



PARTNER COMMITTED TO EXCELLENCE  
FROM THE LAND TO THE PLATE

# London



15 RECIPES OF INSPIRATION



2<sup>nd</sup> Edition



## Summary

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**Alistair Birt**  
Head Pastry Chef  
at Harrods

**There are many great chefs who have contributed to this book and they showcase the continuous rising standard of pastry in the UK and more especially in London.**

## **Editorial**

I was humbled when asked to contribute and even more so when asked to write the editorial.

The recipes here show what can be created with fantastic produce, technical ability and most importantly, a creative mind. I hope you gain as much inspiration as I did reading them all.

Many thanks to the contributing chefs and their teams for the time and effort put into this collaboration, but especially to the team at Capfruit for bringing us all together.



# The Chefs



## Sarah Barber

Executive Pastry Chef  
at Hotel Cafe Royal

**Sarah Barber is a professional Pastry Chef who for over 18 years has worked in a wide range of establishments, from five star hotels and two-Michelin starred restaurants to the finest patisserie shops.**

Her contemporary, playful style is underpinned by a wealth of knowledge and experience and is at the cutting edge of pastry today.

Sarah began her culinary journey at a very young age. As a child she watched her grandfather, also a professional Chef, and was soon inspired by his passion and love for cooking. Having attended catering college and after just two years working in kitchens, at the age of 18 Sarah decided to move into patisserie as the work was more refined and precise and allowed her to be more creative and artistic. Sarah has since worked both in London and abroad developing and mastering her skills as a Pastry Chef. Most recently Sarah was Executive Pastry Chef at Corinthia Hotel, and has previously held the position of Head Pastry Chef at ME London Hotel, Yauatcha and Dinner by Heston Blumenthal, as well as having worked at Mandarin Oriental, The Ritz and The Connaught.

Further to these prestigious positions and achievements, Sarah has a range of qualifications from chocolate and sugar work showpieces, to petits gateaux and entremets. She has demonstrated at The Chocolate Show, been a finalist in the Academy of Culinary Arts Annual Awards of Excellence, received the Silver Award for APC Dessert of the Year, and the Salon Culinare Display Plated Dessert Silver Award. Sarah's first book, Patisserie Perfection, was published in 2015 and contains over 200 recipes including entremets, pralines, individual chocolates, deconstructed desserts, and petits gateaux.

Since 2016 Sarah has been developing the patisserie menus for Café Royal's prestigious Ten Room restaurant, Oscar Wilde Bar and The Café, nurturing the quality and merit that the hotel is renowned for, as well as developing new and exciting experiences using modern ingredients and techniques inspired by her extensive accolades and skill.



## Alistair Birt

Head Pastry Chef  
at Harrods

**Under the tutelage of Yolande Stanley MCA Alistair travelled across the UK and America visiting top industry names and representing the UK in the 2009 edition of Worldskills.**

Whilst finishing studying for a Hospitality Management degree Alistair joined the team at William Curley MCA where he spent the next 6 years learning his craft and rising through the ranks to Head Chocolatier and Pastry Chef. Alistair then joined Harrods as Head Pastry Chef in 2016.

In 2013 he was awarded a coveted acorn award which acknowledges people under 30 who have made a significant contribution to the hospitality industry. He has competed in many competitions including World Chocolate Masters in 2012 and 2015 and the MCA in 2017. In 2018 Alistair was invited to become an ambassador for Cacao Barry.



## Denis Drame

Pastry Chef for TheTasteLab  
by Classic Fine Foods London

**Denis joined Classic Fine Foods to run TheTasteLab.**

He began his career at the City Bakery in New York. He has worked alongside Raymond Blanc and Benoit Blin at the iconic 2-star Michelin restaurant Le Manoir aux Quat'Saisons and after a spell at Dainesfield House, Denis took on the role of Head Pastry Chef at Pennyhill Park.

In addition to his day-to-day commitments, Denis regularly judges pastry competitions and was himself awarded of the Master of Culinary Arts.



## Baptiste Frement

Head Pastry Chef  
at B Bakery London

**I was born in the Berry region near Sancerre, growing up surrounded by cakes; my father knew just how to transmit his passion for this wonderful profession to me.**

I began my apprenticeship at the age of 14 and, guided by the Compagnons du Devoir spent the next 5 years, living working and studying in towns such as Bourges, Strasbourg, Nimes ...

So I was 19 when I arrived in London and for the next two years was Chef de Parti at Didier's Patisserie, making choux pastries, viennoiserie and entremets for such illustrious clients as Buckingham Palace, Eurostar, Quantas and British Airways.

I then moved on to the Savile Club, a gentleman's club where for the next year I made plated deserts for banquets, weddings and their private dining room.

My next stop was the 5-star Café Royal on Piccadilly Circus, where for four months I prepared chocolates and chocolate centerpieces for the hotel.

Then I left for New Zealand and spent 2 years at Philipp's Chocolate where I led my small staff of two in creating their chocolates, small cakes, entremets and viennoiserie.

I was hired by B Bakery to lead a team of 11, and our work consists of providing individual gateaux for afternoon teas and retail not only in the Covent Garden shop, but also for the shop in Bath. With our highly popular tourist bus tours, we are very busy serving between 1,500 and 2,000 'Afternoon Teas' per week.



## David Girard

Executive Pastry Chef  
at The Dorchester

**I'm David Girard, a French Pastry Chef. I hail from a small village in the middle of Provence, a region that has given me the taste for great seasonal produce.**

I'm 38 and have been in London for 15 years.

After finishing my apprenticeship in cuisine, I decided to do a pastry apprenticeship at the 3-Michelin starred Jardin des Sens in Montpellier where I discovered a completely different world. Here I needed the precision of a surgeon – everything needed to be perfect and precise. I knew what I wanted to do!

I was hired by Alain Ducasse to work in his kitchen in Monaco, but a few days before the Grand Prix one of his Pastry Chefs became ill so I was able to move to the pastry team and I haven't looked back. I then spent 7 years working for the Alain Ducasse group in several establishments in the South of France and then at the Sanderson Hotel in London. Then I decided I wanted to do something different and accepted the post of Head Pastry Chef at Morton's club in Berkley Square. I then moved on to The Greenhouse.

Next I joined the MARC Group as their Corporate Pastry Chef. I loved the job as it involved a lot of travel, gave me insights into the different mentalities in businesses around the world and gave me the liberty to be creative.

5 years later I came to the Dorchester Hotel. I've been here for a 6 happy years. It's hard work, but I love working in such an amazing hotel with such an incredible team.



## Ludwig Hely

Executive Pastry Chef  
at The Savoy

**Born in Caen in Normandy, I studied at the Hotel & Catering School in Toulouse where I discovered that I was drawn to cuisine.**

Impatient to get on, I took my CAP Cuisine exams as an independent candidate. With that diploma in my pocket I spent several seasons moving between the mountains and the coast, but the first professional experience that really had an influence on me was the time I spent at the Hôtel des Mougins on the Côte d'Azur. There I discovered the world of gastronomy and a cuisine that played to all the senses, using fresh, seasonal produce and a plethora of sun-ripened fruits.

I arrived in London at the age of 21 to take up the post of Pastry Chef in an Italian restaurant in Chelsea where I stayed for two years. I then spent another 12 months at the 2-Michelin starred The Square in Mayfair. There I honed my technical skills and learnt to work to their demanding standards. I was then lucky enough to work as a Pastry Chef in Singapore for Daniel Boulud (3-Michelin stars in New York) before returning to London two years later to join the pastry team at the Savoy as Assistant Executive Pastry Chef. 7 months later I was promoted and for the last five years have been responsible for a team of 30 working in 7 sections (afternoon tea, banquets, 2 restaurants, 2 boutiques, bakery). The Savoy is a magnificent establishment that has brought me a great deal of professional satisfaction, working as I am with an exceptional team of talented Pastry Chefs.



## Heather Kaniuk

Executive Pastry Chef  
at Shangri-La Hotel  
at The Shard

**With a fourteen-year career in some of the most revered pastry kitchens and patisseries in London, the Unites States and Canada, Executive Pastry Chef Heather Kaniuk leads a talented team at Shangri-La Hotel, At The Shard, London.**

Heather is responsible for all the pastry and confectionary items served within the luxury hotel. This includes the intricate Shangri-La signature cakes at LÁNG, afternoon tea and dessert offerings for TING Restaurant and Lounge, as well as private events, weddings and in-room dining. Heather was previously Head Pastry Chef at Mandarin Oriental, Hyde Park, London, where the Rosebery Lounge was awarded 'Best contemporary Afternoon Tea 2016'. Prior to this, she was responsible for the overall production of desserts and retail petits gateaux, macarons and bonbons for three Michelin-starred Yauatcha restaurants in London and their stand-alone patisserie shop. Previous roles also include the creation of desserts and breads for some of London's top restaurants including The Providores and Tapa Room, Marylebone and Gordon Ramsay's Maze.

Heather's passions are two pronged; creating quality and imaginative pastries, and developing her team members. She is firmly committed to upskilling and training her staff to give them the best possible start in the industry and help attract new chefs to her craft.



## Mourad Khiat

Head Pastry Chef  
at The Berkeley

**Mourad Khiat is the award-winning Head Pastry Chef at The Berkeley Hotel in Knightsbridge.**

He is the creative genius behind their world famous afternoon tea, Pret-a-Portea, a culinary interpretation of the latest catwalk designs featuring the top designers on the London scene.

Mourad grew up in his father's own patisserie and has a strong grounding in the traditional methods and tastes of French pastry. Having travelled extensively in his earlier career, his unique and innovative style is grounded in an array of worldwide culinary techniques and flavorings from all over the globe. He takes inspiration from the likes of Michel Roux Sr., Pierre Herme and Christophe Michalak whom he has been fortunate enough to be able to work with in the past. He currently works regularly with Pierre Koffman and Marcus Wareing.

Mourad has recently published his first pastry book, working with The Berkeley and Laurence King Publishing to create a stunning book about the iconic and coveted "Pret-a-Portea" which was published in September 2016 as part of their 10<sup>th</sup> anniversary celebrations.

# The Chefs



## Gabriel Le Quang

Pastry Chef  
at The Lanesborough Hotel

**I discovered my passion for pastry during a cooking internship at Le Carré des Feuillants in Paris.**

I was so impressed by the desserts, the homemade bread, the petit fours as well as the team spirit. I decided to start an apprenticeship in pastry in Paris (Delmontel, Stéphane Glacier, Arnaud Lahrer, un Dimanche à Paris) I had the opportunity to join the Valrhona school as an assistant, where I stayed for a year and a half. I took my first steps in a palace when I joined Julien Alvarez at the Peninsula Paris, then the Hotel du Cap Eden Roc, and The Lanesborough Hotel. My vision is to work with passion, simplicity and mostly to get and give some pleasure. That was the mantra of Lilian Bonnefoi and Paul Occhipinti at the Eden Roc, and I want to perpetuate their philosophy. I like working on classic cakes, changing their shape and taste without forgetting the initial idea behind the dessert.



## Kelly Nadjarian

Head Pastry Chef  
at Duck & Waffle

**"I was first invited to dine at the Duck & Waffle two years ago. It was before I worked here. The atmosphere and staff were really welcoming, with the staff really taking the time to serve you. I've since learnt that the same care is taken in the kitchen. It's brilliant."**

From her beginnings at the Jean Drouant Catering College to her apprenticeship alongside Chef Jean George Vongerichten (Paris) and her two silver medals in the Best Apprentice in France competition, Kelly Nadjarian's passion for pastry has grown steadily and never wavered.

After obtaining diplomas in pastry and classic cuisine working under chef Paul L'Hommet at the Majestic Hôtel-Spa (Paris), Kelly was given the task of designing their entire pastry menu. Soon afterwards she moved on to the Royal Monceau working with Pierre Hermé, one of the world's most respected pastry chefs. She discovered a veritable passion for macarons, a passion she still has today, "Pierre Hermé is my idol," Kelly explains. "He is the master of pastry and the person who invented all the diversity we see in macarons today."

Aged 21, Kelly left Paris for London. She wanted to further her career and learn English. She went to the Mandarin Oriental and developed the dessert menu for Bar Boulud. Kelly then created a culinary program featuring macarons for Selfridges' Belle Époque Pâtisserie. She also worked on creating the first dessert menu for Basement State and their cocktail menu. Here Kelly set up lively pastry classes for both professionals and the public. More recently she worked with chef Jason Atherton at the London Edition & Berners Tavern Restaurant where she developed the pastry menu for the afternoon teas at Scandal Water.

Kelly joined Duck & Waffle in July 2017. She has brought all her skills to the selection of desserts available in the restaurant. Her Peanut Butter Finger is a firm favorite, as are her ice creams and sorbets. Creativity explodes in her Chocolate Fondant (peanut butter ganache with vanilla ice and praline crunch) her Banoffee Pie (salty caramel, banana, rum and hazelnuts) not to mention her Rhubarb & Custard Pavlova (pink peppercorns and rhubarb sorbet) and her White Chocolate and Popcorn Birthday Cake with salty caramel.

"Everything inspires me," explains Kelly, "whether it is reading Vogue or walking through the market with its display of fruits and vegetables. I love museums like the National Gallery and the Tate. I am inspired by all the colors in the paintings that I then include in the desserts I prepare for Duck & Waffle."



## Daniel Pearse

Executive Pastry Chef UK  
at Hakkasan Group

**Daniel joined Hakkasan Group in 2011 as Head pastry chef for Hakkasan London and has assisted in the setup of new pastry kitchens in the US, Europe and Asia.**

Daniel has oversight of all six London based pastry operations and has fast built an excellent reputation for himself within the London pastry scene. In 2016 Daniel was given a chance to open and oversee Ling Ling, a new restaurant brand within the Hakkasan Group. As a result, he has since gone on to open three very successful restaurants across parts of Europe and North Africa.

In January 2017, Daniel was promoted to Executive Pastry Chef of Hakkasan Group UK. Daniel now manages the dessert programme of the group's London restaurants overseeing thirty-five chefs within Hakkasan Group, London. Working closely with his Head Chefs, Daniel strives to ensure that his dishes are constantly evolving and competitive by using seasonal local produce to create exciting new dishes.

Before joining Hakkasan, Daniel was the pastry sous chef at the Mandarin Oriental Hyde Park, London. He also ran the pastry of the Foliage restaurant, formally holding 1\* and 5 AA rosettes within Mandarin Oriental Hyde Park, London and later assisted in opening Bar Boulud and Dinner by Heston.

Daniel is actively involved in demonstrations and events like Who's Cooking Dinner and Taste of London. In June 2015 Daniel received the title of Pastry Chef of The Year at the Craft Guild of Chefs Awards. Daniel is fast becoming a rising star within the field of UK Pâtisserie and is a valued global team member within Hakkasan Group.



## Joakim Prat

Pastry chef and founder  
at Maître Choux

**Aged just 33 years and already with 15 years of experience under his belt, Joakim's impressive CV speaks for itself.**

He has taken on Executive Pastry Chef positions in some of the world's finest restaurants, encompassing no less than nine Michelin stars:

- The Greenhouse – 2 Michelin stars (London, UK)
- l'Atelier de Joel Robuchon – 2 Michelin stars (London, UK)
- Sauc – 1 Michelin star (Barcelona, Spain)
- Can Fabes – 3 Michelin stars (Barcelona, Spain)
- Hofman – 1 Michelin star (Barcelona, Spain)

Despite his young age, Joakim is seen as one of the most experienced pastry chefs in the UK. In 2014, he won a gold medal for the UK Best dessert of the Year, a UK Rising Talent Award and an award for demonstration of excellent food safety standards by the Chartered Institute of Environmental Health. While the finest quality pastries are traditionally only available at the most exclusive restaurants, Joakim and Maître Choux have taken London by storm with the capital's first ever shop selling nothing but choux – the most artistic and delicious éclairs you are ever likely to taste!



## Chris Seddon

Head Pastry Chef  
at Coutts

**Chris is the head pastry chef at Coutts bank on the Strand London, where clients are used to high standards.**

He has worked for a number of years in some of London's highest class hotels, Claridges, The Savoy and The Connaught to name but a few. Experiences working with talented pastry chefs, pulling all the pieces together along with adding his own touch have made him the talent he is today. Chris puts a high emphasis on using seasonal produce on his ever-changing menus; this in turn fits perfectly with Coutts own skyline garden that provides some of the herbs, fruits and flowers often featured in his dishes.

He has entered the UK Pastry Open, national round to the Coupe du Monde de la Pâtisserie in all mediums sugar, chocolate and ice.

He was a reserve member of the UK pastry team for the 2017 edition showing his open-mindedness and thirst for knowledge in various fields of the pastry industry.



## Michael Wignall

The Latymer  
at Pennyhill Park and Gidleigh Park.

**Michael Wignall's experience of freshly cooked food and multi-cultural cuisine started at a young age, travelling extensively from the Far East, to the United States and across Europe.**

Although exposed international gastronomy, aspiring to be a top Chef was not Michael's first passion.

As a teen, Michael had a promising career as a professional BMX biker; however, his parents encouraged him to attend catering college. After three years, Michael moved to Spain to experience front of house, authentic cooking and the cuisine the country had to offer.

Upon his return to the UK, Michael's professional career started at Broughton Park, under Paul Heathcote, moving with him to his restaurant in Longbridge, Preston, followed by a spell working with John Burton Race at L'Ortolan. Following this he headed up Old Beams, Staffordshire, Waldo's Restaurant in Cliveden Hotel, Michael's Nook and the Burlington Restaurant at The Devonshire Arms, earning a Michelin star at each.

Michael joined Exclusive Hotels in November 2007. With a wealth of experience already under his belt and consequently the discovery of his own style and identity, The Latymer became one of the top restaurants in the country. It was awarded its first Michelin star and gained five AA rosettes in 2011 and added the second Michelin star in 2012. Aside from The Latymer, Michael also spent short periods at top restaurants in France and Spain, including Pierre Gagnaire in Paris.

Michael produces incredibly complex, technically accomplished dishes. His attention to detail and dedication to the pursuit of perfection in flavour, texture and appearance knows no bounds. His reputation of working with suppliers and producers, ensuring all elements are fresh and sustainable, adds to the faultlessness of his dishes.

Out of the kitchen, Michael's love for extreme sport still exists- particularly Wakeboarding which still plays a massive part in his life. He also travels the world to find new inspirations and ideas to pair with locally sourced British produce.

From January 2016, Michael made his move from The Latymer (Pennyhill Park) to Gidleigh Park, Chagford. This was lauded the highest profile culinary takeover of 2016 by the likes of Jay Rayner and within 10 months Michelin announced it had retained its two stars.

In 2017, he was awarded five AA rosettes – the first time in its 61-year history that the AA has ever awarded five rosettes mid-year.



## Lewis Wilson

Head Pastry Chef  
at The Ritz London

**Following the completion of his Modern Apprenticeship at Cannigaro House, Wimbledon, Lewis went to work at Auberge de l'Île in Lyon - his first taste of proper pastry and life in a Michelin-starred restaurant.**

Lewis then headed back to England and spent 3 years working at Deca, under Jeremy Brown who is now Executive Head Chef of Hotel Café Royal.

He then moved to Marco Pierre White's Restaurant, Mirabelle, working under Yannick Le Jalle honing his skills and learning new crafts.

It was there that he was given the ultimatum - Main Kitchen or Pastry!

Looking back, he says it was an easy decision, he just thought about which one he really loved, and his mind was made up.

After a year with Yannick, Lewis took up the position of Baker/ Tourrier at The Ritz London; quite a culture shock in terms of hours. Lewis was now responsible for breads, scones and puff pastry and this meant starting at 2.00 a.m. every day to ensure that there were delicious freshly baked goods for the hotel guests' breakfasts.

Fast-forward to today and Lewis is now Head Pastry Chef of The Ritz London, managing a team of 20 chefs, overseeing a busy Michelin-starred restaurant as well as the famous Afternoon Tea in The Palm Court.

And it doesn't stop there; you can enjoy a Chocolate Fondue in The Rivoli Bar or a Decedent Dessert Buffet in one of The Ritz London's stunning Private Dining Rooms.

He certainly has his hands full!



# Woodland Forest



A recipe  
Sarah Barber

- 300 g Chocolate Manjari 64% (1)
- 260 g Unsalted butter
- 260 g Ground almonds
- 160 g Egg yolks
- 70 g Weak flour T55
- 240 g Egg whites
- 260 g Castor sugar
- 80 g Chocolate Manjari 64% (2)
  
- 150 g Fruit'IQF Blackcurrant Capfruit
- 30 g Jam sugar (with pectin)
- 5 g Violets
- 1 g Citric acid
  
- 65 g Whole milk
- 65 g Cream 35% fat (1)
- 30 g Egg yolks
- 40 g Sugar
- 3 g Gelatin
- 3 g Violet essence
- 150 g Cream 35% fat (2)
  
- 200 g Milk
- 15 g Lemon thyme
- 2 g Fruit'Zest Lemon Capfruit
- 30 g Egg yolks
- 20 g Sugar
- 12 g Flan preparation
- 180 g Butter
  
- 225 g Fruit'Purée Blackcurrant Capfruit
- 7 g Gelatin
- 1 g Citric acid
- 30 g Milk
  
- 280 g Chocolate Manjari 64%
- 90 g Sugar
- 30 g Water
- 45 g Eggs
- 35 g Egg yolks
- 12 g Gelatin
- 225 g Fruit' Purée Blackcurrant Capfruit
- 280 g Cream 35% fat
  
- 150 g Chocolate Manjari 64%
- 75 g Cocoa butter
- 2 g Gold shimmer powder

## Sacher sponge

Melt the chocolate (1) at 40 °C and the butter at 35 °C. Mix together. Prepare a French meringue in a food mixer with the egg whites and sugar, adding the sugar in three batches and whipping to stiff peak stage. Add the egg yolks to the butter and chocolate and beat thoroughly. Incorporate into the meringue on low speed to create a chocolate meringue. Sift the ground almonds and flour and fold into the meringue. Spread into 2 x 20 cm circular silicone molds and bake at 165 °C for 8 minutes. Temper the chocolate (2) and brush a layer onto one of the discs.

## Violet and blackcurrant jam

Put all the ingredients in a pan and cook to 62 Brix (use a refractometer). Leave to cool. Spread onto the bottom sponge layer.

## Violet cream

Bring the milk and cream (1) to the boil. Beat the egg yolks with the sugar. Pour the liquid onto the eggs, return to the pan and cook to 75 °C. Add the soaked gelatin and violet essence. Mix thoroughly. Strain and leave to cool to 20 °C. Whip the cream to soft peaks and fold into the cream. Transfer to a piping bag and set aside.

## Lemon thyme mousse

Bring the milk, lemon thyme and Fruit'Zest Lemon to the boil. Cover with kitchen film and leave to infuse for 40 minutes. Beat the egg yolks with the sugar and flan preparation. Bring the milk back to the boil. Strain the milk onto the eggs, return to the heat and bring back to the boil. Transfer to a bowl and contact cover with film to prevent a skin forming. Once cooled to 30 °C, beat in the softened butter and transfer to a piping bag.

## Blackcurrant jelly

Bring the milk and Fruit'Purée Blackcurrant to the boil. Add the citric acid and gelatin. Leave to cool and transfer to a piping bag. Use at 20 °C.

## Blackcurrant chocolate mousse

Melt the chocolate at 40 °C. Make a pâte à bombe with the eggs, yolks and a sugar syrup made by bringing the sugar and water to a simmer. Bring Fruit'Purée Blackcurrant to the boil. Add the gelatin and mix thoroughly. Whip the cream to ribbon stage. Incorporate Fruit'Purée Blackcurrant into the pâte à bombe. Add the melted chocolate and mix with a rubber spatula. Fold in the whipped cream. Transfer to a piping bag.

## Chocolate glaze

Melt the chocolate at 40 °C and the cocoa butter at 45 °C. Add the gold powder to the cocoa butter. Mix the two together and strain through muslin. Transfer to a spray gun and use at 35 °C.

## Assembly

In a 20 cm circular ring mold, place the chocolate-coated Sacher sponge. Add 50 g of the Blackcurrant and violet jam and top with the second sponge layer. Allowing each layer to set (freeze) before adding the next, add 200 g of Blackcurrant jelly 200 g of Violet cream and 200 g of Lemon thyme mousse and the Blackcurrant chocolate mousse. Freeze then spray with the Chocolate glaze and decorate as desired.



# Strawberry and Yuzu Dome



A recipe  
Alistair Birt

- 10 g Powdered fish gelatin
- 60 g Water
- 500 g Cream 35% fat
- 200 g Fruit'purée Strawberry
- Capfruit
- 150 g Fruit'Purée Yuzu Capfruit
- 100 g Castor sugar
- 345 g Egg whites
- 350 g Sugar
- 90 g Trimoline
- 420 g Egg yolks
- 40 g Water
- 350 g Flour
- 165 g Vegetable oil
- 1/2 Vanilla pod
- 1 Lemon
- 130 g Water (1)
- 300 g Sugar
- 300 g Glucose
- 200 g Condensed milk
- 160 g Water (2)
- 25 g Gelatin
- 300 g White chocolate
- 10 Power Flowers - Red
- 100 g Fruit'Purée Strawberry
- Capfruit
- 100 g Strawberries
- 1/2 Vanilla pod
- 15 g Sugar
- 4 g Pectin NH
- 1 g Gelatine
- 15 g Water
- 500 g Cocoa butter
- 8 Power flowers - red
- 400 g White chocolate
- 1 Power flowers - yellow
- 8 Power flowers - red

## Strawberry and yuzu mousse

Hydrate the gelatin with the cold water. Warm Fruit'Purée Yuzu with the sugar until dissolved, add the hydrated gelatin and stir until melted. Add Fruit'Purée Strawberry and cool slightly. Fold in the softly whipped cream.

## Genoise

Make a stiff meringue with the egg whites, sugar and trimoline. Gradually add the egg yolks. Combine the vegetable oil, water, the seeds from the vanilla pod and the zest from the lemon with 1/3 meringue. Fold back into the remaining meringue. Sieve the flour and fold into the mixture. Divide the mixture in two and spread carefully onto 2 60 x 40 cm Silpat trays. Bake at 150 °C for 10-15 minutes. Allow to cool. Cut into 5 cm circles.

## Red glaze

Hydrate the gelatin with the water (2). Boil the sugar, glucose, condensed milk and the water (1). Take off the heat and add the gelatin. Add the chocolate and coloring. Homogenize with a stick blender.

## Strawberry compote

Mix the sugar and pectin together. Hydrate the gelatin with the water. Bring Fruit'Purée Strawberry and chopped strawberries to the boil. Whisk in the sugar and pectin. Cook the pectin for about 2 minutes. Add the gelatin. Pour into small sphere molds and freeze.

## Red Spray

Melt the cocoa butter. Add the food coloring and blend. Use at 35 °C.

## Red chocolate band

Heat the chocolate and Power Flowers to 45 °C and blend. Use your preferred method to temper the chocolate. Spread thinly onto a plastic sheet. Cut into 1 cm strips. Cover with a piece of parchment and wrap around a tube of the same diameter as your molds. Use tape to keep in place and allow to crystallize overnight.

## Assembly

Use the strawberry and yuzu mousse to 3/4 fill each mold. Add the sphere of strawberry compote. Top up with more mousse if necessary. Finish with a disk of Genoise and freeze. Remove from the mold and spray with a minimum of 2 coats of the Red spray. Gently play a heat gun over the surface to create the desired effect. Pipe a few lines of Red glaze on the right hand side. Add the Red chocolate band and finish with silver leaf.



# Almond Croissants



A recipe  
Denis Drame

- 500 g Soft wheat flour T55
- 500 g Pastry flour T55
- 25 g Salt
- 100 g Castor sugar
- 15 g Honey
- 480 g Whole milk
- 50 g Fresh yeast
- 200 g Butter
- 400 g Dry butter

- 500 g Fruit'Elite « Nuts »  
Raw almond purée  
Capfruit
- 400 g Castor sugar
- 50 g Invert sugar
- 50 g Orange concentrate

- 150 g Fruit'Purée Orange  
Capfruit
- 50 g Orange concentrate
- 400 g Icing sugar
- 20 g Orange liqueur

- AD Toasted flaked almonds

## Croissant dough

In a mixing bowl, combine the flours, salt, sugars, milk, yeast, and the diced butter on first speed for 5 mins, then 5 mins on speed 2. Working temperature for the dough, 24 °C. Let the dough prove for 30 mins at room temperature. Then keep in the fridge overnight. The next day, roll out and fold the dry butter into the dough. Give one double turn and one single turn; allow the dough to rest before rolling out to a thickness of 3 mm.

## Almond filling

Combine all the ingredients in a food processor and mix until a paste is formed. Cover with cling film and set aside. The next day, roll out to a thickness of 1.5mm and cut into triangles 6x18 cm.

## Glaze

Combine all the ingredients and whisk.

## Assembly

Cut the dough into 8x28 cm triangles; place a triangle of almond filling then roll into a croissant shape. Leave the croissants to prove for 2 hours at 25 °C, brush with egg wash then bake in a convection oven at 160 °C for around 15 minutes. When the croissants are cooked, pour the glaze on top and sprinkle with toasted flaked almonds.



## Fruit'Elite « Nuts » Raw almond purée Capfruit

The almond is one of Capfruit's 3 exclusive creations using nuts; the other two are Raw green pistachio and Roasted hazelnut. After selection of the fruits grown on specific soils, we shell the nuts, blanch them over a steam bath and then press the nuts. Among its other advantages, this process guarantees a purée without added coloring or preservatives and the flavor is such that no artificial taste enhancers are necessary. The rich, creamy purée we obtain is perfect for use in a variety of preparations (in patisserie, ice creams, confectionary, ganache creams, sauces, stuffings etc). This unpasteurized purée is unsweetened and contains no sugar other than that naturally present in the fruit.



# Mango & passion fruit Mille-Feuille



A recipe  
David Girard

- 750 g Flour T55
- 250 g Oatmeal flour
- 450 g Cold water
- 20 g Vinegar
- 23 g Salt
- 300 g Butter
- 800 g Dry butter
  
- 175 g White chocolate
- AD Vanilla pods
- 200 g Cream (1)
- 6 g Gold gelatin sheets
- 600 g Cream (2)
  
- 500 g Fruit\*Purée Mango Alphonso
- Capfruit
- ½ Green chili pepper
- 5 g Agar-agar
- 7 sprigs Fresh coriander
- 10 g Castor sugar
- 20 g Lime juice
  
- 220 g Fruit\*Purée Passion Fruit
- Capfruit
- 3 g Gold gelatin sheets
- 15 g Lime juice
- 600 g Cream 35% fat
- 175 g White chocolate
  
- 1 Mango
- ½ Lime
  
- 1 kg Fruit\*Purée Mandarin
- Capfruit
- 285 g Sugar
- 100 g Powdered glucose
- 260 g Water

## Puff pastry

Melt the butter. Mix together all the dry ingredients then add the liquids and butter. Mix to combine until the dough just forms a ball. Do not overwork the dough. Cover with kitchen film and leave to rest. Soften the dry butter before incorporating into the dough. Give the dough 2 turns before resting the dough. Repeat 3 times. Roll out to 1.9 mm. Chill. Brush with egg wash. Leave to rest. Bake at 180 °C. The mille-feuille will require three layers of pastry.

## Whipped vanilla ganache

Prepare a ganache with the warm cream (1), vanilla and white chocolate. Add the soaked gelatin, then emulsify using a stick blender. Add the cream (2). Chill overnight. Whip the ganache.

## Spicy mango and coriander

Heat Fruit\*Purée Mango Alphonso with the deseeded chili pepper and the lime juice. Mix in the sugar and agar-agar and bring to the boil. Add the coriander and cool. Once cool, liquidize.

## Whipped passion fruit ganache

Prepare a ganache with Fruit\*Purée Passion Fruit and the chocolate. Add the soaked gelatin then emulsify using a stick blender. Add the cream then chill overnight. Whip the ganache.

## Mango/lime powder

Remove the skin from the mango. Peel the zest from the lime ensuring there is no pith. Thinly slice the mango and set aside. Put the skins into a dehydrator and dry overnight at 70 °C. Blend to a fine powder.

## Mandarin sorbet

Mix the ingredients and churn.

## Assembly

Pipe alternating balls of the Whipped vanilla and passion fruit ganaches over the first layer of puff pastry with balls of the Spicy mango and coriander in-between them. Top with another layer of pastry and repeat the operation. Add the third pastry layer. Poach the reserved mango slices in a tepid lime syrup glaze and when cool, drain and arrange on top of the pastry. Brush with more lime glaze and sprinkle with the Mango/lime powder. Add a quenelle of Mandarin sorbet to the plate and decorate as desired.



## Afternoon Tea



A recipe  
Baptiste Frement

### Cherrymome Fingers

- 135 g Ground almonds
- 45 g Castor sugar (1)
- 75 g Pistachio paste
- 225 g Eggs
- 45 g Flour
- 135 g Egg whites
- 90 g Castor sugar (2)
- 70 g Melted butter
- 35 g Vegetable oil
  
- 155 g Milk
- 54 g Glucose
- 40 g Egg yolks
- 0.5 g Seeds from vanilla pods
- 180 g Mascarpone
- 22 g Gelatin mass
- 47 g Italian meringue
  
- 450 g Fruit'Elite « Seasonal Flavours »  
Cherrymome purée Capfruit
- 24 g Invert sugar
- 12 g Pectin NH
- 17 g Castor sugar

#### Pistachio joconde sponge base

Mix the ground almonds, castor sugar and pistachio paste in a bowl. Gradually incorporate the eggs then whisk the mixture for approximately 10 minutes. Fold in the sieved flour. Whisk the egg whites with the castor sugar to soft peaks. Gently combine the two mixtures and then add the melted butter and oil. Spread onto a 60x40 cm baking sheet and bake at 200 °C for 8 minutes. Cut into 3 x 20 x 40 cm strips.

#### Vanilla mascarpone cream

Prepare a crème anglaise with the milk, glucose, egg yolks and the seeds scraped from the vanilla pod. Cook to 85 °C then pour over the gelatin mass. Mix well together and cool to 4 °C. Once at 4 °C, mix in the mascarpone. Finally fold in the Italian meringue and use immediately.

#### Coulis cherrymome

Heat Fruit'Elite « Seasonal Flavours » Cherrymome purée with the invert sugar to 40 °C. Add the sugar mixed with the pectin and cook for a further 2 minutes. Use immediately.

#### Assembly

In the base of a 20 x 40 cm frame place a layer of Pistachio sponge then add 250 g of the Cherrymome coulis. Freeze for few minutes then spread 250 g of Vanilla mascarpone cream and add the second layer of Pistachio sponge, the Cherrymome coulis and the Vanilla mascarpone cream and finish with the pistachio sponge. Freeze then portion as desired.

### Orange scones

- 360 g Flour T55
- 25 g Baking powder
- 0.6 g Salt
- 54 g Butter
- 70 g Castor sugar
- 70 g Eggs
- 116 g Milk
- 16 g Fruit'Zest Orange Capfruit

Put the flour, salt, butter and castor sugar in the bowl of a food mixer and mix for 6 minutes. Then add the baking powder, milk, egg and Fruit'Zest Orange and mix for a further 5 minutes. Roll out and cut your scones. Brush twice with egg wash, then leave to rest for 40 min at room temperature (not over 20 °C). Bake at 165 °C for 12 minutes.

# Abriconilla Macaron

125 g	Ground almonds
125 g	Icing sugar
46 g	Egg whites (1)
2 g	Lemon yellow coloring
2 g	Raspberry red coloring
125 g	Castor sugar
46 g	Egg whites (2)
31 g	Water
1 g	Powdered egg whites
137 g	Fruit'Elite « Seasonal Flavours » Abriconilla purée Capfruit (1)
50 g	Egg yolks
75 g	Eggs
60 g	Castor sugar
12 g	Gelatin mass
98 g	Lamination butter
29 g	Fruit'Elite « Seasonal Flavours » Abriconilla purée Capfruit (2)

## Macaron mix

Mix together the ground almonds and icing sugar and blitz in a food processor for several seconds. Transfer to a big bowl; add the egg whites (1) and the colorings and mix. Make an Italian meringue at 117 °C using the castor sugar, egg whites (2) and water. When your meringue has cooled to 40 °C mix in the first preparation. Bake for 12 minutes at 165 °C.

## Abriconilla ganache

Bring Fruit'Elite « Seasonal Flavours » Abriconilla purée (1) to the boil. Blanch the egg yolks with the castor sugar. Pour on the hot purée, return to the pan and cook to 82 °C. Add the gelatin mass then Fruit'Elite « Seasonal Flavours » Abriconilla purée (2). When the mixture has cooled to 35 °C add the butter and emulsify.

# Mango passion fruit and coconut tartlets

100 g	Butter
63 g	Icing sugar
20 g	Ground almonds
1 g	Sea salt
1 g	Vanilla pod (seeds scraped from)
38 g	Eggs
166 g	Flour
133 g	Fruit'Purée Passion Fruit Capfruit
80 g	Cream
55 g	Egg yolks
55 g	Sugar
16 g	Gelatin mass
80 g	Chopped mango
1	Vanilla pod
250 g	Fruit'Elite « Vintage » Coconut purée Capfruit
50 g	Egg yolks
44 g	Castor sugar
20 g	Pastry cream powder
10 g	Butter
2.65 g	Fish gelatin
16 g	Water
117 g	Whipping cream
250 g	Water
400 g	Castor sugar (1)
250 g	Glucose
100 g	Castor sugar (2)
6 g	Pectin NH
1375 g	Neutral glaze

## Sweet pastry

Put everything in a mixing bowl except the whole egg and flour and work to a crumble. Add the egg and finish with the flour. Chill in the fridge. Bake until golden.

## Passion fruit and mango cream

Bring Fruit'Purée Passion Fruit and cream to the boil. Pour onto the egg yolks blanched with the sugar, return to the pan and cook for 1 minute. Add the gelatin mass and blend. Place pieces of mango into the tartlet bases and top with this cream.

## Coconut diplomat

Prepare a pastry cream with Fruit'Elite « Vintage » Coconut purée, egg yolks, castor sugar and pastry cream powder. When this has cooked, add the butter and gelatin mix and set aside in the fridge overnight. The next day stir the cream until smooth, whip the cream, fold into the coconut cream and use immediately.

## Spray glaze

Mix the pectin with the sugar (2). Heat the water, sugar (1) and glucose to 40 °C. Add the pectin/sugar, stir and bring to the boil. Pour onto the neutral glaze and mix thoroughly. Store in the fridge

## Assembly

Place 5/6 pieces of fresh mango into the cooked tart base and cover with the passion fruit and mango cream. Chill for 3 hours. Once the cream has set, pipe on the Coconut diplomat and freeze for a few hours until hard. Spray with the glaze and decorate as desired.

# Raspberry choux with raspberry compote

150 g	Butter
187 g	Flour
187 g	Demerara sugar
9 g	Titanium oxide
155 g	Hot water
155 g	Milk
125 g	Butter
3 g	Salt
3 g	Sugar
190 g	Flour
312 g	Eggs
150 g	Fruit'Purée Raspberry Capfruit
8 g	Invert sugar
6 g	Pectin NH
9 g	Castor sugar
250 g	Milk
250 g	Fruit'Purée Raspberry Capfruit
100 g	Castor sugar
63 g	Egg yolks
23 g	Flour
23 g	Hot process pastry cream powder
23 g	Butter
100 g	Fondant
150 g	Butter
2 g	Red food coloring

## White crumble

Mix all the ingredients to the desired texture, then place between two sheets of baking paper and roll out to a thickness of 2 mm. Place in the freezer for 1h, then cut into pieces and use atop the choux buns.

## Choux buns

Use the ingredients to prepare a choux pastry. Bake in a deck oven at 160 °C for 30 minutes.

## Raspberry compote

Heat Fruit'Purée Raspberry and invert sugar to 40 °C. Add the sugar mixed with the pectin. Cook together for 2 minutes. Set aside in the fridge.

## Raspberry pastry cream

Bring the milk and Fruit'Purée Raspberry to the boil. Blanch the egg yolks with the castor sugar and pastry cream powder. Pour part of the boiling liquid onto the egg yolks, return to the pan and cook for a further 1-2 minutes. Add the butter and blend. Place in a blast freezer for 15 minutes and then transfer to the fridge for 12 hours.

## Pink butter cream

Mix together the ingredients, heating if required.



# Frozen Grapefruit



**A recipe  
Ludwig Hely**

- 115 g** Fruit'Purée Lime Capfruit
- 570 g** Fruit'Purée Calamansi Capfruit
- 340 g** Fruit'Purée Orange Capfruit
- 340 g** Fruit'Purée Mandarin Capfruit
- 630 g** Mascarpone
- 330 g** Icing sugar
- 120 g** Gelatin mass
  
- 188 g** Sugar
- 350 g** Butter
- 25 g** Earl grey powder
- 563 g** Weak flour
  
- 300 g** Mixed citrus segments (grapefruit, clementine, blood orange...)
- 50 g** Fruit'Purée Blood Orange Capfruit
- 50 g** Absolu Cristal neutral glaze
  
- 300 g** Whole eggs
- 300 g** Sugar
- 300 g** Fruit'Purée Lemon Capfruit
- 40 g** Gelatin mass
- 9 g** Fruit'Zest Lemon Capfruit
- 360 g** Room temperature butter
  
- 250 g** Powdered glucose
- 1260 g** Sugar
- 18 g** Super Neutrose
- 1730 g** Water
- 1750 g** Fruit'Purée Pink Grapefruit Capfruit

## Citrus foam

Mix the sifted icing sugar with the mascarpone. Heat Fruit'Purée Lime to melt the gelatin then add the remaining cold purees. Use a hand blender to mix in the mascarpone. Transfer to a cream siphon charged with 3 canisters.

## Earl grey crumble

Beat the sugar and butter together until light and fluffy. Add in the Earl Grey powder and sifted flour. Mix until just combined. Crumble the mix over a baking tray lined with parchment paper and leave to rest in the fridge for 4 hours. Bake at 160 °C in a convection oven with the damper open. Stir the crumble during baking to achieve an even golden color.

## Citrus cocktail

Warm Fruit'Purée Blood Orange and incorporate the glaze using a hand blender. Mix the citrus segments with the blood orange sauce and store in the fridge.

## Lemon curd

Mix together Fruit'Zest Lemon, Fruit'Purée Lemon, sugar and eggs. Cook to 85 °C. Add the gelatin. Leave to cool to 45 °C before incorporating the butter using a hand blender. Leave to rest overnight.

## Pink grapefruit sorbet

Mix together the sugar, glucose and Super Neutrose. Heat the water to 40 °C and whisk in the dry ingredients. Heat the mixture to 85 °C and maintain for 2 minutes at that temperature to allow the stabilizer to fully hydrate. Cool the syrup to 4 °C and add Fruit'Purée Pink Grapefruit. Leave to mature in the fridge overnight. Churn the sorbet the next day and use to coat the insides of the grapefruits shells.

## Assembly

Cut off the top of each grapefruit and remove the flesh. Store the grapefruit shells in the freezer. Churn the sorbet and use to line the frozen grapefruit shells. Return to the freezer and finish to order. Fill up about half way up with Citrus Foam. Cover the foam with a layer of Citrus Cocktail and a bit of juice. Add a generous amount of Earl Grey Crumble on top by which time the grapefruit should almost be full leaving just enough space to pipe a bit of lemon curd. Seal the grapefruit with a honey tuile. Top with a big piece of cotton candy. Serve on crushed ice or a carved ice block.



# Pineapple Calamansi Tart



A recipe  
Heather Kaniuk

- 200 g Unsalted butter, soft
- 160 g Icing sugar, sifted
- 80 g Whole eggs
- 400 g Plain flour
- 2 g Fine sea salt
- Zest 1 Lemon
  
- 400 g Fresh pineapple, diced  
0,5 cm
- 60 g Demerara sugar
- 20 g Dark brown sugar
- 1 Vanilla pod
- 2 g Agar-agar
- 1 tsp Sugar
  
- 50 g Fruit'Purée Pineapple  
Capfruit
- 90 g Fruit'Purée Calamansi  
Capfruit
- 220 g Whole eggs
- 120 g Sugar
- 120 g Double cream
- 3 g Gelatin
  
- 50 g Egg whites
- 100 g Sugar
  
- 125 g Pineapple juice
- 125 g Fruit'Purée Calamansi  
Capfruit
- 2.5 g Hy-foamer (MSK)
- 2.5 g Xanthan gum
- 40 g Sugar
  
- 250 g Fruit'Purée Pineapple  
Capfruit
- 250 g Fruit'Purée Calamansi  
Capfruit
- 15 g Agar-Agar
- 125 g Sugar

## Sweet Lemon Pastry

Lightly cream together the butter and sugar. Slowly add the eggs to combine, scraping the bowl down well. Add the flour and salt, mix to combine. Roll out to 2mm using a dough break, reserve sheets in freezer. Line 5cm diameter tart rings. Chill. Bake blind at 160 °C for 8-12 minutes removing the baking beans 2/3 the way through the cooking. Once baked, brush the inside of the tart shells with melted cocoa butter.

## Pineapple jam

In a pan, melt the sugars as you would a dry caramel, taking care not to take the sugars past a light caramel. Add the diced pineapple, return to a simmer. Cover the pan and cook until the pineapple is tender (approx. 30mins). Add the agar-agar and bring back to the boil. Chill.

## Tart Filling

Whisk together the eggs and sugar. Bring Fruit'Purée Pineapple and Fruit'Purée Calamansi to the boil. Pour over the eggs, whisk well. Add the double cream. Pour into a gastro tray. Cover with cling film in contact with the mixture. Bake at 110 °C, until just set. Scrape the mixture into a bowl, add the gelatin. Allow to cool, then mix before putting into piping bags.

## Italian meringue

Whisk the egg whites on a medium low speed. Place the sugar in a saucepan and bring to a gentle boil. Pour the sugar syrup in a slow stream into the egg whites, continually whisking on medium low until a meringue is formed.

## Pineapple Calamansi foam

Mix Fruit'Purée Calamansi with all the other ingredients and whip in a food mixer until foamy.

## Calamansi gel

Mix the agar-agar with the sugar. Bring Fruit'Purée Pineapple and Fruit'Purée Calamansi to the boil. Rain in the sugar and agar-agar, whisking, and return to the boil. Continue to boil for 5 mins. Pour out into a Silpat lined tray and cool. Once cool blitz in a Thermomix until smooth.

## Assembly

Half fill the tart shells with Pineapple Jam. Pipe in the Pineapple Calamansi Tart Filling, and smooth flat with a palette knife. Pipe Italian meringue on top using a number 10 nozzle. Scorch lightly with a blow-torch. Pipe on the Pineapple Calamansi foam, and small dots of the Calamansi gel to cover the top of the tart. Garnish with chocolate décor, and Tagetes flowers (*Tagetes patula*).



## Blackcurrant and apple delight



A recipe  
Mourad Khat

Makes 30

260 g	Icing sugar
260 g	Ground hazelnuts
325 g	Egg whites
3 g	Cream of tartar
78 g	Castor sugar
130 g	Chopped hazelnuts
398 g	Fruit'Purée Blackcurrant Capfruit
200 g	Fruit'Purée Green Apple 'Granny Smith' Capfruit
100 g	Glucose
100 g	Castor sugar
4 g	Pectin
4 g	Gelatin
200 g	Granny smith apple cubes
200 g	Fruit'Purée Blackcurrant Capfruit
10 g	Glucose
300 g	Opalys chocolate Valrhona
20 g	Mangana liqueur Gelatin mass
30 g	mass
550 g	Cream 35% fat
300 g	Ivoire Chocolate Valrhona
80 g	Grape seed oil
2 g	Fat-soluble white food coloring
14 g	Freeze-dried raspberries
275 g	Butter
4 g	Salt
90 g	Icing sugar
10 g	Cooked egg yolks
250 g	Flour T55
50 g	Corn flour
2	Vanilla pod

### Hazelnut daquoise

Whisk the egg whites with the cream of tartar and slowly add the caster sugar to make a meringue. Fold through the sifted icing sugar and the ground hazelnuts. Spread into a 28 x 28 cm frame then sprinkle over the chopped hazelnuts. Dust with extra icing sugar before baking. Bake at 210 °C for around 10-15 min.

### Apple and blackcurrant compote

Heat Fruit'Purée Green Apple 'Granny Smith' and Fruit'Purée Blackcurrant and the glucose to 45 °C. Add the pectin and sugar mix as well as the gelatin. Boil for 2 minutes. Add the apple cubes and boil again. Pour onto a tray to cool. Spread onto the daquoise and freeze.

### Blackcurrant whipped ganache

Warm Fruit'Purée Blackcurrant and glucose. Pour slowly onto the melted chocolate and the gelatin mass and emulsify. Add the cold cream and hand blend. Store in the fridge overnight.

### White chocolate glaze

Melt the chocolate at 45 °C, add the grape seed oil and the food coloring. Mix with a hand blender then add the freeze-dried raspberries.

### Pate sable

Cook the yolks in a microwave. Add the butter and the salt to the above ingredients and mix until smooth. Roll out to a thickness of 2.5 mm. Cut into an oval shape and bake at 180 °C until golden brown.

### Assembly

Whip the ganache to a very soft peak and pipe into finger molds about halfway up then cut the daquoise / blackcurrant & apple compote into the same shape as the mold and press it into the whipped ganache and level with the top of the mold. Put in the freezer for a few hours then take them out of their molds and dip them in the glaze. Place a sable on top of the finger mousse and pipe a line of whipped ganache as desired.



### Fruit'Purée Green Apple 'Granny Smith' Capfruit

Capfruit has chosen a green apple, the Granny Smith for its apple purée. Grown in the Rhone-Alps region of France, this fruit has juicy, crunchy flesh, with the sweetness and tang associated with the fruit. Unpasteurized, this purée offers an exceptionally fresh, thirst-quenching taste and a delicate lime green hue. It is sweetened with 10% by weight of granulated sugar.



## Lemon and Lime Tarts



A recipe  
Gabriel Le Quang

200 g	Fresh egg whites
4 g	Powdered egg whites
200 g	Castor sugar
200 g	Icing sugar
4 g	Citric acid
4 g	Fruit'Zest Lime Capfruit
250 g	Fruit'Purée Lemon Capfruit
31 g	Fruit'Purée Yuzu Capfruit
5 g	Fruit'Zest Lemon Capfruit
52 g	Powdered dextrose
37 g	Castor sugar
292 g	Whole eggs
275 g	Ivoire chocolate
30 g	Cocoa butter nibs
25 g	Gelatin mass
50 g	Fresh lime segments
250 g	Syrup 30 °Brix
½	Vanilla pod
100 g	Egg yolks
255 g	Butter
70 g	Icing sugar
2 g	Salt
50 g	Ground almonds
300 g	Flour
7 g	Baking powder
300 g	Cream
25 g	Castor sugar
AD	Fruit'Zest Lime Capfruit
20 g	Gelatin mass
150 g	Mascarpone
½	Vanilla pod
10 g	Lime juice

### Lime Meringue

Heat the egg whites and castor sugar over a bain-marie to 60 °C. Add the powdered egg whites and whisk until cool and smooth. Fold in the sifted icing sugar with a spatula. Add Fruit'Zest Lime and the citric acid. Pipe into 5 cm diameter flexipan molds and dry out at 70 °C for 50 minutes. Remove carefully from the molds and hollow out the centre using a large melon scoop. Store overnight in a cool, dry place.

### Lemon curd

Bring Fruit'Purée Lemon and Fruit'Purée Yuzu to the boil with Fruit'Zest Lime. Whisk the whole eggs with the sugar and dextrose powder, pour over the boiling puree, return to the pan and cook to 85 °C. Strain into a bowl and add the gelatin. Mix in first the chocolate in three batches and then the cocoa butter to get an emulsion. Blitz with a stick blender ensuring there are no air bubbles. Cool in a GastroPan. Leave overnight in the fridge to set.

### Lime confit

Heat the syrup and vanilla pod to 60 °C. Add the fresh lime segments and keep overnight in the fridge.

### Linger Sablé

Cook the egg yolks in the microwave, then pass through a sieve to obtain 60 g of cooked egg yolk powder. Cream the butter and sugar, add the ground almonds and the yolks. Add the sifted flour with the baking powder. Mix on first speed and stop when the dough is homogenous. Roll out to 2mm and chill. Cut the pastry with a 4 cm cutter and bake for 12 minutes at 150 °C.

### Vanilla and lime chantilly

Heat half the cream with the sugar, vanilla and Fruit'Zest Lime. Leave to infuse for 15 minutes. Add the gelatin mass. Strain the mixture over the mascarpone and remaining cream. Mix using a stick blender and keep in the fridge for 12 hours. Add the lime juice with a rubber spatula once the Chantilly has been whisked.

### Assembly

Seal the meringue shells by brushing with a very thin layer composed of 50% Ivoire chocolate and 50% cocoa butter. Stick the shells on a paper base on a tray. Pipe 10 g of Lemon Curd into the meringue, add 1 Lime Confit cut into three pieces, and pipe a little Vanilla and Lime Chantilly to fill the meringue. Top with a Linger Sablé to close the shell. Pipe three dots of Chantilly and three dots of lemon curd onto the sable. Top with pieces of lime zest and decorate with a pastillage butterfly.



# Banoffee pie



A recipe  
Kelly Nadjarian

- 200 g Fruit'Purée Banana
- Capfruit
- 60 g Egg yolks
- 75 g Eggs
- 3.5 g Gelatin leaves
- 50 g Butter
- 1 Vanilla pod
- 3 g Dark rum
- 50 g Castor Sugar
  
- 100 g Cream 35% fat
- 44 g Mascarpone
- 12 g Icing Sugar
- 1 Vanilla pod
- 3 g Vanilla extract
  
- 160 g Castor sugar
- 80 g Butter
- 180 g Cream 35% fat
- 2.5 g Maldon sea salt
- 1 Vanilla pod
  
- 50 g Butter
- 50 g Castor sugar
- 50 g Ground almonds
- 50 g Gluten Free Flour
- 2 g Salt
  
- 200 g Cream 35% M.G
- 100 g Milk
- 100 g Azelia 35% Valrhona
  
- 35 g Milk
- 80 g Butter
- 35 g Glucose
- 100 g Castor sugar
- 2 g Pectin NH
- 100 g Cocoa Nibs

## Banana cream

Soak the gelatin in cold water. Mix the eggs with the egg yolks and sugar until smooth. Bring Fruit'Purée Banana to the boil with the rum and the seeds scraped from the vanilla pod, pour over the eggs, return to the pan and return to the boil, whisking constantly. Drain the gelatin and add to the pan. Transfer the cream to a large bowl. Once the temperature has dropped to 45 °C, mix in the butter using a hand blender. Store in the fridge overnight.

## Vanilla Chantilly

Halve the vanilla pod and remove all the seeds. Put the cream, icing sugar, mascarpone, and vanilla seeds and extract into one big jug and whip with a hand blender.

## Caramel sauce

Bring the cream, the seeds from the vanilla pod and salt to the boil. Cover with kitchen film and leave to infuse. In a large pan, heat one third of the sugar, allowing it to color to a light brown before adding the next third and so on. Add the butter once all the sugar has caramelized and mix with a spatula. Add the cream and mix thoroughly.

## Gluten-free crumble

Mix all the ingredients to obtain a smooth dough. Put small pieces on a baking sheet and bake at 160 °C for 12 minutes.

## Azelia foam

Bring the milk and cream to the boil. Pour onto the chocolate, leave for 2 minutes, then mix using a hand blender. Set aside overnight in the fridge. Transfer to a cream siphon, charge with 1 gas canister, shake for 30 seconds and it is ready to use.

## Cocoa nib tuiles

Heat the butter, milk and glucose syrup to 45 °C. Mix together the sugar and pectin then add to the pan and cook to 106 °C. Add the cocoa nibs. Spread the mixture onto a baking tray covered with parchment paper and bake at 160 °C for 12 minutes.

## Assembly

Take a half-sphere of chocolate and pipe a layer of the Vanilla Chantilly, add the Banana cream, pieces of the Cocoa nib tuiles and the Gluten-free crumble. Top with a quenelle of vanilla ice cream and cover with the Azelia foam. Place the second half-sphere onto a warm surface and position over the first. Heat the Caramel sauce and pour this over the dessert just before serving.



## Tea time



### A recipe Daniel Pearse

60 g	Ground pecans
62 g	Potato starch
200 g	Soft flour
1 g	Salt
108 g	Sugar
115 g	Croissant butter
62 g	Whole eggs
233 g	Elle & Vire Crème Excellence 35% fat
7 g	Earl grey tea
3 g	Gold gelatin
47 g	Zephyr white chocolate Valrhona
3	Lemons
100 g	Sugar
150 g	Fruit'Purée Bergamot Capfruit
150 g	Fruit'Purée Mandarin Capfruit
2	Mandarins
100 g	Fruit'Purée Bergamot Capfruit
3 g	Agar-agar
25 g	Castor sugar
178 g	Bergamot juice
107 g	Sugar
152 g	Eggs
6 g	Gelatin
45 g	Cocoa Butter
196 g	Butter
30 g	Sugar
120 g	Water
6 g	Earl Grey Tea
10 g	Fruit'Purée Bergamot Capfruit
2 sheets	Gelatin
50 g	Pasteurized egg whites
50 g	Castor sugar
7 g	Earl grey tea leaves
50 g	Icing sugar
85 g	Cream
187 g	Water
66 g	Sugar
65 g	Dry glucose
38 g	Dextrose
4 g	Super Neutrose
55 g	Powdered milk
110 g	Fruit'Purée Bergamot Capfruit
6 g	Fruit'Zest Lemon Capfruit

#### Pecan sable

Cream the butter and the sifted sugar together. Add the eggs to the mixture. Gradually add in the sifted dry ingredients. Bring the mix together, cover with kitchen film and leave to rest for one hour in the fridge then roll out to a thickness of 2mm between two sheets of silicone paper. Chill in the fridge until needed. Cut into 9 x 6 cm pieces. Bake on a copper pipe wrapped in a Silpat sheet. Bake at 160 °C for 10 – 12 mins until golden brown.

#### Earl grey and white chocolate whipped ganache

Bring ¼ of the cream to the simmer and add the tea leaves. Allow to infuse for 10 mins. Strain the cream and reheat, add the gelatin and mix with the melted white chocolate. Mix with the remaining cream, allow it to rest overnight before whipping to soft peaks.

#### Lemon Confit

Peel and cut into julienne strips the zest from the lemons, ensuring there is no pith. Blanch and refresh the zest twice, then make a syrup with the sugar and Fruit'Purée Bergamot. Once it is boiling, add the zests and cook until the zests become translucent.

#### Mandarin and Bergamot Gel

Mix the agar-agar with the sugar. Combine with the cold Fruit'Purée Mandarin, Fruit'Purée Bergamot and mandarin zests and bring to the boil. Cook for 2 mins and then strain into a container and allow to set in the fridge. Once cool blitz in a Thermomix to a smooth consistency. Strain through a fine chinois to remove any lumps.

#### Bergamot curd

Bring the bergamot juice to the boil. Pour over the eggs beaten with the sugar. Cook to 83 °C. Incorporate the gelatin and cocoa butter. Allow to cool to 40 °C before adding the softened butter in a Thermomix.

#### Earl Grey Jelly

Bring the water and sugar to the boil. Add the tea and infuse for 2 minutes. Strain through a chinois. Add the Fruit'Purée Bergamot and soaked gelatin. Transfer to a shallow tray and leave to set and then cut into ¾ cm cubes.

#### Earl Grey Tea Meringues

Blitz the sugar with the tea leaves. Make a French meringue with the castor sugar and the egg whites. Whip to stiff peaks and then fold in the sifted icing sugar. Pipe little domes onto a lined baking tray using a number 5 nozzle and dry in an oven at 90 °C for 1 – 2 hours or until dry.

#### Bergamot Ice Cream

Heat the liquids to 40 °C and add the dry ingredients. Continue heating to 80 °C, strain through a chinois and cool to 5 °C. Add Fruit'Purée Bergamot and blitz with a hand blender. Leave overnight in the fridge and churn in a Carpigiani™ for about 7 mins.

#### Finishing touches

Gold cocoa butter brushed on the plate - Pecan shavings - Cornflowers - Honny®Cress.



# Raspberry Éclairs



A recipe  
Joakim Prat

- 750 g Water
- 750 g Milk
- 675 g Butter
- 24 g Salt
- 30 g Sugar
- 825 g Flour
- 1500 g Eggs
  
- 100 g Butter
- 123 g Brown sugar
- 123 g Flour
  
- 400 g Fruit' Purée Raspberry Capfruit
- 300 g Fruit'IQF Raspberry Capfruit
- 150 g Eggs
- 180 g Egg yolks
- 150 g Sugar
- 180 g Butter
- 12 g Gelatin
- 85 g Greek yoghurt
- 60 g Whipped cream
  
- 500 g Fruit' Purée Raspberry Capfruit
- 500 g Fruit'IQF Raspberry Capfruit
- 200 g Sugar
- 12 g Pectin NH
- 18 g Lemon juice
- 6 g Gelatin
- 2 g Vanilla seeds from pod
- 2 g Vanilla extract
  
- 100 g Egg whites
- 200 g Sugar

## Choux pastry

Bring the water, milk, butter, salt and sugar to the boil. Add the flour. Beat until the mixture comes away from the sides of the pan. Remove from the heat and gradually beat in the eggs. Transfer to a piping bag and pipe. Bake at 180 °C for 35 minutes until golden brown.

## Crunch

Soften the butter, then put all the ingredients in a food mixer and mix thoroughly. Place between two guitar sheets and roll out to a thickness of 2.5 mm. Freeze. Once frozen, punch out shapes as desired.

## Raspberry cream

Soak the gelatin in cold water. Mix the eggs and yolk with half the sugar. Bring Fruit' Purée Raspberry and the remaining sugar to the boil and add the Fruit'IQF Raspberry. Pour this over the egg mixture, return to the pan and cook for 3 minutes. Add the gelatin. When the cream has cooled to 50 °C blend in the butter. Chill to 4 °C and blend in the yoghurt and whipped cream.

## Raspberry compote

Bring Fruit' Purée Raspberry and Fruit'IQF Raspberry to the boil. Add the sugar and pectin and cook for 3 minutes. Add the lemon juice, vanilla and gelatin.

## Swiss Meringue

Heat the sugar and egg whites to 50 °C over a bain-marie whisking constantly. Pipe small dots and dry out in the oven at 70 °C for 12 hours. Set aside at 40 °C until required.



## Fruit' Purée Raspberry Capfruit

The raspberry has a highly developed aroma. Our method for processing the fruit allows us to offer a raspberry purée that retains all the authentic color and taste of the fruit. This raspberry purée is sweetened with 10% of weight of granulated sugar and is unpasteurized.



## Red berries Banana and Pecan Entremets



A recipe  
Chris Seddon

146 g Fruit'Purée Banana Capfruit  
287 g Fruit'Purée Strawberry Capfruit  
400 g Whole milk  
190 g Cream 35% fat  
165 g Sugar  
42 g Powdered glucose  
67 g Powdered milk 0% fat  
5 g Ice cream stabilizer  
50 g Invert sugar

317 g Water  
25 g Invert sugar  
50 g Dextrose  
162 g Sugar  
1.3 g Sorbet stabilizer  
692 g Fruit'Purée Raspberry Capfruit

68 g Fruit'Purée Blackcurrant Capfruit  
45 g Dextrose  
23 g Invert sugar  
15 g Crème de cassis

100 g Whole milk  
75 g Pecan praline  
20 g Confectioners glucose  
75 g Invert sugar  
38 g Sugar  
50 g Egg whites  
150 g Cream 35% fat  
25 g Toasted pecans

125 g Egg yolks  
50 g Sugar  
150 g Fruit'Purée Blackcurrant Capfruit  
40 g Soft flour  
40 g Corn flour  
150 g Egg whites  
35 g Sugar

90 g Strong flour  
90 g Sugar  
90 g Butter  
52 g Ground almonds  
3 g Sea salt

125 g Fruit'Purée Raspberry Capfruit  
250 g Clear glaze  
25 g Fruit'Purée Lemon Capfruit  
25 g Fruit'Purée Mandarin Capfruit  
130 g Water  
50 g Glucose  
30 g Apricot jam  
12 g Dextrose

### Strawberry banana ice cream

Heat the milk, cream and invert sugar to 40 °C. Add all the dry ingredients, stir and continue heating to 83 °C. Remove from the heat, leave to cool, then add Fruit'Purée Banana and Fruit'Purée Strawberry. Mix thoroughly and leave for at least six hours or overnight before churning.

### Raspberry sorbet

Heat the water and invert sugar to 40 °C. Mix all the dry ingredients and stir in. Just bring to the boil, remove from the heat immediately and cool. Blend in Fruit'Purée Raspberry then leave for at least 6 hours or overnight before churning.

### Blackcurrant coulis

Mix together and blend until smooth.

### Pecan parfait

Heat the milk and praline to 40 °C, blend and cool. Mix the invert sugar and glucose and heat over a bain-marie to 50 °C. Whip up the sugar and egg whites. Incorporate the hot sugars to make a pâte à bombe. Incorporate the whipped cream and chopped pecans.

### Blackcurrant sponge

Whip the egg yolks and sugar over a bain-marie until thick. Fold in the flour and corn flour and Fruit'Purée Blackcurrant. Finally fold in the egg whites and sugar whipped together to stiff peaks. Spread onto a baking sheet to a thickness of 8 mm and bake at 160 °C for around 8 minutes.

### Streusel base

Mix all the ingredients to form a paste. Chill and then pass through a wire mesh. Chill again before baking at 160 °C until golden brown. Combine 300 g of streusel with 100 g of praline, transfer to a ring mold and chill.

### Spray glaze

Heat all the ingredients to 50 °C. Mix thoroughly, strain and use at 25 °C.

### Assembly

Blast-freeze the Pecan parfait. Build successive layers of each preparation referring to the photo. Finish with the Raspberry coulis. Spray the finished entremets with the glaze and decorate as desired.



### Fruit'Purée Strawberry Capfruit

Fruit'Purée Strawberry Capfruit is the result of a blending of several varieties, all of which are picked only when at full maturity. The purée is sweetened with 10% by weight of granulated sugar and is unpasteurized.



# Eel



## A recipe Michael Wignall

- 300 g Eel flesh
- 80 g Unsalted butter
- 12 g Double cream
- ½ Lemon
- AD Paprika
- 2 drops Tabasco
  
- 300 g Fruit'purée Green Apple « Granny Smith » Capfruit
- 3.6 g Agar-Agar
  
- 1 Shallot
- 100 g Alsace bacon (diced)
- 1 Garlic clove
- 4 Thyme springs
- 300 ml Sweet cider
- 100 ml Chardonnay vinegar
  
- 3 Egg yolks
- 60 g Creamed horseradish
- 15 g Hot water
- 11 g Chardonnay vinegar
- 300 g Sunflower oil
  
- 485 g White Chocolate
- 20 g Sesame oil
  
- 1 Apple
- 100 ml Fruit'purée Green Apple « Granny Smith » Capfruit
  
- 3 g Smoked eel bones
- 3 l Chicken stock
- 4 Egg whites
- 1 Carrot
- 1 Celery stick
- 1 Leek (white only)
- 1 Onion
- 1 Garlic clove
- 1 sprig Thyme
- AD White peppercorns
- 2 Chicken breasts

### Eel mousse

Put the eel and cream into a Robocoupe and blend until combined. Slowly add the softened butter. Add the juice from the lemon and season with paprika and Tabasco. Pass through a drum sieve until smooth and set over ice.

### Apple gel

Bring Fruit'purée Green Apple « Granny Smith » to the boil and add the agar-agar. Pour into a plastic container and cool to set. Once set, put in a blender and liquidize until smooth.

### Alsace Reduction

Add all the ingredients to a saucepan, slowly reduce to a syrup. Strain.

### Horseradish emulsion

Place the yolks, horseradish cream, water and vinegar into a Thermomix on speed 4 and slowly add the sunflower oil (mayonnaise method), season to taste and adjust the consistency with a small amount of boiling water if necessary.

### Aero

Melt the chocolate over a bain-marie. Fold the sesame oil into the melted chocolate. Place into a cream siphon and foam into Vac-Pac® bags place in a container filled with ice. Seal until the air is incorporated and the foam has set.

### Compressed Apple

1 large green apple yields approx. 8-10 sheets. Make 10 x 6 cm slices from the apple using a Japanese ribbon mandolin. Compress in the Fruit' Purée Green Apple 'Granny Smith'.

### Smoked Eel consommé

Finely dice the vegetables. Bring the bones and stock to a light simmer, skimming continuously. Add the vegetables, egg and chicken to clarify. Cook for 3 hours over gentle heat. Strain through muslin. Set 200 g of the clarified stock, with 3 g of bronze leaf gelatin (bloom gelatin beforehand in cold water and squeeze out any excess water). Add to the consommé, transfer to a suitable container and allow to set.

### Assembly

Roll the eel mousse in the Compressed apple. Brush with Alsace reduction. Blow torch pieces of eel and brush with oil. Top each piece of Aero with caviar. Finish with sprigs of garden cress (*Lepidium sativum*).



# Exotic Mousse with Mango



A recipe  
Lewis Wilson

- 500 ml Cream 35% fat
- 200 g White chocolate
- 6 Limes
  
- 125 g Butter
- 65 g Light brown sugar
- 150 g Plain flour
- 20 g Desiccated coconut
  
- 175 g Fruit'Purée Mango
- Alphonso Capfruit
- ½ Vanilla pod
- 15 g Light brown sugar
- 1.5 sheets Gelatin
- 100 ml Cream 35% fat
  
- 175 g Fruit'Elite 'Vintage'
- Coconut purée Capfruit
- 15 g Sugar
- 1.5 sheets Gelatin
- 100 ml Cream 35% fat
  
- 50 ml Lime juice
- 40 ml Stock syrup
- 35 ml White rum
- 1 sheets Gelatin
- Zest 3 limes
  
- ¼ Fresh pineapple
- 2 sprigs Mint
- 15 ml Pineapple juice
  
- 60 g White chocolate
- 60 g Cocoa butter
- 15 g Desiccated coconut
- 2.5 g Titanium dioxide

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## Lime Chantilly

Zest the limes and add to the cold cream, leave overnight in the fridge. Melt the white chocolate. Bring the cream to the boil with the lime zest, leave for 10 minutes and then reheat, strain and measure out 400 g. Slowly mix this into the chocolate, then use a hand blender to ensure an emulsion. Store in an airtight container and chill in the fridge for 24hrs. Whip after 24hrs. Place in a piping bag fitted with a Wilton nozzle.

## Coconut sable

Cream the butter and sugar until white, then add the coconut and half the sugar and partially mix in. Add the flour and partially mix in, transferring the dough to a clean surface and finish combining the dough by hand. Roll out between two sheets of baking paper to 2.4 mm. Leave in the fridge for 24hr. Cut out 45 mm circles and bake at 160 °C for around 9 minutes.

## Mango mousse

Take half Fruit'Purée Mango Alphonso and add the sugar and the seeds scraped from the vanilla Heat gently to 45 °C and mix in the soaked gelatin. Add the remaining Fruit'Purée Mango Alphonso. Whip the cream to soft peaks. When the mixture has cooled to 25 °C, fold in a third of the cream, then the rest of the cream. Pipe into 5 cm dome molds. Level off the tops. Place in the fridge to set. Using a 20 mm Parisian scoop, scoop out the center of the dome and freeze.

## Coconut mousse

Take half Fruit'Elite 'Vintage' Coconut purée and add the sugar. Heat gently to 45 °C and mix in the soaked gelatin. Add the remaining Fruit'Elite 'Vintage' Coconut purée. Whip the cream to soft peaks. When the mixture has cooled to 25 °C, fold in a third of the cream, then the rest of the cream. Pipe into 4 cm dome molds. Level off the tops. Freeze.

## Lime Jelly

Zest the limes. Heat with the lime juice and syrup to 40 °C, and leave to infuse. Add the soaked gelatin and rum, mix and strain.

## Compressed pineapple

Peel and cut the pineapple into 5mm thick slices ensuring you don't include any central core. Place in a Vacpak bag with the mint and pineapple juice, seal and remove all the air.

## White glaze

Melt the cocoa butter and white chocolate. Add the titanium dioxide and blend for 2 minutes to ensure it is fully incorporated. Add the coconut and use at 35 °C.

## Assembly

Spear the Mango Mousse with a cocktail stick and dip into the White Chocolate Glaze, allow the excess to run off and place onto the Coconut Sable. Cut the Compressed Pineapple into small cubes, add a few spoonfuls of Lime Jelly then use to fill the center of the mango mousse. Place a 6 cm white chocolate disk onto an electric rotating cake stand and place a coconut mousse in the center. Turn on the stand on and continuously pipe a line from the top of the mousse to the bottom. Place this onto the mango mousse and finish with some freshly grated lime zest.



# Portfolio



Monday, June 11<sup>th</sup> 2018







## The partners





Angelo Musa, « Meilleur Ouvrier de France »  
and Executif Chef Plaza Athénée, Paris



Luc Armanet, Fruit Grower, (Drôme, France)



PARTNER COMMITTED TO EXCELLENCE  
FROM THE LAND TO THE PLATE



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