucose to 248°F.
- Pour boiled syrup over the beaten yolks and continue beating until cool.

### MOUSSE

11 oz	340 gr	Pate a Bombe
13 oz	350 gr	Couverture Dark 50% <b>500011</b>
20 oz	570 gr	Whipped cream

*(Couverture can be used in either block, tablet or coin form with the same results)*

### Preparation

- Melt the couverture.
- Fold into the Pate a Bombe.
- Fold in whipped cream.





## Esprit Des Alpes Double Cream Chocolate Mousse

A rich tasting mousse with the depth of dark chocolate and the creaminess of double cream.  
Stable enough to slice when layered in a cake.

6 oz	170 gr	Sugar
6 oz	170 gr	Water
6 pc		Egg Yolks
2 pc		Whole Eggs
6 Sheets		Gelatin <b>018019</b>
16 oz	460 gr	Double Cream Couverture <b>500003</b>
32 oz	900 gr	Whipped Heavy Cream

*(Couverture can be used in either block, tablet or coin form with the same results)*



### Preparation

- Bring the sugar and water to a boil.
- Place yolks and eggs in a mixer and whip until foamy.
- Add the boiled syrup to the egg once it has reached a temperature of 248°F.
- Continue whipped until cool.
- Soak the gelatin sheets in cold water until soft. Squeeze off the excess water and warm until dissolved.
- Add the melted gelatin to the pate a bombe..
- Melt the Couverture and fold into the pate a bombe.
- Fold in the whipped cream.
- Fill into molds, refrigerate.



# Seasonal CONCEPTS

## Esprit Des Alpes White Chocolate Mousse

A soft creamy mousse with a pleasant white couverture flavor without too much sweetness, suitable for serving in chocolate cups.

11 oz	300 gr	Heavy Cream
7 oz	200 gr	Egg Yolks
31 oz	900 gr	White Couverture <b>500010</b>
28 oz	800 gr	Heavy Whipped Cream

*(Couverture can be used in either block, tablet or coin form with the same results)*

### Preparation

- Bring the cream to a boil.
- Temper the yolks, return to the pan and heat carefully to rose.
- Break the couverture into small pieces and sieve the hot anglaise over the couverture.
- Stir until melted.
- Allow to cool and fold in the whipped cream.

### Suggestion

- To make the mousse firm enough to cut add:  
13 Gelatin Sheets **018019**
- Soak in cold water until soft and add to the hot anglaise mixture.





# Seasonal CONCEPTS

## Extra Dark Chocolate Chiboust

Yield 24 chocolate dessert scallops

### CHIBOUST

14 oz	400 gr	Egg Whites
6 oz	170 gr	Sugar
9 oz	250 gr	Milk
9 oz	250 gr	Cream
2 oz	50 gr	Sugar
5 oz	160 gr	Egg Yolks
1½ oz	30 gr	Corn Starch
17 oz	500 gr	Couverture Extra dark 73% <b>500002</b>

*(Couverture can be used in either block, tablet or coin form with the same results)*

### Preparation

- Whip the egg whites with the first sugar quantity to soft peak.
- Melt the Couverture.
- Blend the sugar, corn starch and egg yolks to a smooth paste.
- Bring the cream and milk to a boil, add to the yolk mixture and return to the pan.
- Bring to a boil, stirring constantly.
- Remove from the heat and quickly add a small amount of the whipped egg whites.
- Add the melted couverture and the remaining whites.
- Blend together until smooth and fill into scalloped dessert cups **004109**.

### PLATING

- Garnish with fresh fruits and serve with Arte Piatto Dessert sauce.
- The chiboust can be layered with fresh raspberries and/or chocolate sponge cake.





# Seasonal CONCEPTS

## Esprit Des Alpes Milk Chocolate Mousse

A creamy milk chocolate mousse made with an Anglaise base, lightened with Swiss meringue suitable for serving in chocolate dessert shells or for scooping from the bowl.

20 oz	550 gr	Milk Couverture <b>500012</b>
8 oz	240 gr	Heavy Cream
6 pc		Egg Yolks
4 oz	110 gr	Sugar
6 pc		Egg Whites
4 oz	110 gr	Granulated Sugar
32 oz	960 gr	Heavy Whipped Cream

*(Couverture can be used in either block, tablet or coin form with the same results)*

### Preparation

- Break the milk couverture into small piece, melt.
- Heat the heavy cream with 2oz of sugar, combine the yolks with the remaining 2 oz of sugar.
- Temper the yolks with the boiled cream.
- Return to the heat and carefully warm to rose (180°F).
- Sieve.
- Warm the egg whites with the sugar and whip to a soft peak.
- Combine the melted Couverture with the sauce Anglaise.
- Gently fold in the Swiss meringue, fold in the whipped cream.
- Refrigerate.





# Seasonal CONCEPTS

## Esprit Des Alpes Fruity Dark Ganache Discs

14 oz	385 gr	Heavy Cream
16 oz	465 gr	Couverture Dark 63% 500007
2 oz	75 gr	Glucose 031001
2 oz	75 gr	Butter (soft)

*(Couverture can be used in either block, tablet or coin form with the same results)*

### Preparation

- Break up the couverture tablets into small pieces.
- Bring the cream to a boil.
- Remove from heat and add the couverture pieces.
- Allow to stand for a few minutes then stir carefully.
- Give the couverture time to melt down, stirring occasionally.
- Add the soft butter in small pieces, stir until melted.
- Pour into a frame, spread evenly and allow to set.
- Cut into desired shapes and dip with tempered Couverture Dark 63% .





# Seasonal CONCEPTS

## Ganache Cake

### CHOCOLATE ALMOND SPONGE CAKE

Yield 1 x 1/2 sheet pan

21 oz	600 gr	<b>502002</b> Almond Paste (1 part almond - 1 part sugar)
13 oz	380 gr	Egg Yolks
1 oz	30 gr	Water
3 oz	85 gr	Unsweetened Chocolate Paste <b>505004</b>
8 oz	240 gr	Egg Whites
4 oz	120 gr	Sugar
5 oz	140 gr	Cake Flour
2 oz	60 gr	Butter

#### Preparation

- Combine Almond Paste, egg yolks and sugar. Mix until smooth.
- Add melted unsweetened chocolate paste and mix until well combined.
- Prepare a meringue with egg whites and sugar.
- Fold in meringue to above mixture.
- Fold in sifted cake flour and melted butter.
- Fill into a 1/2 sheet pan lined with parchment paper.
- Bake at approx. 380° F for 25-30 minutes.

### LIGHT GANACHE FILLING

18 oz	500 gr	Couverture Dark For Ganache <b>500031</b>
18 oz	500 gr	Heavy Cream
10 oz	300 gr	Loosely Whipped Heavy Cream

*(Couverture can be used in either block, tablet or coin form with the same results)*

#### Preparation

- Break the couverture tablets into small pieces.
- Bring the cream to a boil and pour over the couverture.
- Stir regularly until the couverture and cream have emulsified.
- Allow the ganache to cool until 95°F.
- Fold in the loosely whipped cream.

### ASSEMBLY AND DECORATION

- Cut the chocolate sponge into 3 layers.
- Place one layer of sponge into the base of a rectangular frame.
- Take 1/3 of the ganache and spread a layer over the sponge.
- Place the second sponge into the frame and layer with ganache.
- Repeat and smooth the top ganache with a warm knife.
- Freeze.
- Cut into 3 strips.
- Glaze with Esprit Des Alpes Chocolate Ganache glaze and cut into slices.
- Garnish with whipped cream, chopped Pistachios **018018** and chocolate Decorations **001067**





# Seasonal CONCEPTS

## Esprit Des Alpes Ganache Couverture Extra Dark 73%

### HEAVY GANACHE

32 oz	900 gr	Heavy Cream (1 part)
38 oz	1080 gr	Couverture Extra Dark 73% (1.2 parts) <b>500001</b>

### MEDIUM GANACHE

32 oz	900 gr	Heavy Cream (1 part)
32 oz	900 gr	Couverture Extra Dark 73% (1 part) <b>500001</b>

### LIGHT GANACHE

32 oz	900 gr	Heavy Cream (1 part)
24 oz	680 gr	Couverture Extra Dark 73%(0.75 part) <b>500001</b>

*(Couverture can be used in either block, tablet or coin form with the same results)*



### Preparation

- Bring heavy cream to a boil.
- Remove from heat.
- Add hot cream slowly into finely chopped couverture.
- Stir carefully until Couverture is completely dissolved.
- Confiseur d'Or flavorings may be added; for example unsweetened nut pastes, liquor concentrates, fruit compounds.
- Pour into clean container and cover with plastic wrap.
- Use as desired.

### SUGGESTIONS

#### Heavy Ganache

- Is ideal for spreading between bars in order to cut out and dip and for forming hand rolled truffles.

#### Medium Ganache

- For fillings of cakes pastries, chocolate specialties.
- Ideal when melted as coating - glaze for cakes and pastries.
- Can be piped and dipped.

#### Light Ganache

- For filling of truffles, pralines or molded items.





# Seasonal CONCEPTS

## Esprit Des Alpes Ganache Dark Couverture 63%

### HEAVY GANACHE

32 oz	900 gr	Heavy Cream (1 part)
48 oz	1350 gr	Couverture Dark 63% (1.5 parts) 500007

### MEDIUM GANACHE

32 oz	900 gr	Heavy Cream (1 part)
40 oz	1125 gr	Couverture Dark 63% (1.25 parts) 500007

### LIGHT GANACHE

32 oz	900 gr	Heavy Cream (1 part)
32 oz	900 gr	Couverture Dark 63% (1 part) 500007

*(Couverture can be used in either block, tablet or coin form with the same results)*



### Preparation

- Bring heavy cream to a boil.
- Add chopped Couverture blocks, tablets or coins.
- Remove from heat.
- Stir carefully until Couverture is completely dissolved.
- Confiseur d'Or flavorings may be added; for example unsweetened nut pastes, liquor concentrates, fruit compounds.
- Pour into clean container and cover with plastic wrap.
- Use as desired.

### SUGGESTIONS

#### Heavy Ganache

- Is ideal for spreading between bars in order to cut out and dip and for forming hand rolled truffles.

#### Medium Ganache

- For fillings of cakes pastries, chocolate specialties.
- Ideal when melted as coating - glaze for cakes and pastries.
- Can be piped and dipped.

#### Light Ganache

- For filling of truffles, pralines or molded items.



# Seasonal CONCEPTS

## Esprit Des Alpes Ganache Couverture Dark for Ganache

### HEAVY GANACHE

32 oz	900 gr	Heavy Cream (1 part)
48 oz	1350 gr	Couverture Dark (1.5 parts) <b>500030</b>

### MEDIUM GANACHE

32 oz	900 gr	Heavy Cream (1 part)
40 oz	1125 gr	Couverture Dark (1.25 parts) <b>500030</b>

### LIGHT GANACHE

32 oz	900 gr	Heavy Cream (1 part)
24 oz	675 gr	Couverture Dark (0.75 part) <b>500030</b>

*(Couverture can be used in either block, tablet or coin form with the same results)*



### Preparation

- Bring heavy cream to a boil.
- Add chopped Couverture blocks, tablets or coins.
- Remove from heat.
- Stir carefully until Couverture is completely dissolved.
- Confiseur d'Or flavorings may be added; for example unsweetened nut pastes, liquor concentrates, fruit compounds.
- Pour into clean container and cover with plastic wrap.
- Use as desired.

### Heavy Ganache

- Is ideal for spreading between bars in order to cut out and dip and for forming hand rolled truffles.

### Medium Ganache

- For fillings of cakes pastries, chocolate specialties.
- Ideal when melted as coating - glaze for cakes and pastries.
- Can be piped and dipped.

### Light Ganache

- For filling of truffles, pralines or molded items.



# Seasonal CONCEPTS

## Esprit Des Alpes Ganache Couverture Dark 50%

### HEAVY GANACHE

32 oz	900 gr	Heavy Cream (1 part)
80 oz	2250 gr	Couverture Dark 50% (2.5 parts) <b>500011</b>

### MEDIUM GANACHE

32 oz	900 gr	Heavy Cream (1 part)
64 oz	1800 gr	Couverture Dark 50% (2 parts) <b>500011</b>

### LIGHT GANACHE

32 oz	900 gr	Heavy Cream (1 part)
48 oz	1350 gr	Couverture Dark 50% (1.5 parts) <b>500011</b>

*(Couverture can be used in either block, tablet or coin form with the same results)*

#### Preparation

- Bring heavy cream to a boil.
- Add chopped Couverture blocks, tablets or coins.
- Remove from heat.
- Stir carefully until Couverture is completely dissolved.
- Confiseur d'Or flavorings may be added; for example unsweetened nut pastes, liquor concentrates, fruit compounds.
- Pour in clean container and cover with plastic wrap.
- Use as desired.

#### Heavy Ganache

- Is ideal for spreading between bars in order to cut out and dip and for forming hand rolled truffles.

#### Medium Ganache

- For fillings of cakes pastries, chocolate specialties.
- Ideal when melted as coating - glaze for cakes and pastries.
- Can be piped and dipped.

#### Light Ganache

- For filling of truffles, pralines or molded items.

