



Orange T'



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The Chef's signature

For daily excellence

Orange T'

Recipe for 4 entremets 18 cm diameter.

Tea cream

- 30 g Ceyland tea
- 2 Vanilla pods
- 330 g Milk
- 330 g UHT sterilized cream 35% Fats DGF Royal
- 265 g Egg Yolks
- 170 g Sugar
- 23 g Food grade gelatine leaves type gold-DGF Service
- 1000 g UHT sterilized cream 35% Fats DGF Royal

Let infuse the tea and the vanilla pod into hot milk for about 30mn.
Strain and add cream, then milk.
Mix egg yolks with sugar and make a custard. Incorporate gelatin previously hydrated. Mix and strain.
At about 25°C add the whipped cream.
Use immediatly.



Orange madeleine biscuit

- 150 g Eggs
- 150 g Sugar
- 2 Orange zests
- 45 g Flour
- 45 g Starch
- 4 g Baking powder - DGF Service
- 95 g Fine butter DGF Royal
- 60 g UHT sterilized cream 35% Fats DGF Royal

Whisk together eggs, sugar and orange zests for about 10mn.
Incorporate the flour, the starch and baking powder sifted together end with melted butter and cream.
Pour into flexipan moulds 16cm diameter.
Bake for about 10mn at 160°C in a ventilated oven.



Crumble base

- 250 g Fine butter DGF Royal
- 200 g Sugar
- 250 g Whole hazel nuts powder - DGF Service
- 230 g Flour

Mix together all ingredients until obtaining a dough.
Spread between 2 guitare sheets, about 2mm thick and set aside in the fridge.
Cut cercles 18cm diameter and bake 12mn at 160°C.

Crunchy Royaltine orange praliné

- 60 g Dark chocolate couverture Equateur 68% cocoa DGF Royal
- 202 g Hazelnuts with orange peel Praline à l'ancienne Surfin DGF Royal
- 123 g Royaltine DGF Royal

Melt the chocolate couverture at 45°C, incorporate the praliné end with the Royaltine. Fill crumble bases with a thin crunchy layer.
Deep freeze.



Blood orange cream

- 90 g Whole eggs
- 112,5 g Egg Yolks
- 90 g Caster sugar
- 225 g Frozen sugared blood orange puree Coeur Sauvage
- 4,5 g Food grade gelatine leaves type gold-DGF Service
- 25 g Orange extract 60%vol. DGF Service
- 80 g Fine butter DGF Royal
- 3 Candied Orange zests

Blanch eggs and egg yolks with sugar.
Bake with orange juice until boiling.
Incorporate the gelatin and orange extract .
At about 40°C, incorporate the melted butter and mix.

Fill flexipan moulds 18cm diameter with orange zests and pour over the orange cream.
End by an orange madeleine biscuit and deep freeze.



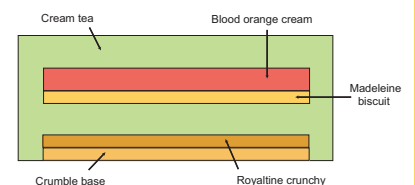
Assembly and decoration

Fill cercles with tea cream. Put the orange cream and the madeleine biscuit.
Fill again with tea cream end with the crunchy and crumble biscuit.
Deep freeze.
Pour some milk chocolate icing and decorate according picture.

DGF Decors suggestion



Slice



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