



BELLE HÉLÈNE ENTREMETS

MODERN REINTERPRETATION OF A CLASSIC OF THE ITALIAN PASTRY TRADITION

DIFFICULTY LEVEL



ALMOND BISCUIT

INGREDIENTS

IRCA GENOISE

g 400

EGGS - AT ROOM TEMPERATURE

g 480

AVOLETTA

g 160

PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at high speed for 10 minutes.

Spread the whipped mixture onto a tray lined with parchment paper.

Bake for 5-7 minuts at 210-230°C in a deck oven or at 190-210°C in a fan oven.

Let it cool down before using.

DARK CHOCOLATE MOUSSE

INGREDIENTS

WATER - AT 25°C FOR MORELLINA

g 100

MORELLINA BITTER

g 150

LIQUID CREAM 35% FAT

g 1000

WATER

g 200

LILLY NEUTRO

g 200

PREPARATION

Dissolve MORELLINA into water with a whisk, in order to make a sort of ganache.

In a planetary mixer with a whisk attachment, whip cream, LILLY and water, until soft peaks form.

Combine the two mixture until the ganache get a foamy consistency.

PEAR JELLY

INGREDIENTS

WATER - HEATED TO 45°C	g 500
MILK 3.5% FAT - HEATED TO 45°C	g 500
LILLY PERA	g 250

PREPARATION

Mix all the ingredients with a whisk and pour the mixture into a silicone mould for inserts.
Put in the blast chiller until completely frozen.

CHOCOLATE GANACHE

INGREDIENTS

RENO CONCERTO FONDENTE 58% - MELT AT 45°C	g 500
LIQUID CREAM 35% FAT - AT ROOM TEMPERATURE	g 500

PREPARATION

Pour the cream onto chocolate and emulsify until you obtain a well-combined smooth ganache.
Pour into a silicon mould for inserts.
Put in the blast chiller until completely frozen.

PEAR MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT	g 1000
WATER	g 300
LILLY PERA	g 200

PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment until soft peaks form.

MACARONS

INGREDIENTS

AVOLETTA	g 250
CONFECTIONER'S SUGAR - SIEVED	g 100
EGG WHITES - AT ROOM TEMPERATURE	g 100

PREPARATION

In a planetary mixer fitted with a whisk attachment, whip the egg whites and the Caster sugar, until you get a weel-airy mass.
In a separate bowl, mix the remaining ingredients.

CASTER SUGAR

g 25 Use a spatula to gently combine the due mixture in two-three times, without deflating the mass.
Transfer it in a pastry bag fitted with a plain round tip, then pipe the macarons in circles of 2-3 centimeters of diameter onto trays lined with parchment paper.
Gently tap the trays onto a flat surface in order to perfect the macarons' shape.
Wait for 5 minutes or until dry to the touch, then bake at 145 °C for about 12 minutes.

STEP 7

INGREDIENTS

MIRROR CIOCCOLATO	g 200
BLITZ ICE GLITTER GOLD	g 60

FINAL COMPOSITION

Pour a 1-cm-thick layer of pear mousse at the bottom of a silicone mould.

Cover with a disc of ganache and a disc of biscuit, then freeze.

Spread a veil of chocolate mousse onto the the disc of biscuit, place the disc of pear jelly, cover with other mousse and close with a disc of biscuit.

Put in a blast chiller until fully hardened and frozen.

Unmould and frost with the glaze made from the mixture of MIRROR.

Decorate using the macaron shells.