



*Eurovanille
recipes*



*In partnership with the spanish
Chef Sergi Vela*



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CHOUX CREAM PASTRY ON A BISCUIT

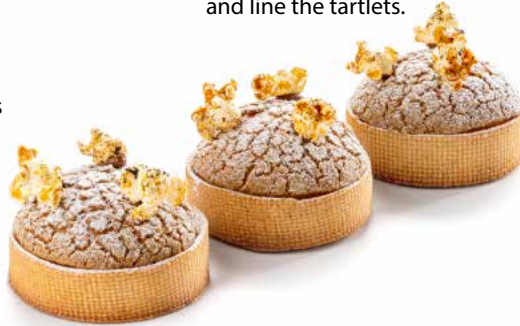
ALMOND SABLÉ (PIE CRUST)

Ingredients

300 g of butter
180 g of ground brown sugar
110 g of eggs
0.6 g of powdered cinnamon
1 g of **vanilla powder**
4 g of salt
500 g of plain flour
35 g of ground almond
35 g of ground hazelnuts
20 g of corn starch

Instructions

1. Mix the flour, salt, ground almonds and hazelnuts, **vanilla powder** and starch, add the cold butter cut into cubes.
2. Add the egg and let it rest for 2 hours, then laminate and line the tartlets.



CHOUX PASTRY WITH VANILLA POWDER

Ingredients

240 g of water
6 g of sugar
3 g of salt
0.5 g of **vanilla powder**
23 g of powdered milk
105 g of butter
135 g of plain flour
150 g of eggs

Instructions

1. Heat the water with the powdered milk, sugar, salt, and butter, and bring the whole to a boil.
2. Add the flour and vanilla powder and dry as if it were a roux, cool in the mixer using the blade.
3. Add the eggs and stretch the dough between 2 slats and cut out thick discs once frozen.

VANILLA CRAQUELIN

Ingredients

150 g of butter
190 g of brown sugar
185 g of plain flour

Instructions

1. Mix this recipe as if it were a conventional sablé, chill.
2. Laminate to 0.3 mm, freeze and cut discs that we will put frozen on top of the choux, and bake the choux at 170° C (338° F) for 23 minutes.



CAMELIZED POPCORN WITH VANILLA POWDER

Ingredients

15 g of sunflower oil
50 g of popping corn
100 g of sugar
60 g of water
25 g of butter
0.8 g of **vanilla powder**

Instructions

1. Pop the corn in very hot oil.
2. In a separate pan, add very hot water to the caramelized sugar and make a toffee, add the butter, and pour over the popcorn. Add the **vanilla powder**.
3. Dry in the oven at 150° C (302° F) for 12 minutes.



CAMELIZED POPCORN WHIPPED CREAM WITH TAHITI VANILLA

Ingredients

240 g of caramelized popcorn
1000 g of whipping cream.
1 **Tahitian vanilla pod**

Instructions

1. Mix all the ingredients and heat to 80° C (176° F). Place in the refrigerator, grind, strain, and whisk.
2. Fill the choux and reserve.

PRESENTATION

Once the pie is well chilled, pipe the caramelized popcorn whipped cream with Tahiti vanilla, dust with icing sugar and decorate with 3 pieces of caramel coated popcorn.





DULCE DE LECHE

WITH CHOUX PASTRY AND VANILLA PEARL

CHOUX PASTRY WITH EUROVANILLE VANILLA PEARL

Ingredients

240 g of water
6 g of sugar
3 g of salt
1 g of **vanilla pearl**
23 g of powdered milk
105 g of butter
135 g of plain flour
150 g of eggs

Instructions

1. Heat the water with the milk powder, sugar, salt, and butter, bringing the whole to a boil.
2. Add the flour and dry as if it were a roux, cool in the mixer using the blade.
3. Add the **vanilla pearl**, eggs, and pipe choux buns onto a micro-perforated Silpat with a No. 7 nozzle.



BROWN SUGAR CRAQUELIN

Ingredients

150 g of butter
190 g of brown sugar
185 g of plain flour
0.5 g of powdered cinnamon

Instructions

1. Mix this recipe as if it were a conventional sablé, chill.
2. Laminates to 0.3 mm, freeze and cut discs that we will put frozen on top of the choux, and bake the choux at 170°C (338 ° F) for 23 minutes.



DULCE DE LECHE WHIPPED CREAM WITH VANILLA PEARL

Ingredients

300 gr of whipping cream
50 g of dulce de leche
50 g of dulce de leche concentrate
1 g of **vanilla pearl**

Instructions

Mix all the ingredients cold and whisk, fill the choux buns and reserve.

ALMOND SABLÉ

Ingredients

300 g of butter
180 g of ground brown sugar
110 g of eggs
.6 g of powdered cinnamon
1 g of **vanilla powder**
4 g of salt
500 g of plain flour
35 g of ground almonds
35 g of ground hazelnuts
20 g of corn starch

Instructions

1- Mix the flour, salt, ground almonds and hazelnuts, and starch, add the cold butter cut into cubes.
2. Add the egg and let it rest for 2 hours, laminate, cut discs and bake at 160°C (320° F) for 12 minutes.



PRESENTATION

Assemble cold. Stick a slightly smaller disc of milk chocolate with a little almond praliné onto the sablé and then place on top 3 filled choux. Decorate the space between them with the same dulce de leche cream using a star piping nozzle.

Place another chou on top of another smaller milk chocolate disc and place it on top of the three previous ones.





CHOCOLATE CAKE

WITH HAZELNUT MOUSSE AND VANILLA PEARL

CHOCOLATE CAKE

Ingredients

500 g of eggs
150 g of inverted sugar
250 g of brown sugar
150 g of ground almond
240 g of plain flour
50 g of cocoa powder
14 g of raising agent
240 g of cream
1 **Bourbon vanilla pod**
150 g of butter
160 g of Havana Club 7-year-old rum
200 g of 70% couverture chocolate

Instructions

1. Melt the butter and mix it with the melted chocolate.
2. Whisk the eggs with the inverted and brown sugar.
3. In the food processor, mix the cocoa, almond powder, flour and raising agent.
4. Infuse the cream with **Bourbon vanilla pod** and chill before mixing.
5. Add the butter-chocolate mixture to the initial mix, and gently fold in the mixture of solids, the infused cream and the rum.
6. Fill previously lined silicone moulds and bake at 160°C (320° F) for 35 minutes.

TANGERINE JELLY

Ingredients

560 g of tangerine puree
80 g of glucose
200 g of sugar
14 g of pectin
40 g of lemon juice

Instructions

1. Heat up the puree with the glucose.
2. At 70° C (158° F) add the sugar and pectin mixed, and boil the whole for 10 seconds.
3. Out of the fire, add the lemon juice and strain.
4. Pour the jelly in a ring and freeze.



HAZELNUT MOUSSE WITH VANILLA PEARL

Ingredients

400 g of milk
125 g of cream
50 g of inverted sugar
120 g of egg yolks
12 g of gelatine
210 g of hazelnut praliné
210 g of hazelnut paste
900 g of semi whipped cream
1 g of **vanilla pearl**

Instructions

1. Make a regular custard by cooking the mix at 82° C (180° F) and pour over previously hydrated acetate guitar sheets.
2. Emulsify with the praliné and hazelnut paste and at 32° C (90° F), mix with the semi-whipped cream, which we will have previously whisked with the **Eurovanille vanilla pearl**.



COCOA SABLÉ

Ingredients

300 g of butter
180 g of ground brown sugar
110 g of eggs
.6 g powdered cinnamon
4 g of salt
480 g of plain flour
20 g of cocoa powder
35 g of ground almond
35 g of ground hazelnuts
20 g corn starch
1 g of **vanilla powder**

Instructions

1. Mix the flour with the **vanilla**, cocoa, salt, almond powder, hazelnut powder and starch, add the cold butter cut into cubes.
2. Add the egg and leave it to rest for 2 hours, laminate and cut into discs.

BLACK GLAZE

Ingredients

350 g of mineral water
600 g of sugar
600 g of DE 40 glucose syrup
400 g of condensed milk
30 g of gelatine leaves
500 g of 70% couverture chocolate

Instructions

1. Boil mineral water, sugar, glucose syrup and condensed milk.
2. Incorporate the pre-hydrated gelatine and the couverture drops.
3. Emulsify and reserve in the refrigerator for 24 hours before glazing at 35-40° C (95-104° F).

PRESENTATION

1. Assemble in reverse, pour the hazelnut mousse in a 7 cm silicone mould, insert the part made up of the tangerine jelly and chocolate cake, apply an acetate guitar sheet, press and freeze.
2. Glaze with the glaze at 32° C (90° F), place on top of the cocoa sablé and decorate with **vanilla pearl** on one side of the cake.





SAKURA

(BEETROOT, STRAWBERRY, RASPBERRY, AND BOURBON VANILLA)



Beetroot sablé

Ingredients

300 g of butter
180 g of icing sugar
110 g of eggs
500 g of plain flour
0.6 g of cinnamon
1 **Bourbon vanilla pod**
4 g of salt
70 g of ground almonds
30 g of corn starch
15 gr of freeze-dried beet

Instructions

1. Mix the flour, salt, ground almonds, pro-crunch, cinnamon and freeze-dried beetroot, add the cold butter cut into cubes.
2. Add the egg and the **vanilla seeds**, knead for a short time and leave to rest 2 hours, then laminate, and cut into discs and bake at 160 ° C (320 ° F) for 12 minutes.

BEE T SPONGE CAKE

Ingredients

125 g of butter
130 g of egg yolks
10 g of water
20 gr of beetroot
75 g of sugar
55 g of ground almonds
200 g of almonds
80 g of egg whites
70 g of sugar
2 g of salt



Instructions

1. Mix the yolks with the first sugar, hydrate the freeze-dried beet with the water of the recipe, and add the softened butter.
2. Grind the flours in a food grinder to homogenize them.
3. Incorporate the solids to the first mixture.
4. Whisk the egg whites and the second sugar and salt in a mixer.
5. Add the whipped egg whites to the previous mixture.
6. Bake 10 minutes at 180° C (356° F) 7. Once cold, cut with a leaf-shaped cutter.

RASPBERRY AND BOURBON VANILLA CREMEUX

Ingredients

- 200 g raspberry puree
- 1 Bourbon vanilla pod
- 80 g of water
- 40 g of glucose
- 100 g of sugar
- 8 g of pectin
- 20 g lemon juice

Instructions

1. Heat the puree with the **vanilla pod**, water, and glucose.
2. At 70° C (158° F) add the sugar and pectin mixed and boil the whole for 20 seconds.
3. Out of the heat, add the lemon juice and strain.
4. Pipe the cream in a ring and once frozen, cut with an elliptical cutter.



STRAWBERRY MOUSSE

Ingredients

- 110 g of strawberry puree (1)
- 0.7 g of guar gum
- 150 g of strawberry puree (2)
- 10 g of Instangel
- 9 g of albumin
- 15 g of inulin
- 30 g of sugar
- 140 g of cream

Instructions

1. Mix the 110 g of strawberry puree (1) with the guar gum and crush it.
2. Heat half of puree (2) and add the Instangel, add the rest of puree 2.
3. Mix the sugar and inulin and whisk puree 2 with the albumin, add the mixture of sugars halfway through and when it is fully whipped, mix the first part of the recipe and the semi-whipped cream.

BOURBON VANILLA WHIPPED CREAM

Ingredients

- 500 g of whipping cream
- 40 g of sugar
- 2 **Bourbon vanilla pods**
- 80 g of egg yolks
- 6 g of gelatine

Instructions

1. Infuse the vanilla 1 hour with the cream, strain and prepare a regular custard by cooking the whole at 82° C (180° F), off the heat add the gelatine sheets previously hydrated in a large quantity of cold water.
2. Once cold, whisk at medium speed and pipe the individual pastries.





CHOCOLATE ECLAIR

WITH CARAMEL CRÉMEUX AND VANILLA PEARL

COCOA CHOUX PASTRY

Ingredients

300 g of water
6 g of sugar
4 g of salt
30 g of cocoa paste
30 g of 70% couverture chocolate
100 g of butter
150 g of plain flour
24 g of cocoa powder
350 g of eggs

Instructions

1. Heat the water with the cocoa paste and the couverture, sugar, salt and butter, bringing the whole to a boil.
2. Add the flour and cocoa powder and dry as if it were a roux, cool in the mixer using the blade.

COCOA CRAQUELIN

Ingredients

150 g of butter
190 g of brown sugar
165 g of plain flour
20 g of cocoa powder
0.5 g of powdered cinnamon

Instructions

- 1- Mix this recipe as if it were a conventional sablé, chill.
- 2- Laminare to 0.3 mm, freeze and cut discs that we will put frozen on top of the choux, and bake the choux at 170° C (338° F) for 23 minutes.



CHOCOLATE CUSTARD

Ingredients

500 g of milk
500 g of cream
120 g of sugar
100 g of egg yolks
40 g of starch
200 g of 70% couverture chocolate

Instructions

1. Make a conventional custard and at the end of the cooking time, add the couverture drop by drop, cool and strain, then fill the eclair.

CARAMEL CREMEUX AND CHOCOLATE MILK WITH VANILLA PEARL

Ingredients

50 g of sugar
125 g of milk
125 g of cream
50 g of egg yolks
20 gr of sugar
4 g of gelatine
140 g of milk chocolate
1 g of **vanilla pearl**
2.5 g of salt

Instructions

1. Make a dry caramel, add the dairy products, and make a conventional toffee.
2. Make custard with the toffee, the yolks, the second sugar and the salt.
3. Add the hydrated gelatine and **vanilla pearl**, pour over the milk chocolate, emulsify and cool well.
4. Fill a mould and freeze it.



PRESENTATION

1- On a cocoa sablé and a sheet of milk chocolate, place an eclair filled with chocolate custard, dust with cocoa powder and place the caramel and milk chocolate with **vanilla pearl** cremeux on top.
2- Decorate this individual pastry with milk chocolate in the shape of vanilla imitating the shape with a silicone mould.



PATE À CHOUX CYLINDER



CAKE DE PISTACHO

Ingredients

- 480 g of water
- 210 g of butter
- 12 g of sugar
- 6 g of salt
- 45 g of milk powder
- 2 **vanilla pods**
- 300 g of eggs
- 270 g of plain flour

Instructions

1. Boil the water, powdered milk, salt, sugar, and **vanilla**.
2. Then add the flour and blanch until a hard texture is achieved.
3. Place in a blender and when it loses heat, incorporate the eggs at intervals.
4. Pour into a micro-perforated ring lined with Silpain.
5. Bake at 230° C (446° F) for 2 minutes and lower the oven to 180° C (356° F) and bake for 22 minutes.



VANILLA WHIPPED CREAM

Ingredients

- 1 l of whipping cream
- 80 g of sugar
- 160 g of egg yolks
- 20 g of **Bourbon vanilla paste**
- 12 g of gelatine leaves

Instructions

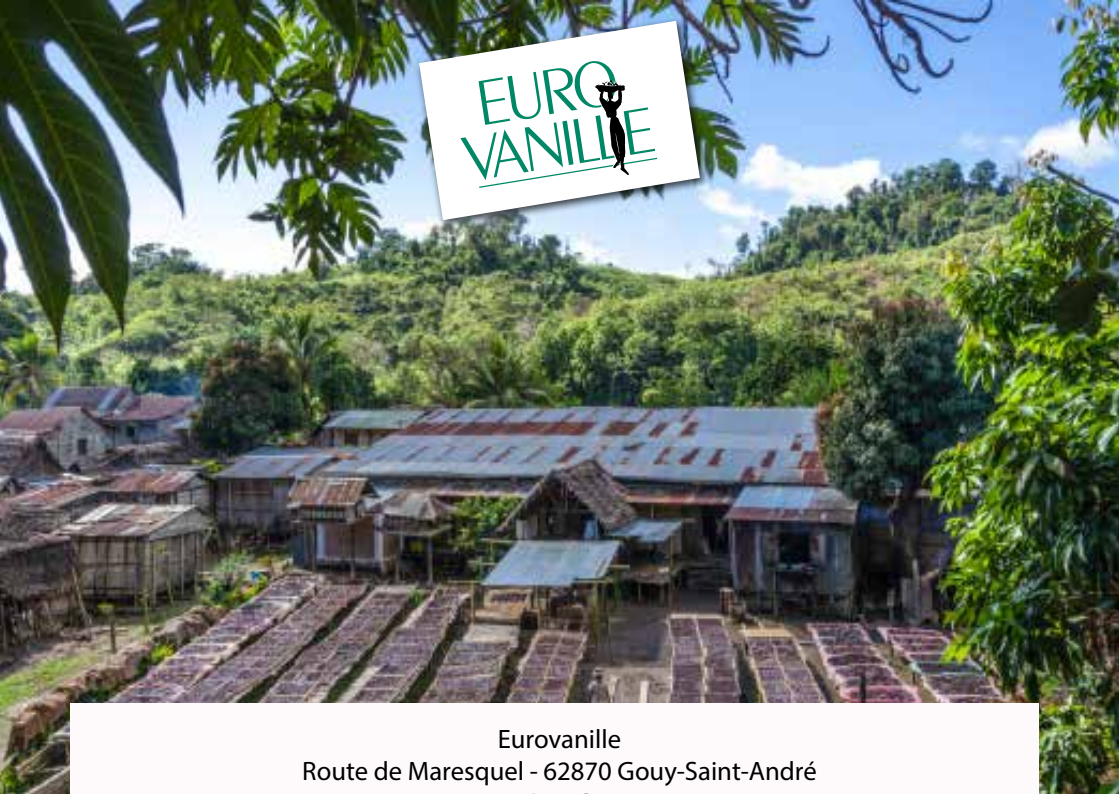
1. Prepare a custard cooked at 85° C (185° F) and incorporate the **Bourbon vanilla paste** and then the previously hydrated gelatine leaves at the end of the cooking process.
2. After 24 hours, whisk and use immediately.

PRESENTATION

Once the pate à choux has been baked, pipe in whipped cream, decorate it with squares holed out with a cutter of an adapted size and put small mango segments on top, a pipette filled with vanilla syrup and a piece of marshmallow.



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