



adamance

fruits du bon sens

The Iconics

By chefs who work with Adamance

TECHNIQUES & RECIPES

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adamance
fruits du bon sens

Truly different
fruit purées

because they respect nature and the people who work in it,
but most especially because they have a delicious ripe taste
that you'll be proud to use in your creations!

With a strong goal:

Protecting the future and flavor of fruit over the long term –
and the future of those who work with it, too.
To us, this is simply common sense.

Our four commitments:



**RESPECT FOR PEOPLE
AND THE PLANET**
Fruit purées you are
proud to work with



**WE KNOW OUR FRUIT'S
STORY FROM ITS PRODUCERS
TO ITS VARIETIES**
Stories you can share
with your customers



**100% FRUIT PURÉES
WITH NO ADDED
SUGAR OR ADDITIVES**
Ripe fruit instead
of added sugar



**OUR WEALTH OF FRUIT
EXPERTISE AT YOUR SERVICE**
250 recipes to explore

A frozen range available in 1kg and 5kg formats



Our approach to fruit recipes

WE ARE AT YOUR SERVICE

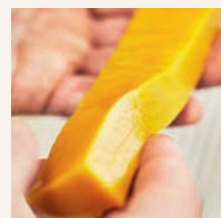
We have reworked all our most frequently used recipes, as well as some more original ideas, so that you can showcase fruit at its very best in your creations. It's much like Valrhona Essentials, but for fruit.

What makes our recipes special? They all follow our RISA principles:



REASONABLE

We cut out any superfluous details, keeping only the essentials. This makes our recipes less fatty and sugary and they use fewer ingredients, but they are every bit as delicious.



INTENSE

The textures are perfect, but the fruit flavors are completely pure. We don't offer recipes where the fruit isn't recognizable.



SIMPLE

We have spent a long time thinking about very complex issues so that our recipes are as simple as possible to follow and make in your kitchen.



ADAPTED

There are several ways to achieve a texture. We give you a range of alternatives, so there is always one which meets your needs.

Find more than 250 recipes on our Instagram page @Adamance_fruits and our website www.adamance.com

Chefs who work with Adamance



Eddie Benghanem

The poet: precise & deliciously indulgent pastry-making

Eddie Benghanem began his career at Le Crillon alongside Christophe Felder, before becoming the pastry chef for the Ritz until 2008. Today, he works at the Trianon luxury hotel in Versailles. His creations are refined, but he never forgets that pleasure is pastry-making's ultimate goal. He works to make flavors highly "legible", achieving a perfect balance so that each element of his creations can find its full expression, and constantly strives for ultra-precision. He is daring enough to combine textures, tastes and sensations without ever losing sight of his diners. This is pastry-making as poetry.

Xavier Brignon

The curious soul: subtle & inspired pastry-making

Xavier has always loved learning. Despite running two stores in Besançon, he continues to train regularly with France's best pastry craftsmen and world pastry champions from all over the planet. Knowledge is key. And today, it's he who is teaching others, as this excellent educator is always keen to pass on his skills. He cares deeply about the land and flavors, so he makes no concessions when it comes to his ingredients' origins. His subtly crafted pastries are inspired by flavors, travel and experiences. Like the man himself, this pastry-making has a deeply humanitarian character.

Clément Higgins

The explorer: creative & refreshing pastry-making

After studying for a master's degree in business law, Clément took a different path in life and devoted himself to his passion: pastry-making. In 2014, his project "Bricoleurs de Douceurs" started life in Marseille with a liberating vision. By "tinkering", as he calls it - the project's name roughly translates as "Tinkering with Treats" - he invents new things and amazes us with his creative, cool and fresh pastries. As intuitive in his creations as in the puns he uses to name them, he explores every last avenue and pushes back the frontiers of what is possible. He attaches great importance to knowing and understanding his ingredients. This is pastry-making as a quest.

José Manuel Augusto

The creator: thoughtful & intense pastry-making

For the past four years, José Manuel and his R&D engineers have been working with us to create Adamance, carrying out thousands of tests so that we can offer healthier, more intense fruit pastries. More than 250 recipes have emerged from his work. José Manuel has dabbled in all areas of the culinary arts, from baking and pastry-making to catering and training. He worked closely with Frederic Bau on the book "Gourmandise Raisonnée" (or "Reasonable Indulgence"). Manu, as his friends know him, is on a mission to help pastry chefs take a step back, ask themselves the right questions and take back control over their creations. This is intelligent pastry-making.



Intense mousse

Mousse with an unmistakable fruit flavor!

Description

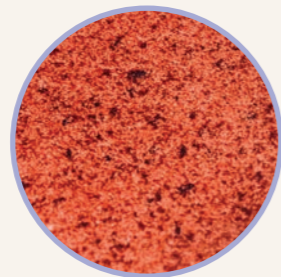
This ultra-classic mousse uses traditional techniques you've already mastered. A fruit purée base and two whipped mixes - cream and Italian meringue - all bind together using gelatin.

Adamance's innovation

Replace some of the traditional recipe's cream and water with fruit purée using fruity whipped cream and Italian meringue and get a mousse with up to 75% fruit.

Result:

- A healthier mousse
- More flavor
- Beautiful colors



Tips & tricks

Our intense mousse can be used as a replacement for your traditional fruit mousses in any context, and even in products where you normally don't dare use them, such as palate-cleansers, tarts, petits gateaux and plated desserts. It opens up a whole host of possibilities to explore.

To improve its stability, you can add 0.2% konjac at the same time as the gelatin. You'll get a slightly firmer texture with a silkier mouthfeel, but it will be slightly less aromatically intense.



Xavier Brignon

“Like any good pastry chef and business manager, I did my calculations and I realized that by adding 40% fruit, the difference in price per portion sold is only 10 cents! There is much more flavor as my blueberry mousse has a real blueberry taste, so now I use intense mousse in all my desserts.”





Blackcurrant Blueberry *Xavier Brignon*



Wild blueberries / Blackdown & Andorine blackcurrants

Makes 4 servings

STEP 1 Blackcurrant insert

720g	Blackcurrant sponge	47.37%
480g	Blackcurrant confit	31.58%
320g	Frozen blueberries	21.05%

1520g Total weight

Blackcurrant sponge

111.6g	Blackdown & Andorine blackcurrants Adamance purée	17.15%
72g	Sugar	11.06%
136.8g	Egg yolks	21.02%
57.6g	Pastry flour	8.85%
168.5g	Egg white	25.89%
46.8g	Sugar	7.19%
57.6g	Potato starch	8.85%

650.9g Total weight

Bring the blackcurrant purée and sugar to a boil. Pour them into the warmed egg yolks, whisking them in vigorously. Beat the mixture at a high speed in a stand mixer until a ribbon forms. Beat the egg whites until they are light and airy, then fold in the second portion of sugar. Combine the two mixtures and, once this is complete, add the sifted flour and starch. Spread the sponge in four 160g rings. Bake at 355°F (180°C) for 10/12 minutes.

Blackcurrant confit

398.4g	Blackdown & Andorine blackcurrants Adamance purée	78.83%
49.9g	Powdered glucose	9.87%
49.9g	Sugar	9.87%
7.2g	Sosa Pectin NH	1.42%

505.4g Total weight

Mix the sugar with the pectin NH. Heat blackcurrant purée and atomized glucose to 120°F (50°C). Add the sugar and pectin NH, then blend. Leave to cool, then spread 120g into each insert.

STEP 2 Chia Seed Breton Shortbread

60g	Egg yolks	12.23%
50g	Sugar	10.18%
50g	Raw cane sugar	10.68%
3g	Homemade vanilla-flavored sugar	0.5%
130g	Unsalted butter	26.26%
165g	Pastry flour	34.36%
0.5g	Salt	0.1%
2.9g	Baking powder	0.6%
25g	Chia seeds	5.1%

486.4g Total weight

Beat together the sugars and egg yolks using the paddle attachment in a stand mixer and stir in the salt. Add the creamed butter. Add the sifted flour and baking powder in 2 stages. Add the chia seeds. Turn the mixture out and spread it between 2 guitar sheets. Refrigerate for 24 hours. The next day, spread it to a thickness of 5mm. Bake in a ring for 15 minutes at 340°F (170°C).

Recipe continued →

STEP 3 Intense Blueberry Mousse

Fruity blueberry whipped cream

Makes 338.4g

203g	Fresh whipping cream	60%	Combine the blueberry purée chilled to 40°F (4°C) and the cream chilled to 40°F (4°C), then beat at medium speed until they take on the airy texture of a standard whipped cream.
135.4g	Adavance Vaccinium Blueberry puree	40%	

338.4g Total weight

Fruity blueberry Italian meringue

Makes 223.2g

87.6g	Adavance Blackdown & Andorine blackcurrant purée	39.25%	In the bowl of a mixer, combine the blueberries puréed at 40°F (4°C) and the sifted albumin. Mix and wait 15/20 minutes for the albumin to hydrate. Combine the water and sugar in a saucepan, cook to 245°F (118°C), then pour this into the light and airy blueberry purée and albumin mixture. Beat in a mixer at medium speed until cool (approx. 85°F or 30°C).
9.6g	Sosa albumin	4.3%	
97.2g	Sugar	43.55%	
28.8g	Water	12%	

223.2g Total weight

Intense mousse

Makes 1440g

18.7g	Gelatin 220 B	1.3%	Sift the gelatin onto the smaller portion of blueberry purée cooled to 40°F (4°C), then wait 15/20 minutes for the gelatin to hydrate. Heat this mixture to 120/140°F (50/60°C) to melt the gelatin, then pour it into the second portion of purée cooled to 40°F (4°C) and blend until smooth. Combine about a third of the fruit purée with the Italian meringue, using a whisk at first to help the two textures to assimilate. Add the rest of the fruit purée and fold it in with a spatula. Finish by gently folding in the fruity whipped cream so you retain as much air as possible. Pour out immediately.
288g	Adavance Vaccinium Blueberry purée	20%	
571.7g	Adavance Vaccinium Blueberry purée	39.7%	
223.2g	Fruity blueberry Italian meringue	15.5%	
338.4g	Fruity blueberry cream	23.5%	

1440g Total weight

STEP 6 Assembly

Prepare an insert using the sponge and blackcurrant confit, then chill it in the freezer. Assemble upside down in a 160mm ring. Spoon the intense blueberry mousse into the mold, then put in place the frozen insert (confit side down), pressing it in gently. Smooth a little mousse over the sponge. Add the Breton shortbread. Place in the freezer.



How about a change of fruit?

INTENSE MOUSSE:

	CLÉRY & CHARLOTTE STRAWBERRY		MARA DES BOIS STRAWBERRY		MEEKER RASPBERRY		BLACKDOWN & ANDORINE BLACKCURRANT		FLAVOR COT & LIDO APRICOT		GREEN WILLIAMS PEAR		KESAR & ALPHONSO MANGO	
GELATIN POWDER 220 B	1.3%	18.72g	1.3%	18.72g	1.3%	18.72g	1.8%	25.92g	1.1%	15.84g	1.3%	18.72g	1%	14.4g
FRUIT PURÉE	20%	288g	20%	288g	20%	288g	20%	288g	20%	288g	20%	288g	20%	288g
FRUIT PURÉE	39.7%	571.68g	39.7%	571.68g	39.7%	571.68g	39.2%	564.48g	39.9%	574.56g	39.7%	571.68g	40%	576g
FRUITY ITALIAN MERINGUE	15.5%	223.2g	15.5%	223.2g	15.5%	223.2g	15.5%	223.2g	19.5%	280.8g	15.5%	223.2g	15.5%	223.2g
ITALIAN MERINGUE														
FRUITY WHIPPED CREAM	23.5%	338.4g	23.5%	338.4g	23.5%	338.4g	23.5%	338.4g	19.5%	280.8g	23.5%	338.4g	23.5%	338.4g

Makes 4 servings

	VACCINIUM MYRTILLUS BLUEBERRY		MONTROUGE & PATTY WHITE PEACH		PASSIFLORA EDULIS FLAVICARPA PASSION FRUIT		COCOS NUCIFERA COCONUT		FEMMINELLO LEMON		PERSIAN LIME	
GELATIN POWDER 220 B	1.3%	18.72g	1.1%	15.84g	1.4%	20.16g	1.1%	15.84g	1.3%	18.72g	1.3%	18.72g
FRUIT PURÉE	20%	288g	20%	288g	15%	216g	20%	288g	15%	216g	15%	216g
FRUIT PURÉE	39.7%	571.68g	39.9%	574.56g	20%	288g	39.9%	574.56g	20.1%	289.44g	20.1%	289.44g
FRUITY ITALIAN MERINGUE	15.5%	223.2g	19.5%	280.8g								
ITALIAN MERINGUE					25.4%	365.76g	15.5%	223.2g	25.4%	365.76g	25.4%	365.76g
FRUITY WHIPPED CREAM	23.5%	338.4g	19.5%	280.8g	38.2%	550.08g	23.5%	338.4g	38.2%	550.08g	38.2%	550.08g

Makes 4 servings

	FANTISTICO & FEMMINELLO BERGAMOT		CITRUS JUNOS YUZU		MORO & TAROCCO BLOOD ORANGE		CIACULLI TANGERINE		OBLACINSKA SOUR CHERRY		BEN TRE CALAMANSI	
GELATIN POWDER 220 B	1.3%	18.72g	1.3%	18.72g	1.1%	15.84g	1.1%	15.84g	1.8%	25.92g	1.3%	18.72g
FRUIT PURÉE	15%	216g	15%	216g	19.8%	285.12g	19.8%	285.12g	19.9%	286.56g	15%	216g
FRUIT PURÉE	20.1%	289.44g	20%	288g	39.8%	573.12g	39.8%	573.12g	39%	561.6g	20%	288g
FRUITY ITALIAN MERINGUE					19.4%	279.36g	19.4%	279.36g	15.44%	222.34g		
ITALIAN MERINGUE	25.4%	365.76g	25.3%	364.32g							25.3%	364.32g
FRUITY WHIPPED CREAM	38.2%	550.08g	38.1%	548.64g	19.4%	279.36g	19.4%	279.36g	23.36%	336.38g	38.1%	548.64g
TARA GUM			0.3%	4.32g	0.5%	7.2g	0.5%	7.2g	0.5%	7.2g	0.3%	4.32g

Makes 4 servings

Instructions:

Sprinkle the gelatin (and tara gum, depending on the fruit) onto the smaller portion of fruit purée cooled to 40°F (4°C), then wait 15/20 minutes for the gelatin (and tara gum, depending on the fruit) to hydrate. Heat this mixture to 120/140°F (50/60°C) to melt the gelatin, then pour it into the second portion of purée cooled to 40°F (4°C) and blend until smooth. Combine about a third of the fruit purée with the fruity Italian meringue, using a whisk at first to help the two textures assimilate. Add the rest of the fruit purée and fold it in with a spatula. Finish by gently folding in the fruity whipped cream so you retain as much air as possible. Pour out immediately.

Fruit crèmeux

What if we made a healthier lemon tart?

Description

Lemon tart is one of the world's best-known and most popular desserts, and every chef has their own memories and recipes for it.

But it would be a mistake to focus solely on lemon crèmeux, as its creamy texture goes very well with all kinds of other citrus fruit purées.



Adamance's innovation

We have cut out ingredients that prevent the fruit flavor from really coming to the fore, which means no more egg yolk or butter.

The egg whites are more discreet and we use a white chocolate couverture to create a creamy mouthfeel. Add a little konjac and gelatin for a silky finish, and you're done!

Result:

- An intense lemon tart
- An equally smooth mouthfeel
- A recipe with less fat and less sugar

Tips & tricks

As well as making a traditional lemon tart (which can actually use a variety of citrus fruits), Eddie also likes to make a foam by simply putting the mix in a siphon, giving it a beautifully light and airy texture.

The same quantities give you two very different textures and open up even more creative possibilities.

Turn to page 17 for some examples of how to use foam.



Eddie Benghanem

"It all started with a tasting session at Adamance. It uses a different, surprisingly fresh kind of lemon cream, whose tanginess brings out every last nuance in the fruit. From fresh fruit pastes to foams and sorbets, the potential for new creations and interpretations is immense. I use these recipes every day in everything from petits fours to plated desserts. They give me a truly uncompromised fruit flavor."





Lemon tartlet

Eddie Benghanem

Femminello lemon



Makes approx. six 80mm tartlets

STEP 1 Sweet shortcrust pastry

110g	Flour	42.8%
42g	Confectioners' sugar	16.3%
20g	Almond flour	7.8%
60g	Butter	23.3%
25g	Egg	9.8%
1	Pinch of salt	

257g Total weight

Beat together the creamed butter and confectioners' sugar using the paddle attachment in a stand mixer. Add the almond flour, salt and flour. Stir in the egg. When the mixture is smooth, wrap the dough in plastic wrap and leave to rest in the refrigerator for 2 hours. Roll out the dough to a thickness of 1.8mm and cut it to your chosen size using a pastry cutter. Grease the molds and use the sweet shortcrust pastry to line them. Bake at 310°F (155°C) for 10/15 minutes.

STEP 2 Tangy lemon cream

16g	Sugar	5.3%
1g	Gelatin powder 220 B	0.35%
1g	Sosa konjac	0.35%
121g	Adamance Femminello lemon purée	39%
102g	Egg whites	33%
68g	Opalys 33%	22%

309g Total weight

Combine the sugar, gelatin and konjac and sprinkle them onto the lemon purée, blending them all the while until smooth, then wait 15/20 minutes for the gelatin to hydrate. Heat to 185°C (85°C), stirring all the while. Pour this onto the egg whites and blend again. Reheat to 180°F (82°C) like you would with a custard. Gradually pour this mixture onto the melted chocolate, emulsifying it with a spatula as you do so. Blend as soon as possible until you have a perfect emulsion. Set aside at 40°F (4°C).

STEP 3 Lemon froth

8g	Gelatin powder 220 B	2.3%
66g	Water	20%
80g	Sugar	25%
175g	Adamance Femminello lemon purée	52.7%

329g Total weight

Sprinkle the gelatin into the cold water, then wait 15/20 minutes for it to hydrate. Heat this mixture to 120/140°F (50/60°C) to melt the gelatin, add the sugar, then mix this with the lemon purée at 40°F (4°C). Cover the mixture's surface with plastic wrap and refrigerate for at least 6 hours. Using a mixer fitted with a whisk attachment, beat the jellied mixture at medium speed until it is smooth and aerated. It can take up to 45/60 minutes to beat the mixture fully, depending on quantity and equipment you use.

STEP 3 Light lemon cream

125g	Adamance Femminello lemon purée	29.6%
5g	Gelatin powder 220 B	1.2%
17g	Water	4%
100g	Opalys 33%	23.7%
175g	Whipping cream	41.5%

422g Total weight

Mix the gelatin powder and water and leave to stand for 20 minutes. Melt the gelatin water in a bain-marie. Bring the cream to a boil and pour it onto the chocolate and melted gelatin. Blend and leave to cool. Add the lemon juice and zest, blend again and set aside for 24 hours. Beat the cream using the whisk attachment in a stand mixer and set it aside in the refrigerator.

STEP 3 Lemon confit

100g	Candied lemon	66.6%	Place both ingredients in a bowl, cover this with plastic wrap and place it a bain-marie over low heat. Cook for approx. 20 minutes. Blend and leave in the refrigerator.
50g	Adamande Citrus Junos yuzu purée	33.3%	

150g Total weight

STEP 6 Assembly

Place approx. 25g of lemon confit in the sweet pastry cases, then add approx. 51.5g of sour cream and pipe on approx. 70g of whipped cream to complete the assembly. Top with a piece of lemon froth (approx. 55g) and decorate with lime zest.



How about a change of fruit?

TANGY CRÉMEUX:

	CITRUS JUNOS YUZU		FEMMINELLO LEMON		PERSIAN LIME		FANTISTICO & FEMMINELLO BERGAMOT		PASSIFLORA EDULIS FLAVICARPA PASSION FRUIT		BEN TRE CALAMANSI	
SUGAR	5.2%	16.07g	5.3%	16.38g	5.3%	16.38g	5.3%	16.38g	5.3%	16.38g	5.2%	16.07g
GELATIN POWDER 220 B	0.4%	1.24g	0.35%	1.08g	0.35%	1.08g	0.35%	1.08g	0.35%	1.08g	0.4%	1.24g
KONJAC	0.4%	1.24g	0.35%	1.08g	0.35%	1.08g	0.35%	1.08g	0.35%	1.08g	0.4%	1.24g
FRUIT PURÉE	39%	120.51g	39%	120.51g	39%	120.51g	39%	120.51g	39%	120.51g	39%	120.51g
EGG WHITES	33%	101.97g	33%	101.97g	33%	101.97g	33%	101.97g	33%	101.97g	33%	101.97g
OPALYS CHOCOLATE	22%	67.98g	22%	67.98g	22%	67.98g	22%	67.98g	22%	67.98g	22%	67.98g

Makes approx. six 80mm tartlets

Instructions:

Combine the sugar, gelatin and konjac and sprinkle them onto the fruit purée, blending them all the while until smooth, then wait 15/20 minutes for the gelatin to hydrate. Heat to 185°C (85°C), stirring all the while. Pour this onto the egg whites and blend again. Reheat to 180°F (82°C) like you would with a custard. Gradually pour this mixture onto the melted chocolate, emulsifying it with a spatula as you do so. Blend as soon as possible until you have a perfect emulsion. Set aside at 40°F (4°C).

FRUIT FROTH: This type of fruit mousse is made without cream or Italian meringue! The gel is whippable thanks to the network formed by the gelatin, which traps air bubbles. The result is a very airy texture and an intense fruit taste. And above all, the froth melts in the mouth to offer a unique fruit experience.

	CITRUS JUNOS YUZU		FEMMINELLO LEMON		PERSIAN LIME		FANTISTICO & FEMMINELLO BERGAMOT		PASSIFLORA EDULIS FLAVICARPA PASSION FRUIT	
GELATIN POWDER 220 B	2.3%	23g	2.3%	23g	2.3%	23g	2.3%	23g	2.3%	23g
WATER	20%	200g	20%	200g	20%	200g	20%	200g	20%	200g
SUGAR	25%	250g	25%	250g	25%	250g	15%	150g	25%	250g
FRUIT PURÉE	52.7%	527g	52.7%	527g	52.7%	527g	62.7%	627g	52.7%	527g

Makes approx. six 80mm tartlets

	VACCINIUM MYRTILLUS BLUEBERRY		CIACULLI TANGERINE		BLACKDOWN & ANDORINE BLACKCURRANT		OBLACINSKA SOUR CHERRY		BEN TRE CALAMANSI	
GELATIN POWDER 220 B	2.3%	23g	2.3%	23g	2.3%	23g	2.3%	23g	2.3%	23g
WATER	20%	200g	20%	200g	30%	300g	30%	300g	20%	200g
SUGAR	25%	250g	15%	150g	15%	150g	15%	150g	25%	250g
FRUIT PURÉE	52.7%	527g	62.7%	627g	52.7%	527g	52.7%	527g	52.7%	527g

Makes approx. six 80mm tartlets

Instructions:

Sprinkle the gelatin into the cold water, then wait 15/20 minutes for it to hydrate. Heat this mixture to 120/140°F (50/60°C) to melt the gelatin, add the sugar, then mix this with the fruit purée chilled to 40°F (4°C). Cover the mixture's surface with plastic wrap and refrigerate for at least 6 hours. Using a mixer fitted with a whisk attachment, beat the jellied mixture at medium speed until it is smooth and aerated. It can take up to 45/60 minutes to beat the mixture fully, depending on quantity and equipment you use.

Iota gel

The ultimate fruit gel

Description

Gelled textures are an indispensable part of sweet cuisine. Gel is a very useful way of getting across a clear-cut, fruity flavor while helping to structure a recipe, and it provides a good contrast with mousses or crémeux.

Adamance's innovation

Iotas based on carrageenans - a natural gelling agent derived from red seaweed - give us a gel with good hold that nonetheless remains supple. Their main plus-point is that their texture is only slightly affected by the recipe's sugar content.

Result:

- **Highly flavorsome gels**
- **Just the right amount of sugar**
- **A beautiful texture**



Tips & tricks

Iota gel can replace a traditional NH confit in all your pastries and will give them a more intense fruit flavor. You can safely tailor the proportion of sugar you use to suit your particular preparation. This will have no major impact on the texture and will help you to adapt the gel to your creation.



José Manuel Augusto

“I’ve always found pectin NH brought its own flavor. So when I discovered that carrageenan-based iota could be used to make intense fruit gels during the course of my experiments, I knew we had an interesting innovation on our hands. It’s the kind of recipe I like: very simple but with real added flavor.”





Mango and hazelnut tart



José Manuel Augusto

Kesar & Alphonso mango

Makes two 17.5cm square tarts

STEP 1 Hazelnut shortbread crust

220g	All-purpose flour	42.97%	Rub together the butter, dry ingredients and hazelnut oil. Once there aren't any lumps left, add the egg white. Stop kneading when the dough is smooth. Roll out to a depth of 3mm. Bake at 300°F (150°C) for 30 minutes. (Turn halfway through cooking.)
40g	De-oiled hazelnut flour	7.81%	
2g	Salt	0.39%	
90g	Confectioners' sugar	17.58%	
60g	Butter	11.72%	
50g	Hazelnut oil	9.77%	
50g	Egg whites	9.77%	
512g	Total weight		

STEP 2 Soft hazelnut sponge

120g	Water	23.67%	Combine the water and starch in a saucepan and bring them to a boil. Pour the mixture into a bowl and add the glucose, the larger portion of egg whites, and finally the hazelnut flours. Beat the smaller portion of egg whites and fold in the sugar. Use a spatula to combine the 2 mixtures. Pour this into the blind-baked tart cases. Bake at 355°F (180°C) for 12 minutes.
12g	Rice starch	2.37%	
45g	Glucose syrup DE 38/40	8.88%	
120g	Egg whites	23.67%	
60g	De-oiled hazelnut flour	11.83%	
60g	Hazelnut flour	11.83%	
60g	Egg whites	11.83%	
30g	Sugar	5.92%	
507g	Total weight		

STEP 3 Roasted mangoes

2	Mangoes	Peel and cube the mangoes. Brush them lightly with hazelnut oil and place them on a baking mat. Bake at 445°F (230°C) for 5 minutes, turning them over halfway through. Set aside at room temperature.
AS NEEDED	Hazelnut oil	

STEP 4 Mango iota gel

710.03g	Adamance Kesar & Alphonso mango purée	95%	Mix the sugar and carrageenan iotas. Sprinkle them over the purée chilled to 40°F (4°C), then bake at 185°F (85°C). Pour out immediately.
33.64g	Sugar	4.5%	
3.6g	Sosa carrageenan iotas	0.5%	
747.27g	Total weight		

Recipe continued →

STEP 5 Toasted hazelnuts

100g Hazelnuts

100% Toast the hazelnuts at 285°F (140°C) for about 25 minutes. Set aside.

STEP 6 Assembly

Make the roasted mangoes and set them aside.

Make the hazelnut shortbread crust and roll it out to a depth of 3mm. Leave it to rest for 2 hours, then use it to line the two tart cases.

Blind bake the crusts for 30 minutes (turning them halfway through). Leave to cool, then place 230g of soft hazelnut sponge in each tart. Bake at 300°F (150°C) for 15 minutes with the vents open. Close the vents and continue baking for 15 minutes. At the end of the baking time, use a knife to gently separate the sponge from the crust.

Set aside.

Cover 2 separate frames with plastic wrap, pulling it taut so that there are no creases. Place 70g of cubed roasted mangoes in each frame.

Make the mango iota gel and place 374.5g in each frame. Tap the frames lightly to even out the iota gel's surface.

Leave to set for 2 hours, then freeze.

Turn the frozen iota gel over and place it right in the middle of each tart.

Add the roasted mango sticks, and place a few halved roasted hazelnuts on each tart.



How about a change of fruit?

IOTA GEL:

	CHARLOTTE & CLÉRY STRAWBERRY		MARA DES BOIS STRAWBERRY		MEEKER RASPBERRY		BLACKDOWN & ANDORINE BLACKCURRANT		FLAVOR COT & LIDO APRICOT		MORO & TAROCCO BLOOD ORANGE	
SUGAR	9%	67.25g	9%	67.25g	9%	67.25g	9%	67.25g	9%	67.25g	9%	67.25g
GLUCOSE POWDER DE 33											10%	74.73g
CARRAGEENAN IOTA	0.5%	3.74g	0.5%	3.74g	0.6%	4.48g	0.5%	3.74g	0.5%	3.74g	0.5%	3.74g
FRUIT PURÉE	90.5%	676.28g	90.5%	676.28g	90.4%	675.53g	90.5%	676.28g	90.5%	676.28g	80.5%	601.55g

Makes two 17.5cm square tarts

	GREEN WILLIAMS PEAR		KESAR & ALPHONSO MANGO		VACCINIUM MYRTILLUS BLUEBERRY		CIACULLI TANGERINE		MONTROUGE & PATTY WHITE PEACH	
SUGAR	9%	67.25g	4.5%	33.63g	9%	67.25g	9%	67.25g	9%	67.25g
GLUCOSE POWDER DE 33							10%	74.73g		
CARRAGEENAN IOTA	0.5%	3.74g	0.5%	3.74g	0.5%	3.74g	0.5%	3.74g	0.5%	3.74g
FRUIT PURÉE	90.5%	676.28g	95%	709.9g	90.5%	676.28g	80.5%	601.55g	90.5%	676.28g

Makes two 17.5cm square tarts

Instructions:

Mix the sugar and carrageenan iotas, then sprinkle them over the fruit purée chilled to 40°F (4°C). Blend until smooth, then heat to 185°F (85°C), stirring all the while. Pour out immediately.

Tips & tricks

Chef Augusto would also like to invite you to try a pear version of his recipe. The iota gel preserves our fruit purée's texture amazingly well.



IOTA GEL

FRESH FRUIT PASTE

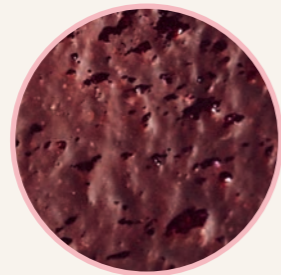
COCONUT WHIPPED CREAM

Fresh fruit paste

The new super-fruity experience

Description

It looks like a fruit paste. It's cut into little cubes with a guitar cutter, like fruit paste. Also like a fruit paste, you can eat it with your fingers. But it's much fruitier and much less sweet. Of course, it doesn't keep as long. It's a new texture we're offering to you.



Adamance's innovation

Can we make a new fruit paste experience, with more than 70% fruit and 50% less sugar? Yes we can! A synergy of agar-agar and carrageenan-based iotas creates a firm gel. This helps us to add texture to fruit purée without altering the taste.

Result:

- The fruitiest of all our recipes
- A much healthier recipe
- A new fruit experience for your customers

FRESH FRUIT PASTE:

	CHARLOTTE & CLÉRY STRAWBERRY		MARA DES BOIS STRAWBERRY		MEEKER RASPBERRY		BLACKDOWN & ANDORINE BLACKCURRANT		FLAVOR COT & LIDO APRICOT		MORO & TAROCCO BLOOD ORANGE	
SUGAR	9%	90g	9%	90g	9%	90g	15%	150g	15%	150g	15%	150g
AGAR AGAR	0.5%	5g	0.5%	5g	0.5%	5g	0.6%	6g	0.6%	6g	0.6%	6g
CARRAGEENAN IOTA	0.5%	5g	0.5%	5g	0.5%	5g	0.5%	5g	0.5%	5g	0.5%	5g
FRUIT PURÉE	90%	900g	90%	900g	90%	900g	83.9%	839g	83.9%	839g	83.9%	839g

	CITRUS JUNOS YUZU		FEMMINELLO LEMON		PERSIAN LIME		FANTISTICO & FEMMINELLO BERGAMOT		PASSIFLORA EDULIS FLAVICARPA PASSION FRUIT		BEN TRE CALAMANSI	
SUGAR	20%	200g	20%	200g	20%	200g	20%	200g	20%	200g	20%	200g
AGAR AGAR	0.5%	5g	0.6%	6g	0.6%	6g	0.6%	6g	0.5%	5g	0.55%	5.5g
CARRAGEENAN IOTA	0.5%	5g	0.5%	5g	0.5%	5g	0.6%	6g	0.5%	5g	0.55%	5.5g
FRUIT PURÉE	79%	790g	78.9%	789g	78.9%	789g	78.8%	788g	79%	790g	78.9%	789g

	VACCINIUM MYRTILLUS BLUEBERRY		CIACULLI TANGERINE		MONTROUGE & PATTY WHITE PEACH		GREEN WILLIAMS PEAR		KESAR & ALPHONSO MANGO		OBLACINSKA SOUR CHERRY	
GELATIN POWDER 220 B	15%	150g	15%	150g	12	125g	7.5%	75g	5%	50g	15.15%	151.5g
WATER	0.5%	5g	0.6%	6g	0.55%	5.5g	0.4%	4g	0.55%	5.5g	0.5%	5g
SUGAR	0.5%	5g	0.5%	5g	0.5%	5g	0.5%	5g	0.5%	5g	0.4%	4g
FRUIT PURÉE	84%	840g	83.9%	839g	86.45%	864.5g	91.6%	916g	93.95%	939.5g	83.95%	839.5g

Instructions:

Mix the sugar, agar-agar and carrageenan iotas, then sprinkle them onto the fruit purée at 40°F (4°C). Blend until smooth, then heat to 185°F (85°C), stirring all the while. Pour out immediately.



Coconut whipped cream

Coconut as you have always dreamed it could be

Description

Coconut whipped cream is an original creation by the Adamance teams and Clément Higgins.

The Marseille-based chef wanted a whipped coconut that was suitable for piping.

The problem was that all the recipes Clément tried had a very fatty feel, and in the end tasted very little like coconut, mainly due to the use of ingredients like cocoa butter and cream.

Adamance's innovation

Our 24% fat coconut cream's special qualities combined with coconut oil gives us enough fat to beat the recipe. We can also add a little konjac, a texturizing agent derived from a plant rhizome widely used in Asia, particularly Japan, to make textures denser and perfect for piping.

Result:

- 88% coconut with a distinct mouthfeel
- A melting texture
- A healthier recipe without cream and cocoa butter



Tips & tricks

This product can be used as a classic whipped ganache in your petits gâteaux, desserts or tarts. It adapts to all types of recipes.

You can even use it to top Polish brioche buns, for example, and add an extra touch of originality.



Clément Higgins

“This whipped cream is a solution to a real problem I'd been dealing with for a long time, as I had been looking for a whipped cream that acts like a whipped ganache but with a real coconut flavor. This didn't exist yet, so we invented it together. The solution we came to is practical to produce and, first and foremost, it has the texture and intense coconut flavor I had always dreamed of.”





 **Coco/Yuzu**
Clément Higgins
 Cocos nucifera coconut



Makes 10 petits gâteaux

 **STEP 1 Crisp**

 **Crumble**

75g	Butter	25%
75g	Sugar	25%
75g	Almond flour	25%
75g	Flour	25%

300g Total weight

Use a mixer fitted with a paddle attachment to mix the ingredients in order. Sprinkle the resulting crumble onto a baking mat and bake for 20 minutes at 340°F (170°C). Leave to cool, then blend.

 **Crisp**

250g	Blended crumble	55.5%
90g	Coconut praliné	20%
80g	Feuilletine biscuit pieces	17.8%
30g	Milk couverture chocolate	6.7%

450g Total weight

Mix the crumble, praliné, feuilletine biscuit pieces and couverture melted at 105°F (40°C). Spread out into 22×22cm frames and chill. Cut out with a 5cm plain round cutter.

 **STEP 2 Yuzu jelly coulis**

250g	Adamande Citrus Junos yuzu purée	73.6%
4.5g	Gelatin	1.3%
85g	Sugar	25.1%

339.5g Total weight

Hydrate the gelatin powder in half the cold yuzu purée for 15/20 minutes. Add the sugar and heat the mixture to 140°F (60°C). Add remaining cold purée and pour it into 4cm silicone tartlet molds (Silikomart).

 **STEP 2 Coconut sponge**

125g	Egg whites	30.5%
12g	Wildflower honey	2.9%
37g	Brown sugar	9%
30g	Confectioners' sugar	7.3%
40g	Almond flour	9.7%
40g	Grated coconut	9.7%
50g	Flour	12.2%
1.5g	Yeast	0.4%
75g	Melted butter	18.3%

410.5g Total weight

Beat the egg whites, honey and sugars so they form a firm meringue. Add the almond flour and grated coconut, and the sifted flour and baking powder. Finish by stirring in the melted butter. Pour into a 22×22cm frame and bake for 15 minutes at 340°F (170°C). Leave to cool, then cut into pieces using a 4cm plain round cutter.

Recipe continued 

STEP 4 Intense coconut mousse

Fruity whipped cream

141g	Whipping cream	60%	Combine the 2 ingredients and whip them like you would a classic whipped cream.
94g	Adamance coconut cream	40%	
235g	Total weight		

Italian meringue

100g	Sugar	54%	Boil the water and sugar at 245°F (118°C) and pour them into the light and airy egg whites. Beat until cool (approx. 85°F or 30°C).
26g	Water	14%	
60g	Egg whites	32%	
186g	Total weight		

Intense mousse

10g	Gelatin powder 220 B	1%	Sift the gelatin onto the smaller portion of coconut cream cooled to 40°F (4°C), then wait 15/20 minutes for the gelatin to bloom. Heat this mixture to 120/140°F (50/60°C) to melt the gelatin, then pour it into the second portion of coconut cream cooled to 40°F (4°C) and blend until smooth.
200g	Adamance coconut cream	20%	
400g	Adamance coconut cream	40%	
235g	Fruity whipped cream	23.5%	
155g	Italian meringue	15.5%	Combine about a third of the coconut purée with the Italian meringue, using a whisk at first to help the two textures to assimilate.
1000g	Total weight		Add the rest of the coconut purée and fold it in with a spatula. Finish by gently folding in the fruity whipped cream so you retain as much air as possible. Pour out immediately.

STEP 5 Coconut whipped cream

300g	Adamance coconut cream	32.5%	Hydrate the gelatin in the smaller portion of cold coconut cream for 15/20 minutes. Mix together the konjac and sugar and add them in.
450g	Adamance coconut cream	48.7%	
90g	Sugar	9.7%	Cook at 185°F (85°C) and pour onto the coconut oil, taking care to emulsify the two together thoroughly.
75g	Coconut oil	8.1%	
4.5g	Sosa konjac	0.5%	
4.5g	Gelatin powder 220 B	0.5%	Add the larger portion of cold coconut cream and blend until the emulsion is perfect. Store in the refrigerator (35/40°F or 2/4°C) for at least 6 hours.
924g	Total weight		

STEP 6 Assembly

Beat the coconut whipped cream in a stand mixer and pipe it on top of the dessert using a plain round 16mm nozzle. Freeze the dessert then spray it with Absolu Cristal. Decorate with candied coconut and yuzu shavings.



Adamance coconut cream

Our coconut whipped cream recipe is only possible thanks to the high fat content in Adamance's coconut cream. Our coconuts are grown pesticide-free in Sri Lanka and the harvesting process doesn't use monkeys, which is a common practice in other parts of Asia. As a result, they aren't the product of animal cruelty and they have a taste and texture that will inspire your finest creations.

Find out more and explore all our coconut cream recipes on our website, adamance.fr

adamance
fruits du bon sens

A close-up photograph of a red velvet cake. The top layer is a vibrant red with a fine, porous texture. A thick, white cream is drizzled across the top, pooling around several fresh raspberries. The raspberries are bright red and have a bumpy, textured surface. Below the red layer is a thin, pale yellow cake layer, and another red layer is visible at the very bottom. The background is softly blurred, showing more of the cake and raspberries.

 Because the only
“right” recipe
is the one that
works for you

For more techniques and fruit recipes,
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