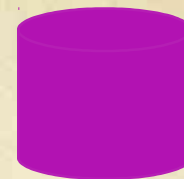




TREASURE

SWEET DESSERT

INGREDIENTS



○ MAIN Part: Gelified Cilinder

NAME	Formulation	Role
<i>Methylcellulose</i>	2,5 g, 0,8%	Gel, Consistency
<i>Water</i>	300 mL, 95,2%	Texture
Cocoa Butter	6 g, 1,9%	Cocoa Odour, Texture
Soy Protein	3 g, 1%	Texture
Salt	2 g, 0,6%	Salty Taste
Canthaxanthin Pigment	1,5 g, 0,5%	Soft Pink Colour

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INGREDIENTS



○ INTERNAL Gelatin Diamond box:

NAME	Formulation	Role
<i>Gelatin</i>	85 g, 23,7%	Gel, Consistency
<i>Water</i>	250 g 69,8%	Texture
Sucrose	20 g, 5,6%	Sweet Taste
E174 Pigment	3 g, 0,8%	Silver Colour
Ethyl undecanoate	3 drops, 0,0045 g, 0,001%	Cognac, coconut gelatine Odour
<i>Menthol</i>	0,001 g, 0,0003%	Freshness & Tingling sensation, Trigeminal Compound

INGREDIENTS

EXTERNAL Caramel Threads:



NAME	Formulation	Role
Isomalt	500 g, 99,2%	Crunchy Solid Consistency, Contrast, Sweet Taste
Water	4 g, 0,8%	Texture
4-heptenal	3 drops, 0,004 g, 0,001%	Cream, Biscuits Odour



METHOD

1. GELATINE:

SOLUTION MIX

BOILING 5'

REFRIGERATION (Allow to gel).



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METHOD

2. GEL:

MIX MC + W, Stir well,

ADD Melted BUTTER+Others,

REFRIGERATION 12h for HYDRATATION,

...



METHOD

2. GEL:

...

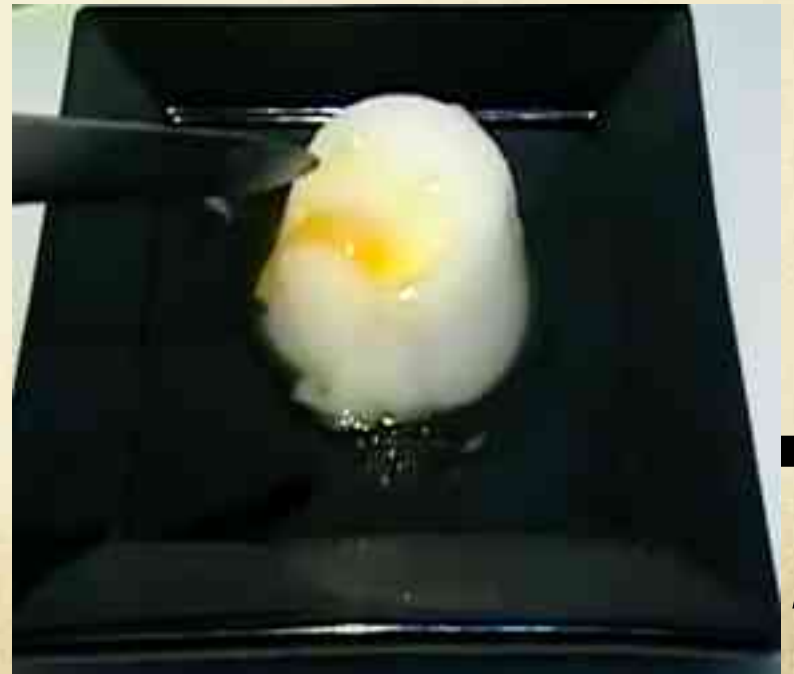
*Add Trigeminal Compound+Odour, WHISKING,

*Fill Container (Including Final Gelatine Form),

*COOKING 3' at

MEDIUM HEAT POWER

in MICROWAVE



METHOD

3. CARAMEL:

HEATING until melting

BOILING to 180 °C

Add W slowly

Add Odour

Wait for a few minutes to start getting the threads.



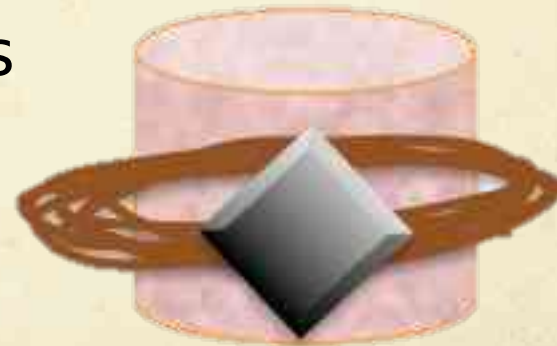
Plating

*External Soft Gelified Pudding - Cocoa

*Liquid Internal Gelatin Filling - Cognat, Coconut & Menthol

Sponge Cake Effect

*Crunchy Caramel Threads



Merci!
Questions?

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