



INSPIRATION FILO

Entremets

Made with: **PASSION FRUIT INSPIRATION**

Steps: **6**

An original recipe by David Briand Pastry Chef - École Valrhona

Makes 24 desserts (diameter: 7.5cm)

1 SHORTBREAD ALMOND

75g **FLOUR T55**
 35g **DRY BUTTER**
 30g **ICING SUGAR**
 10g **ALMOND POWDER**
 .5g **SALT**
 15g **WHOLE EGGS**



Sand the powders with cold butter cut into cubes. When there are no more pieces, add the cold eggs. Stop as soon as you obtain a homogeneous paste. Refrigerate or spread immediately.

2 SANDY PRESSED INSPIRATION

150g **SHORTBREAD WITH ALMONDS**
 150g **ECLAT GOLD**
 150g **INSPIRATION**



In the blender, crumble the cooked shortbread dough and then add the Golden Shard and the melted fruit couverture. Tip: you can obviously use the drops of your shortbread paste that you use daily in your other fabrications.

3 GANACHE MOUNTED VANILLA

330g



~
500g **CREAM UHT 35%**
1 **VANILLA POD**
1g **LIME ZEST**
30g **GLUCOSE 38/40**
30g **INVERTED SUGAR**
230g **OPALYS 33%**



Heat the small amount of cream. Infuse the vanilla bean and the lime peel 20 minutes. Chinese, rectify the weight of cream.
Add glucose and invert sugar. Gradually pour the hot mixture over the melted Opalys chocolate. Mix as soon as possible to complete the emulsion.
Add the second amount of cold liquid cream. Mix again. Refrigerate and let crystallize ideally 12 h. Dedicate to obtain a sufficiently consistent texture to work with the pocket or spatula.

4 CREAMY INSPIRATION

180g **PULP**
8g **GLUCOSE 38/40**
5g **GELATIN POWDER**
220 BLOOM
25g **WATER**
* **INSPIRATION**
335g **CREAM UHT 35%**



Heat the fruit pulp with the glucose up to about 80 ° C, add the gelatin previously rehydrated. Gradually pour over the melted fruit couverture.
Mix as soon as possible to complete the emulsion. Add the cold cream. Mix again. Leave to crystallize in the refrigerator.
* STRAWBERRY : 180g strawberry pulp and 245g STRAWBERRY INSPIRATION (15391)
PASSIONFRUIT : 180g passionfruit pulp and 280g PASSIONFRUIT INSPIRATION (15390)
RASPBERRY : 180g raspberry pulp and 235g RASPBERRY INSPIRATION (19999)
YUZU: 180g yuzu pulp and 280g YUZU INSPIRATION (19998)

5 INSPIRATION FROSTING

80g **FRUIT PULP**
8g **GLUCOSE 38/40**
5g **GELATIN POWDER**
220 BLOOM
25g **WATER**
* **INSPIRATION**
335g **CREAM UHT 35%**



Make a syrup with sugar, fruit pulp and glucose, cook at 104 ° C. Add the sweetened condensed milk and the gelatin previously rehydrated and gradually pour over the melted fruit couverture. Mix as soon as possible to complete the emulsion.
Mix as soon as possible to complete the emulsion. Add the cold cream. Mix again. Leave to crystallize in the refrigerator.
* STRAWBERRY : 80g strawberry pulp and 165g STRAWBERRY INSPIRATION (15391)
PASSIONFRUIT : 80g passionfruit pulp and 185g PASSIONFRUIT INSPIRATION (15390)
RASPBERRY : 80g raspberry pulp and 155g RASPBERRY INSPIRATION (19999)
YUZU: 80g yuzu pulp and 190g YUZU INSPIRATION (19998)

6 ABSOLU SPRAY MIX

700g **ABSOLU CRISTAL**
NEUTRAL GLAZE
70g **WATER**



Bring the neutral Absolu Cristal Neutral Glaze to the boil in water.
Immediately apply using a spray gun at about 175°F (80°C).

ASSEMBLY AND FINISHING

Make rounds of pressed shortcrust (approx. 15g each) using a 6cm diameter ring. Store in the refrigerator.

Make a spiral of cream mix on top of the pressed shortcrust rounds (approx. 10g) using a piping bag with a 6mm diameter plain round nozzle. Store in the freezer. Line your 7.5cm diameter rings with clear acetate. Whip up the whipped ganache, then pour about 45g into each ring. Put the pressed shortcrust in place, making sure to put the cream mix on the same side as the ganache. Freeze. Turn out, then ice with Inspiration frosting.

Use a piping bag with a 6mm diameter round nozzle to make a spiral of cream mix on top (approx. 15g). Freeze. Add a layer of neutral glaze.

Put a metal rolling pin in the freezer. Use a piping bag (without a nozzle) and some pre-set fruit couverture to make the "lashes" and place them around the cream mix spiral.