

Herve Lemonon

Soufflé minute

Cru' Chestnut & chocolate soufflé

125 g Butter
75 g Carma milk Swiss top chocolate (DKSH)
400 g Cru' Chestnuts Puree (DKSH)
75 g sugar
100 g egg yolk
390 g egg white
30 g Grand Marnier Rum 54 (DKSH)
20 Pcs Poached Small Chestnut chopped

- Melt milk chocolate and butter add the chestnut Cru', then the egg yolk, the rum then whisk the egg white with the sugar (soft pick)
- Fold on to your mix and pour in your soufflés mould 3/4 witch you have pre butter before with sugar coating.
- Cook at 200 for 8 minute
- Recipe for 20 espresso cups



Guayaquil 64% tube

Warm spicy chocolate drink

800g Milk
30 g sugar
15 g Grand Marnier (dksh)
250 g Guayaquil 64 chocolate (dksh)
200g Water
1/4 Thai chili
2 pcs star anis
1 pc glove
1 pc cinnamon
1 pinch Ground paper



- Boil the milk, water, sugar, add all the spices, then pour on the chocolate coins, when it reaches 40 degrees add the Grand Marnier, reserve in a fridge and serve the next day

Sweet dream

Lychee& rose marshmallow

300 g Lychee la fruitiere puree (DKSH)
40 g rose marmalade jupe (DKSH)
40 g Gelatin leaves
900 g sugar
100 g glucose
230 g water
150 g egg white

- Make a meringue Italian with the sugar, water and glucose, cook at 123 degree then pour over your mix egg white.
- After Pre – softened the gelatine in cold water then drained, add the lychee puree and the rose marmalade then melt this mix over Bain Marie (hot water)
- You need to wait that the meringue cool down a bit before you pour the mix in (lychee puree, gelatin, rose) then wait until the mix& meringue the right texture(warm) to pipe it on your fresh strawberry with was already dipped in dark chocolate 70 %
- Recipe for 200 pcs strawberry



Corneto feuillentine

Cigarette mix

300 g soft butter
350 g icing sugar
250 g cake flour
5 g vanilla extra
(DKSH)
1 pc lemon zest
8 pc fresh egg white



- Mix the soft butter add the icing sugar, then the flour and at last the row egg white, vanilla extra ,and lemon zest .
- Don't over mix, the mix must rest at least one hour before cooking on a brush butter tray, cook at 190 degrees buee close when just cook give it the shape of a ice cream cone, reserve in close container at room temperature
- Recipe for 120 pcs

Pralin Feuilletine

625 g pralin feuilletine (DKSH)
95 g Mycryo (DKSH)
95 g milk chocolate carma milk Swiss top (DKSH)
1 tea sp grand marnier cognac 60 degree (DKSH)

Melt mycryo and milk chocolate poor on the pralin feuilletine mix with a spatula and add the cognac, when the filling is getting thick pipe into the cornet, then dipped the tip of the cornet in 70 % dark chocolate couverture, garnish with one pc of fresh blackberry on top with gold leaf.

La marquise raspberry

Chocolate Marquise

375 g dark chocolate extra bitter 58% cacao Barry
370 g butter
6 pcs egg yolk
100 g sugar
400 g egg white
275 g sugar

- Melt chocolate with butter over bain marie, and then add the mix egg yolk with caster sugar in, at last add and fold in the whisk egg white stiffen with caster sugar.
- Bake at 200 degree for 20 minutes, buce open.



Raspberry light cream

150 g Raspberry la fruitiere puree (DKSH)
5 pc gelatin
25 g Kirsch
350 g Elle & Vire whipping cream (DKSH)
75 g icing sugar

- Pre- softened the gelatin in cold water then drained add the raspberry puree and the kirsch melt all in a Bain Marie, whipped up the cream with the icing sugar then add the gelatin, raspberry puree and the kirsch into the whipping cream when still warm.
- File up a piping bag then pipe on each pc of chocolate marquise witch as been coated on top with a thin layer of temper dark covertures chocolate, then cute and put one fresh raspberry in half on top of each pc.

Passion

Biscuit Capuccine

30 g egg white powder
240 g caster sugar
540 g fresh egg white
240 g almond powder
240 g coconut powder
90 g bread flour
360 g caster sugar



- Combine egg white powder and 240 g of caster sugar to add into your whipped fresh egg white, and then fold in all the rest of the dry ingredient.
- Cook at 180 degree 8 to 10 minute recipes for 2 trays.

Passion fruit cream

1 lt passion fruit puree la fruitiere (DKSH)
300 g egg yolk
375 g whole eggs
300 g sugar
375 g butter

- Boil the passion fruit puree with half of the sugar ,then mix the rest of sugar with the eggs and egg yolk ,cook like a custard cream when the mix is cool down to 40 degree add the remaining butter, make a emulsion .

Coconut mousse

14 g gelatin sheet
400 g coconut puree
100 g Italian meringue
300g whipping cream

- Pre-softened the gelatin in cold water then drained, then melt the gelatin over Bain Marie before adding the coconut puree warm.
- Mix the coconut, gelatin into the meringue, and then fold in the whipping cream at last.

Seven Heaven

Pistachio macaroon

240 g almond powder
440 g icing sugar
30 g pistachio powder
200 g egg white
60 g sugar
20 g egg white powder



- Start to whip up the egg white, and from the beginning pour in the sugar and the egg white powder, then when the meringue become firm folds in all the rest of the ingredient, mix by hand until shiny, pipe into a silpat, for me in Macau I will wait 2 hours before putting in a oven at 160 degree, cook for 13 minute in a deck oven).
- buee open , after the garnish is done put the macaroon in a box, and in a freezer.

Vanilla and olive oil mascarpone mayonnaise

100 g elle& vire cream
120 g sugar
3 pcs vanilla bean
3 pcs gelatin sheet
350 g olive oil
500 g mascarpone

- Soak gelatin leaves in cold water .boil the cream, sugar and vanilla bean. infuse for 20 minutes, heat again, drain it and add in the squeezed gelatin leaves .put the mixture in robot coupe or in a mixer and add the olive oil a little at a time to obtain a mayonnaise texture .add the mascarpone as well and keep the mixture in a container in the fridge, when is started to set garnish your macaroon

Strawberry and tomato jelly

800 g tomato puree
160 g straw berry puree la fruitiere (DKSH)
90 g lemon juice
150 g sugar
40 g gelatin sheet

- Soak the gelatin leaves in cold water, warm 1/4 of the tomato puree at 45 degree to dissolve the squeezed gelatin leaves into. mix well with the rest of the purée, sugar and lemon juice.
- Poor into a empty white chocolate truffle shell, reserve in a freezer ,use the chocolate gun to spray with red color(to look like a tomato) then make the finish end of the tomato using some green chocolate over a plastic empty shell ,(see photos)

Japanese Touch

White chocolate yuzu mousse

150 g milk
92 g egg yolk
60 g sugar
6 g gelatin
165 g white chocolate lindt(DKSH)
200 g Yuzu marmalade
346 g cream ell& vire (DKSH)



- Slightly beat the egg yolk with the sugar then add half of the boil milk on top, then poor all your mix on the rest of the hot milk and do like a vanilla sauce, add your gelatin leaves witch was soak in cold water then squeezed in, then add the yuzu marmalade and the white chopped chocolate, check the temperature as you should fold in the whipping cream when the mix still warm.

Rice crispy chocolate praline

100 g Rice krispies (Kellogg's)
500 g pralin feuillentine(DKSH)
150 g mycryo (DKSH)
100 g milk chocolate carma milk Swiss top(DKSH)

- Melt the mycryo with the milk chocolate, and then poor into the pralin feuillentine& rice crispy, mix well.
- Spread a very thin layer on silpad, put in a freezer and, when ready cut the form needed.

Chocolate chiffon sponge

6 pcs egg yolk
40 g sugar
80 g vegetable oil
80 g milk
30 g cocoa powder extra brute(DKSH)
3 g baking powder
110 g cake flour
240 g egg white
80 g sugar

- Slightly beat the egg yolk with the sugar then add the (oil and milk),add cocoa powder ,baking powder ,cake flour, it look like a thick pancake mix ,then fold in your Wisk egg white sugar at soft peak.
- Oven 170 degree 10 to 12 minute

Almond biscuits

310 g butter
150 g brown sugar
2 g salt
50 g egg
180 g almond powder
320 g cake flour
16 g baking powder

- Mix the butter with the brown sugar then add the egg one by one then add all the rest of the ingredient, don't over mix it, wrap and keep in a fridge for 2 hours before using.

Blackcurrant Napoleon

Mille feuilles dough

500 g bread flour
250 g water
5 g salt

Total weight 755 g

- Mix all the ingredients together, and shape the dough into a bowl.
- Cover in plastic film and let it rest for 1 hour in a fridge.
- Shape the dough like a star
- Put your flat elle & vire extra dry butter(DKSH) 375 g in middle, (the butter and the dough must have the same consistency).
- Give 3 double turns at 1 hour interval with returning the dough in a fridge between each tour.
- the dough must be about 2mm, cut some small round shape puff pastry and let it rest again for 10 minute , cook your puff pastry at 180 degree, when just exit from the oven, brush with a syrup (1kg sugar& 1lt water) so that it will caramelize on top .

Cream mousse line

300 g custard cream
80 g butter
20 g grand Marnier

- Whip up the butter with the Grand Marnier until the texture become very light and white color ,then add the custard cream gradually ,making sure that the temperature of the custard is the same then the butter.
- Brush each disk on top with raspberry glaze
- Use 2 layers of disk plain and one layer the center empty, pipe in between the cream mousse line and garnish the last layer with the blackcurrants (see photo)



Mini Palmito



Mille feuilles dough

- Same recipe as for the blackcurrant mille feuilles
- Cut and flatten one pc of puff pastry into a rectangular shape, spread a thin layer of pralin feuilletine (DKSH) on top ,then fold both side twice(see photo) then roll over custard sugar, cut and bake ,when cook turn over so that each side are evenly cooked.

Spring Romance

Vanilla Cream brulee

2 LT Elle & vire dessert base-cream
brulee(DKSH)

- Heat up the cream brulee dessert base to degree
- Fill up your plastic glass when temperatures reach 40 degrees then place in a fridge to set nicely.

Sakura agar agar

2.5 lt water
400 g sugar
25 g agar agar powder
20 g Sakura flower dolce essence (DKSH)

- Make syrup with water & sugar after boiling add the agar agar powder and a little red color, let cool down a bit before adding the Sakura essence, then pour in flexipan mold, when set cut your Sakura agar agar in cubes.

Dark chocolate chiffon cake

12 pcs egg yolk
80 g sugar
160 g vegetable oil
160g milk
60g cocoa powder extra brute(DKSH)
6 g baking powder
220 g cake flour
480 g egg white

160 g sugar

- Slightly beat the egg yolk with the sugar then add the mix oil and milk ,add cocoa powder ,baking powder ,cake flour, it look like a thick pancake mix ,then fold in your Wisk egg white sugar at soft peak.
- Oven 170 degree 10 to 12 minute

Sakura syrup

400 g water
200 g sugar
3 tea sp Sakura essence(DKSH)

- Boil the sugar and water together.
- Allow cooling down before adding the Sakura essence, each disk of chocolate chiffon will be dipped in sakura syrup, for structure of the verrine (see photo)

White peach mousse



370 g white peaches puree la fruitiere fruit puree(DKSH)
75 g water
187 g sugar
5 pcs gelatin
80 g egg white
375 g cream elle &vire whipping cream(DKSH)
25 g Peach liqueur
Dices of fresh peach

- Make a meringue Italian with the sugar and egg white (cook at 123 degree), then after cool down, poor the white peach puree together with the gelatin
- Leaves witch was soak in cold water then squeezed then melt into the puree.
- Fold in the soft whipping cream and add the peach liqueur, at last put your diced peach cubes in a center of the mousse.

Almond crumble

100 g butter
100 g sugar
100 g cake flour
120 g almond powder

- Mix all the ingredient together, allow the dough to rest for 1 hour ,then cook it in a oven at 180 degree until golden brown .(having taking care to mix it continually during the all cooking time)

Truffle noir Fleur de sel

Ganache caramel

1lt cream elle&vire whipping cream
(DKSH)
450 g sugar
1kg 600 milk chocolate carma milk Swiss
top (DKSH)
1kg cacao powder Extra brute (DKSH)
Fleur de sel



- Make a dry caramel with the sugar then deglaze with the boil cream
- And poor into the chopped milk chocolate.
- Let it set at 16 degree, then use the mixer to wipe up the ganache, pipe it on silicone paper, when the truffle is set, dip by hand for the first time in a 70 % dark chocolate, then a second time and roll it in cacao powder.