

AKOYA

Makes 50 desserts

SWEET VANILLA SHORTCRUST

- 189 g Butter 84% fat
 - 3 g Salt
 - 62 g Icing sugar
 - 7 g Egg yolk
 - 172 g All-purpose flour
 - 34 g Cornstarch
 - 1 Vanilla bean
- Sift the flour, cornstarch and icing sugar.
 - Cook the egg yolk in the microwave.
 - Mix everything together with the butter and salt.
 - As soon as the mixture is smooth, roll out between two sheets and leave to cool.
 - Bake at 160°C/320°F until golden and store in a cool, dry place.

PRESSED DULCEY PEARL SHORTCRUST

- 400 g Cooked Sweet Vanilla Shortcrust
 - 250 g ÉCLATS D'OR
 - OR Crushed pirouette cookies
 - 400 g DULCEY CRUNCHY PEARLS
 - 200 g DULCEY 32% COUVERTURE
- Reduce the pastry to crumbs in a food processor and then add the Éclat d'Or and the melted chocolate.
 - Finish with the Dulcey Crunchy Pearls.
 - Tip: Use pastry trimmings left over from your other recipes.

BASIC CUSTARD

- 485 g Whole milk
 - 97 g Egg yolks
 - 48 g Sugar
- Mix the egg yolks with the sugar without whitening. Bring the cream and milk to a boil and pour onto the egg yolks. Cook until the mixture coats the back of a spoon at 84-85°C/183-185°F.
 - Strain and use immediately.

DULCEY CRÉMEUX

- 630 g Basic Custard
 - 366 g DULCEY 32% COUVERTURE
 - 4 g Gelatin
- Take the hot and strained custard and emulsify using a rubber spatula with the chopped or melted chocolate (as for a ganache) until smooth, glossy and elastic.
 - Blend to perfect the emulsion, taking care not to incorporate any air and working at 35-45°C/95-113°F.
 - This technique will ensure the cremeux is always smooth, even after thawing.

PEAR CARAMEL COMPOTE

- 905 g Pear
 - 189 g Sugar
 - 58 g Butter
 - 86 g Whipping cream 35% fat
 - 8 g Powdered gelatin
 - 41 g Mineral water
 - 12 g Pear liqueur
- Rehydrate the gelatin in cold water.
 - Cut the pears into cubes, pan fry for a few minutes and then drain, setting the juice aside.
 - Meanwhile, make a dry caramel with the sugar and then stop the cooking with the warmed butter and cream.
 - Add the gelatin and liqueur.
 - Tip the pears immediately into the caramel, bring briefly to a boil and set aside in the refrigerator.

VANILLA VIENNOIS

- 130 g Egg yolks
 - 348 g Whole eggs
 - 272 g Sugar
 - 217 g Egg whites
 - 87 g Sugar
 - 174 g Cake flour
 - 22 g Vanilla powder
- Whip the eggs, egg yolks and the larger quantity of sugar in a freestanding mixer.
 - Whip the egg whites and add the smaller quantity of sugar.
 - Combine the whipped egg whites with the first mixture and then add the sifted flour.
 - Weigh out the batter and pour onto a silicone mat, smoothing out the top.
 - Sift the vanilla powder evenly over the top to decorate.

ABSOLU GOLD VANILLA SPRAY MIX

- 500 g ABSOLU CRISTAL NEUTRAL GLAZE
 - 50 g Water
 - Sparkling gold powder
 - 1 Vanilla bean
- Melt the Absolu Cristal glaze with the water.
 - Add the vanilla and sparkling gold powder.
 - Spray immediately using a spray gun at around 80°C/176°F.

ASSEMBLY AND FINISHING

Bake the Vanilla Viennois on sheets at 230°C/450°F for 6-7 minutes in a convection oven. Cut the cake into 35 x 52 cm pieces and then soak each piece in 150 g of pear juice (obtained when the pear cubes were drained). Spread 450 g of Pear Caramel Compote on each piece of cake. Blast freeze. Spread 450 g of Dulcey cremeux on top. Set aside in the blast freezer and then roll up tightly like a traditional log. Place in a large U mold (ref. 2171) Make the Pressed Dulcey Pearl Shortcrust and sprinkle 25 g per 7.5 cm ring, pressing down evenly with the back of a spoon. Leave to set and then unmold and cut into 2 cm-thick slices.

Place in the center of the disks of Pressed Shortcrust and then spray with the Absolu Gold Vanilla Spray. Decorate with a few Dulcey Crunchy Pearls.



P E A R L S



CRUNCHY PEARLS

For colorful creations

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OPLAYS
CRUNCHY
PEARLS
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CRUNCHY PEARLS

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CRUNCHY PEARLS IN 4 COLORS

A generous coating of chocolate over a center of puffed and slightly toasted cereals. These pearls are particularly suitable for refrigerated and frozen applications, retaining their crunchiness and chocolate note to enhance your creations even more.



NEW PRODUCTS				
REFERENCE	DULCEY	OPALYS	DARK CHOCOLATE	CARAMÉLIA
PACKAGING	3 Kg bag Code 10840	3 Kg bag Code 10843	3 Kg bag Code 4719	3 Kg bag Code 8425
INGREDIENTS	Biscuit cereals coated in 87% white chocolate (35% cocoa butter minimum)	Biscuit cereals coated in 87% white chocolate (34% cocoa butter minimum)	Biscuit cereals coated in Valrhona dark chocolate (55% cocoa minimum, pure cocoa butter)	Biscuit cereals coated in Valrhona milk chocolate with a caramel taste (36% cocoa minimum, pure cocoa butter)
BEST BEFORE	10 months	10 months	14 months	12 months
STORAGE	Keep in a dry place between 16 and 18°C (60-64°F)	Keep in a dry place between 16 and 18°C (60-64°F)	Keep in a dry place between 16 and 18°C (60-64°F)	Keep in a dry place between 16 and 18°C (60-64°F)
ASPECT				

ALSO DISCOVER

DARK CHOCOLATE PEARLS

Stable when cooked, Chocolate Pearls add a little extra something to countless cooked preparations, giving them a strong chocolate taste and melting texture. They can also be used in all kinds of cold preparations and mixtures, both as an ingredient and for decoration.



4 Kg bag
Code: 4341
Best before:
14 months

SUGGESTIONS FOR USE

So many ways they can be used!



AS AN INGREDIENT IN COLD RECIPES

- In mousses: Chocolate, praliné, fruit and other mousses
- In creams: Chocolate, praliné, fruit, ganache and other creams
- In soft textures: Nougats, marzipan, fruit jellies etc.
- In ices: Sorbets and ice-creams
- In bars and individual chocolate bonbons

IN DECORATIONS

- Plated desserts, ice-cream desserts, tarts, verrines, individual chocolate bonbons etc.

FOR NIBBLING

- For re-sale: Valrhona Pearls can be repackaged in different ways for a gourmet treat, as a gift, or simply as a snack.
You can also offer them as a courtesy treat in your establishment or to be enjoyed with coffee after a meal.

TIPS

- In the blink of an eye, add some texture to your dessert by placing a layer of crunchy pearls of your choice between two cold mixtures.

- Expand your range of packages to meet all customer expectations (for nibbling or for gifts).
- Offer different sized packages (20 g, 75 g, 150 g, and 500 g) for all your customers' needs (cooking, nibbling, etc.).

