



*Miniature flavours in your dessert*

# Koppert Cress

Last year we introduced you to the always innovative company Koppert Cress, a company that is famous all over the world for its miniature plants and specialties. In this edition of Pastry in Europe we will look at the applications of some of the products that are developed especially for pâtisserie.

## Apple Blossom

This decorative heart and angel shaped small flower with a salmon colour has the distinctive taste of a green apple. It is very suitable for a variety of desserts and cocktails. Because of the colour, guests have a different taste association.

## Pure Enjoyment with Pure Chocolate

by Wouter van Laarhoven

*For 4 people:* apple blossom

*For the chocolate crumble dough:* 450 g flour, 250 g butter, 250 g icing sugar, 200 g almond powder, 20 g cocoa powder, 40 g water.

*For the chocolate brownie:* 250 g butter, 155 g chocolate, 200 g eggs, 300 g sugar, 120 g flour, 10 g baking powder, 150 g chopped nuts.

*For the caramelized cylinder of chocolate:* 200 g glucose, 200 g sugar, 200 g dark chocolate.

*For the chocolate mousse:* 82.5 egg yolk, 62.5 egg, 187.5 g sugar, 100 g water, 375 g dark chocolate, 175 g milk, 9 g gelatin, 750 g cream.

*For the sponge cake:* 600 g egg white, 120 g almond powder, 120 g cocoa powder, 140 g sugar, 40 g flour.

*For the chocolate crème:* 500 g cream, 30 g water, 16 g gelatin, 120 g chocolate.



Using your hands, put all ingredients for the crumble dough together, divide on a silpat and bake in the oven at 140°C/285°F for 30 minutes. For the brownie, melt chocolate and in the meantime lightly whip the eggs and sugar till fluffy. Add chocolate, melted butter, flour, baking powder and chopped nuts. Grease a baking sheet and pour batter on the sheet, bake for 20 minutes at 165°C/330°F. Cool and cut in squares.

For the cylinder, boil sugar and glucose to 108°C/225°F. Add the chocolate and heat further to 140°C/285°F. Pour on a silpat and roll into a very thin layer. Cut in strips and roll to create cylinders. For the chocolate mousse, heat sugar and water to 121°C/250°F. Beat egg yolk and egg and carefully combine with the sugar syrup while still beating until it is cold. Melt chocolate and boil the milk. Mix together and dissolve the soaked gelatin. Add milk mixture to the beaten egg and carefully add the whipped cream.

Pour mousse in half ball forms. For the sponge dough mix all ingredients into a smooth batter, pass through a fine mesh sieve and pour in a siphon. Attach three chargers and pipe in small plastic cups. Put cakes for 40 seconds in a microwave. Remove from cups and cut in coarse pieces.

For the crème, heat cream, water and chocolate, add the soaked gelatin and cool. Beat this mixture in a KitchenAid until it gets tough. Arrange all the different parts in a playful way on a plate and finish with freshly picked pieces of apple blossom.



## Limon Cress

This is one of the 150 edible basil varieties. While the taste is lingering on, the lime comes to the surface, but in the back of the throat it tastes like pastis. This cress can easily be used in all kinds of desserts.

## Cone-shaped dessert with coconut, raspberry, pistachio, and mascarpone

by Jurgen Koens

*For 4 people:* Limon Cress, Apple Blossom.

*For the coconut mousse:* 300 g coconut coulis, 150 g whipping cream, 7 g gelatin, 35 g Italian meringue.

*For the raspberry crèmeux:* 80 g raspberry coulis, 10 g egg yolk, 20 g egg, 15 g sugar, 25 g mascarpone, ½ leaf gelatin.

*For the pistachio crème:* 135 g pistachio paste, 125 g whipping cream

*For the dessert bottom:* 180 g bastogne koek, 20 g cocoa powder, 15 g roasted almonds, 10 g milk chocolate.

*For raspberry crunch:* 100 g isomaltose, 20 g fondant, 20 g raspberry powder.

*For raspberry jelly:* 250 g raspberry juice, 3 g agar-agar, 100 g sugar, 1 g gellan.

*For the lime mascarpone:* 200 g mascarpone, 35 g icing sugar, 5 g finely cut Limon Cress, 100 g lime juice.

*For the white chocolate spray:* 100 g white chocolate, 80 g cocoa butter

For the coconut mousse, heat coulis and dissolve the soaked gelatin in it, cool to 28°C/82°F and carefully add the meringue. Then add the whipped cream. Set aside. For the crèmeux mix egg yolk, egg, sugar and gelatin and in the meantime bring coulis to a boil. Pour hot coulis on the egg mixture and prepare as an anglaise. Let cool to 28°C/82°F and using a hand held blender mix with mascarpone until it becomes glossy. For the jelly, mix the dry ingredients, heat juice and when it reaches 35°C/95°F add the mixed dry ingredients. Make a smooth batter with the hand blender and heat to 90°C/195°F. Cool and mix in the Thermomix until totally smooth. Let harden in the cooler. Fill a cone form with ¾ coconut mousse, pipe crèmeux on top and finish with raspberry jelly. Freeze, loose the forms and freeze again. Garnish softly with chocolate