



Tea Time

Pastry Chef Pierre-Henry Lecompte

MINI MADELEINES (40 PIECES)

Ingredients

185 g eggs
255 g flour
160 g sugar
Zest of 1 lemon
80 g whole milk
1 citron jaune zesté
255 g brown butter
1 g vanilla powder La Fabrique (IAN012620)
9 g baking powder La Fabrique (BFT502556)

Preparation

- 1** Whisk the eggs with the sugar and invert sugar until pale, then add the lemon zest and vanilla powder.
- 2** Pour in and fold in the dry ingredients previously mixed together (flour and baking powder).
- 3** Add the cooled melted brown butter and the tempered milk. Transfer the batter to a piping bag.
- 4** Pipe into greased moulds, filling $\frac{2}{3}$ of the mould.
- 5** Bake between two trays for 25 minutes at 165 °C in a ventilated oven.
- 6** Allow to cool slightly after baking, then unmould.

RASPBERRY & ROSE CONFIT (FOR MADELEINES)

Ingredients

20 g sugar
40 g trimoline
250 g raspberry purée
5 g NH pectin La Fabrique (BFT503660)
A few drops of La Fabrique rose extract (ANL029814)

Preparation

- 1** Heat the raspberry purée with the trimoline to 40 °C.
- 2** Add the dry ingredients, previously mixed together.
- 3** Bring to a boil and maintain a gentle simmer for 2 minutes.
- 4** Chill in the fridge and allow to set.
- 5** Once cold, whisk or blend with a hand blender while incorporating the rose extract. Transfer to a piping bag before use.

APRICOT & MINT CONFIT (FOR MADELEINES)

Ingredients

21 g sugar
43 g trimoline
15 peppermint leaves
267 g apricot purée / apricot pieces
5,4 g NH pectin La Fabrique (BFT503660)

Preparation

- 1 Stone the apricots and roughly chop them.
- 2 Heat to 40 °C with the trimoline.
- 3 Add the dry ingredients, previously mixed together.
- 4 Bring to a boil and maintain for 2 minutes.
- 5 Transfer and chill in the fridge, allowing it to set.
- 6 Using a hand blender, blend while adding the peppermint leaves. Transfer to a piping bag before use.

BLACKBERRY COMPOTE

Ingredients

35 g sugar
200 g blackberry purée
3 g NH pectin La Fabrique (BFT503660)

Preparation

- 1 Heat the purée, then dissolve the sugar/NH pectin mixture into it.
- 2 Bring to a boil, then pour directly into moulds (e.g., florentine type).
- 3 Allow to set, then chill to firm.

Pastry chef's tips:

You can add some roasted pistachio pieces.
You can replace pistachio paste with pecan paste.
Prefer using solid honey.
Prefer a milk chocolate coating leaning towards dark to reduce sugar and align with current trends.

PINE MILK MOUSSE (30 PIECES)

Ingredients

70 g sugar
11 g lime juice
175 g liquid cream
175 g Greek yogurt
220 g cream cheese
42 g hydration water
A few drops of La Fabrique pine essential oil
7 g powdered gelatin 200 bloom La Fabrique (ITA022534)

Preparation

- 1 Using a whisk attachment on a mixer, work the cream cheese, sugar, and Greek yogurt together until the sugar is fully dissolved.
- 2 Then add the liquid cream while keeping the mixer running; the mixture should hold whisk marks like a soft whipped cream.
- 3 Melt the pre-hydrated gelatin at 50 °C.
- 4 Pour it into the bowl while continuing to mix.
- 5 Off the mixer, in a large mixing bowl, add and fold in the lime juice and a few drops of pine essential oil by hand.
- 6 Transfer to a piping bag and pipe into cylindrical moulds, inserting the blackberry compote in the centre.
- 7 Freeze at deep negative temperature before unmoulding, then place on a sable base.

MADELEINE ASSEMBLY

- 1 Place a generous dot of raspberry & rose confit on half of the madeleines.
- 2 Do the same with the apricot & mint confit.

PINE & BLACKBERRY PALLET ASSEMBLY

- 1 Spray a light coat of glaze, tint with green powdered colour, and decorate with a green oxalis leaf.

