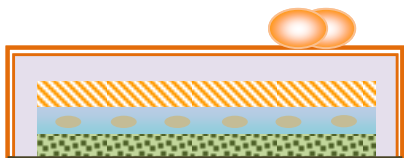


RECIPE FOR 3 DESSERTS

# PROVENÇAL

**Bruno Montcoudiol** - *Un des Meilleurs Ouvriers de France Pâtissier - Champion du Monde de Pâtisserie*



Honey icing  
Lavender mousse  
Apricot coulis  
Nougat biscuit  
Crunchy almond biscuit



## HONEY ICING

|                        |       |
|------------------------|-------|
| Milk .....             | 150 g |
| Glucose .....          | 50 g  |
| Cream .....            | 300 g |
| Glucose syrup .....    | 100 g |
| Sugar .....            | 200 g |
| Starch .....           | 20 g  |
| Honey .....            | 100 g |
| Gelatine 200B .....    | 12 g  |
| Water .....            | 72 g  |
| Titanium dioxide ..... | 3 g   |

Hydrate the **gelatine**.  
Heat the milk with cream, **glucose** and glucose syrup.  
Fold in the sugar and starch mixture.  
Bring to the boil.  
Add the **gelatine** hydrated, honey and **titanium oxide**.  
Blend.

## LAVENDER MOUSSE

|                                    |       |
|------------------------------------|-------|
| Milk .....                         | 300 g |
| Milk powder .....                  | 15 g  |
| Egg yolks .....                    | 100 g |
| Sugar .....                        | 40 g  |
| Gelatine 200B .....                | 11 g  |
| Water .....                        | 66 g  |
| Lavender natural flavour .....     | QS    |
| Cream .....                        | 350 g |
| Stabilizer for whipped cream ..... | 2 g   |
| Sugar .....                        | 20 g  |

Hydrate the **gelatine** with cold water.  
Heat the milk with milk powder.  
Whip egg yolks and sugar together.  
Pour the milk over the mixture egg yolks and sugar.  
Bake at 185°C.  
Add the **gelatine** melted and cool.  
Fold in the **lavender natural flavour** and blend.  
Fold in gently the whipped cream with the **stabilizer**.

## APRICOT COULIS

|                      |       |
|----------------------|-------|
| Apricot pulp .....   | 570 g |
| Inverted sugar ..... | 85 g  |
| Pectin NH .....      | 12 g  |
| Sugar .....          | 55 g  |
| Glucose .....        | 30 g  |

Heat the pulp and inverted sugar to 40°C.  
Add the pectin, **glucose** and sugar mixture.  
Bring to the boil.  
Use immediately.

## NOUGAT BISCUIT

|                                |      |
|--------------------------------|------|
| Butter .....                   | 75 g |
| Sugar .....                    | 50   |
| Eggs .....                     | 75 g |
| Cream .....                    | 30 g |
| Ground almond .....            | 30 g |
| Shelled pistachios .....       | 40 g |
| Almond dried fruit paste ..... | 20 g |
| Crunchy nougat paste .....     | 75 g |
| Flour .....                    | 75 g |
| Baking powder .....            | 1 g  |

Soften the butter.  
Add the sugar, eggs and cream.  
Add the ground almond, **shelled pistachios**, **pistachio paste** and **nougat paste** and mix.  
Add the flour and the baking powder.  
Pour into a circle.  
Bake at 180°C during 18 – 20 minutes.

## CRUNCHY ALMOND BISCUIT

|                                |      |
|--------------------------------|------|
| Butter .....                   | 80 g |
| Sugar .....                    | 80 g |
| Flour .....                    | 20 g |
| Slice almonds .....            | 60 g |
| Almond dried fruit paste ..... | 60 g |

Soften the butter.  
Fold in the sugar, the flour, the almonds and the **paste**.  
Pour into mould and bake at 150°C for 20 to 25 minutes.