



David Ducamp, Consultant Pastry Chef.

Rich creams

Method: bring the Fruit'Purée (1) to the boil; blanch the egg yolks and the eggs with the sugar and mix everything. Pour in the hot Fruit Purée (1) and cook at 82°C/180°F. Add the gelatine, previously soaked in cold water, then add the second portion of the Fruit'Purée (2). Let it return to room temperature. At 40°C add the butter and emulsify.

Creams

Method: heat the Fruit'Purée (1) to 40°C. Add the sugar mixed with the pectin NH. Bring to the boil. Pour the mixture over the egg yolks, then return to the pan and bring to a simmer (around 83°C). Transfer to another recipient and add the Fruit'Purée (2). When the mixture has cooled to 40°C, add the butter and emulsify.

	SUGAR	BRIX	FRUIT'PURÉE 1	RICH CREAMS						FRUIT'PURÉE 2	MILK	FRUIT'PURÉE 1	CREAMS			FRUIT'PURÉE 2	PECTINE NH
				EGG YOLK	ENTIRE EGG	SUGAR	GELATIN (200 BLOOM)	BUTTER FOR LAMINATION	EGG YOLK				SUGAR	BUTTER FOR LAMINATION			
Blackcurrant	0%	17,0	905	325	515	425	26	516	95		700	845	335	900	300		
Blackcurrant Noir de Bourgogne	0%	22,0	905	295	470	425	26	516	95		700	845	335	900	300		
Strawberry	10%	17,0	825	295	470	350	24	471	175		700	845	300	900	300		
Fraise Senga	0%	9,0	825	295	470	390	24	470	180		700	845	300	900	300		
Strawberry Senga	0%	10,0	825	295	470	390	24	470	175		700	845	335	900	300		
Wild strawberry & Mara des bois strawberry	0%	10,0	825	295	470	390	24	470	175		700	845	335	900	300		
Raspberry	0%	11,0	825	295	470	390	24	470	175		700	845	300	900	300		
Fruits rouges	0%	11,0	825	295	470	390	24	470	175		700	845	335	900	300		
Red sour cherry	0%	18,0	825	295	470	390	24	470	175		700	845	335	900	300		
Redcurrant	0%	11,0	825	295	470	390	24	470	175		700	845	335	900	300		
Blackberry	0%	11,0	825	295	470	390	24	470	175		700	845	335	900	300		
Blueberry	0%	11,0	825	295	470	390	24	470	175		700	845	335	900	300		
Apricot	0%	12,0	825	295	470	390	12	590	175		690	845	425	575	310		
Sea buckthorn	0%	6,0	825	294	470	470	12	470	175		880	1295	1590	1530	120		
Coing	0%	15,0	825	295	470	390	12	470	175		690	845	425	575	310		
Fig from Provence	0%	22,0	825	295	470	390	12	590	175		690	845	425	575	310		
Kiwi	0%	15,0	825	295	470	350	12	590	175		690	845	385	575	310		
Melon	0%	10,0	825	295	470	350	12	590	175		690	845	385	540	310	9	
Mint	0%	14,0	825	295	470	353	19	385	175		651	798	363	538	293	7	
Mirabelle plum	0%	22,0	825	295	470	350	12	590	175		552	676	308	700	248		
White peach	0%	10,0	825	295	470	390	12	590	175		690	845	425	575	310		
Ruby peach	0%	12,0	825	295	470	390	12	590	175		690	845	425	575	310		
Yellow peach	0%	11,0	825	295	470	390	12	590	175		690	845	425	575	310		
Williams pear	0%	14,0	825	295	470	350	20	385	175		690	790	385	500	310	10	
Granny Smith apple	0%	12,0	825	295	470	390	12	590	175		690	845	427	575	310		
Green rhubarb	0%	5,0	825	295	470	390	12	590	175		690	845	425	575	310		

	SUGAR	BRIX	FRUIT*PURÉE 1	RICH CREAMS						FRUIT*PURÉE 2	MILK	FRUIT*PURÉE 1	CREAMS			FRUIT*PURÉE 2	PECTINE NH
				EGG YOLK	ENTIRE EGG	SUGAR	GELATIN (200 BLOOM)	BUTTER FOR LAMINATION	EGG YOLK				SUGAR	BUTTER FOR LAMINATION			
Pineapple	0%	13,0	825	295	470	470	35	470	175		552	676	228	720	248		
Banana	0%	22,0	820	295	470	350	12	600	180		552	676	228	640	248		
Soursop	0%	14,0	825	295	470	470	35	470	175		552	676	228	720	248		
Prickly Pear	0%	12,0	700	250	400	300	20	400	300		600	880	400	1040	50		
Passion fruit	0%	13,0	820	295	470	500	12	600	180		552	676	228	680	248		
Exotic fruits	0%	15,0	820	295	470	350	12	600	180		552	676	228	700	248		
Ginger	0%	3,0	500	1193	1908	1908	73	1908	0	2845	3327	4895	6010	6048			
Pink guava	0%	8,0	825	295	470	470	35	470	175		552	676	228	700	248		
Lychee	0%	14,0	820	295	470	350	12	600	180		552	676	228	720	248		
Mango	0%	18,0	820	295	470	350	12	600	180		690	845	310	770	308		
Coconut	0 %	8,5	820	295	470	390	12	600	180		690	845	470	575	310		
Bergamot	0%	9,0	825	294	470	510	12	470	175		880	1295	1200	1530	120		
Calamansi	0%	10,0	825	294	470	470	12	470	175		880	1295	1590	1530	120		
Lemon	0%	8,0	825	294	470	470	12	470	175		880	1295	1590	1530	120		
Lemon Crushed	0%	8,0	825	294	470	470	12	470	175		880	1295	1590	1530	120		
Lime	0%	9,0	825	294	470	470	12	470	175		880	1295	1590	1530	120		
Kumquat	0%	15,0	825	294	470	470	12	470	175		880	1295	1100	1530	120		
Mandarin	0%	11,0	825	294	470	470	12	470	175		880	1295	1590	1530	120		
Orange	0%	11,0	825	294	470	470	12	470	175		880	1295	1590	1530	120		
Blood orange	0%	12,0	825	294	470	470	12	470	175		880	1295	1590	1530	120		
Grapefruit	0%	10,0	825	294	470	470	12	470	175		880	1295	1590	1530	120		
Sudachi	0%	8,0	825	295	470	353	12	385	175		1000	650	1150	800	0	30	
Yuzu	0%	9,0	825	294	470	470	12	470	175		880	1295	1590	1530	120		
Raspberry Mecker, France	0%	10,0	737	265	420	350	21	475	175		705	815	410	740	295		
Passion fruit	0%	13,0	825	295	470	590	12	470	176		552	676	228	680	248		
Abriconilla Fleur de Sel	10%	22,0	825	295	470	350	12	590	175		690	845	385	575	310		
Banalime Ginger	0%	17,0	133	48	76	57	3	65	29		688	844	284	801	312	7	
Berriollette	10%	20,0	825	295	470	350	24	471	180		552	676	308	700	248		
Cherrymome	10%	27,0	825	295	470	350	20	470	175		700	845	300	900	300		
Espel'peach	0%	10,0	825	295	470	350	19	590	175		690	845	345	520	310	13	
Exotic Ginger	0%	16,0	825	410	470	350	21	590	175		692	844	386	772	313	7	
Hibis'pear	0%	16,0	825	295	470	350	20	385	175		690	790	385	500	310	10	
Lucosis	0%	12,0	825	295	470	380	16	470	175		695	550	320	780	305	7	
Lych'Y Pink	10%	22,0	825	295	470	350	24	590	175		690	845	385	1000	310		
Cara'Tatin	13,3%	31,0	825	295	470	350	24	590	175		690	845	385	770	310		
Red Fennel	10%	16,0	825	295	470	280	16	500	175		690	845	385	575	310		
White almond	0%	74,0	825	295	470	350	12	590	175	705	¹	820	455	680	440		
Roasted hazelnut	0%	72,0	825	295	470	350	12	590	175	705	¹	820	455	680	440		
Green pistachio	0%	74,0	825	295	470	350	12	590	175	705	¹	820	455	680	440		

¹ Milk: 640 g. • • Mix 500 g of puree with 2827 g of milk.