



David Ducamp, Consultant Pastry Chef.

CRÉMEUX ET CRÈMES

	SUCRE SUGAR	BRIX	CRÉMEUX RICH CREAMS							CRÈMES CREAMS					
			FRUIT PURÉE 1					FRUIT PURÉE 2		FRUIT PURÉE 1		FRUIT PURÉE 2s			
			EGG YOLK	ENTIRE EGG	SUGAR	GELATIN (200 BLOOM)	BUTTER FOR LAMINATION	MILK	EGG YOLK	SUGAR	BUTTER FOR LAMINATION	PECTINE 1%h			
Blackberry	10%	20,0	825	295	470	350	24	470	175	700	845	300	900	300	
Blackcurrant	10%	24,0	905	325	515	385	26	516	95	700	845	300	900	300	
Blackcurrant Noir de Bourgogne	10%	23,0	905	325	515	385	26	516	95	700	845	300	900	300	
Blueberry	10%	20,0	825	295	470	350	24	470	175	700	845	300	900	300	
Raspberry	0%	11,0	825	295	470	390	24	470	175	700	845	300	900	300	
Red fruits	10%	19,0	825	295	470	350	24	471	180	700	845	300	900	300	
Red sour cherry	10%	20,0	825	295	470	350	24	470	175	700	845	300	900	300	
Redcurrant	10%	27,0	825	295	470	350	24	471	175	700	845	300	900	300	
Strawberry	10%	20,0	825	295	470	350	24	470	175	700	845	300	900	300	
Strawberry Senga	0%	17,0	825	295	470	350	24	471	175	700	845	300	900	300	
Strawberry Mara des bois	10%	9,0	825	295	470	390	24	470	180	700	845	300	900	300	
Wild strawberry & Mara des bois strawberry	10%	17,0	825	295	470	350	24	470	175	700	845	300	900	300	
Apricot	10%	19,0	825	295	470	350	24	470	175	700	845	300	900	300	
Fig from Provence	10%	21,0	825	295	470	350	12	590	175	690	845	385	575	310	
Granny Smith apple	10%	25,0	825	295	470	350	12	590	175	690	845	385	575	310	
Green rhubarb	10%	21,0	825	295	470	350	12	590	175	690	845	385	575	310	
Kiwi	10%	14,0	825	295	470	350	12	590	175	690	845	385	575	310	
Melon	0%	15,0	825	295	470	350	12	590	175	690	845	385	575	310	
Mint	0%	10,0	825	295	470	350	12	590	175	690	845	385	540	310	9
Mirabelle plum	0%	14,0	825	295	470	353	19	385	175	651	798	363	538	293	7
Williams pear	0%	22,0	825	295	470	350	12	590	175	552	676	308	700	248	
Quince	0%	14,0	825	295	470	350	20	385	175	690	790	385	500	310	10
Ruby peach	10%	24,0	825	295	470	350	12	470	175	690	845	385	575	310	
Sea buckthorn	10%	19,0	825	295	470	350	12	590	175	690	845	385	575	310	
White peach	0%	6,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120	
Yellow peach	10%	19,0	825	295	470	350	12	590	175	690	845	385	575	310	
Yellow peach	10%	20,0	825	295	470	350	12	590	175	690	845	385	575	310	



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.

For dried fruits: Start by bringing the milk to the boil. Then follow the recipe as above. Add Fruit'Purée.

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.

Banana	0%	22,0	820	295	470	350	12	600	180	552	676	228	640	248	
Coconut	10%	19,0	820	295	470	350	12	600	180	690	845	230	575	310	
Exotic fruits	0%	15,0	820	295	470	350	12	600	180	552	676	228	700	248	
Ginger	0%	3,0	500	1 193	1 908	1 908	73	1 908	0	2 845	3 327	4 895	6 010	6 048	
Jamun	0%	13,0	825	295	470	353	19	385	175	651	798	363	538	293	20
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	
Passion fruit	0%	13,0	820	295	470	500	12	600	180	552	676	228	680	248	
Pineapple	0%	13,0	825	295	470	470	35	470	175	552	676	228	720	248	
Pink guava	0%	8,0	825	295	470	470	35	470	175	552	676	228	700	248	
Prickly Pear	0%	12,0	700	250	400	300	20	400	300	600	880	400	1 040	50	
Soursop	0%	14,0	825	295	470	470	35	470	175	552	676	228	720	248	
Bergamot	0%	9,0	825	294	470	510	12	470	175	880	1 295	1 200	1 530	120	
Blood orange	0%	12,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120	
Calamansi	0%	10,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120	
Grapefruit	0%	10,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120	
Kumquat	0%	15,0	825	294	470	470	12	470	175	880	1 295	1 100	1 530	120	
Lemon	0%	8,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120	
Lemon Crushed	0%	8,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120	
Lime	0%	9,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120	
Mandarin	0%	11,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120	
Orange	0%	11,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120	
Sudachi	0%	8,0	825	295	470	353	12	385	175	1 000	650	1 150	800	0	30
Yuzu	0%	9,0	825	294	470	470	12	470	175	880	1 295	1 590	1 530	120	
Coconut	10%	24,0	825	412	470	350	23	590	175	690	845	385	770	310	
Raspberry Meeker from Massif Central, France	10%	19,0	737	265	420	315	21	475	265	705	815	370	740	2 965	
Passion fruit yellow Passiflora Edulis from the Ivory Coast	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	
Apple baked with caramel and cinnamon	22%	31,0	825	295	470	350	24	590	175	690	845	385	770	310	
Banalime Ginger	0%	17,0	133	48	76	57	3	65	29	688	844	284	801	312	7
Bergamangado	0%	13,0	820	295	470	350	15	600	180	699	790	304	537	314	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	
Coranaba	0%	13,0	825	295	470	470	35	470	175	688	798	299	548	309	7
Exotic Ginger	0%	16,0	825	410	470	350	21	590	175	692	844	386	772	313	7
Lychee and raspberry with rose	10%	22,0	825	295	470	350	24	590	175	690	845	385	1 000	310	
Red Fennel	10%	16,0	825	295	470	280	16	500	175	690	845	385	575	310	
Green pistachio	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
White almond	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.