Richemont



Swiss Confiseur

Richemont Craft School



Dark truffles

800 g cream
brought to the boil

1100 g dark couverture
added

Hollow shell: dark
Covering: Dark couverture
Roll over a wire



Milk-truffles

700 g cream
brought to the boil

1200 g milk couverture
added

Hollow shell: light
Covering: Milk couverture
Roll over a wire



White truffles with Kirsch

650 g cream
brought to the boil

1200 g white couverture
added

50 g Kirsch
mixed through

Hollow shell: white
Covering: White couverture
Roll over a wire



Mimosa

600 g sugar
200 g water
boil to 84°R/105°C

600 g whole raw almonds
1 vanilla bean
added and mixed in on the heat, with a spatula, until the sugar first crystalises and then caramelises. Tip onto an oiled sheet allow to get cold and then rub down to an oily mass

600 g dark couverture, melted
added, mixed together and allowed to set

Rub down to a smooth mass
Spread out to 8 mm thick
Cut out rounds (3,5 cm diameter) and cut in half.
Covering: Dark couverture
3 pronged fork, turned over
Decor: Mimosa



Hazelnuts

300 g lightly roasted hazelnuts
300 g blanched almonds
mix together and rub down finely

1000 g sugar
300 g water
200 g glucose
boil to 98°R/122°C

150 g Cognac

Mix all of the ingredients to a marzipan (page 40).
Roll out to 10 mm thick and cut ovals (3cm diameter).
Place on lightly dusted sheets.
Allow to dry out slightly.
Covering: Dark couverture
2 pronged fork, turned over
Decor: ½ roasted hazelnut



Pistache

200 g skinned pistachios
400 g blanched almonds
mix and rub down finely

1000 g sugar
300 g water
200 g glucose
boil to 98°R/122°C

150 g Kirsch

Mix all of the ingredients to a marzipan (page 40).
Roll out to 10 mm thick and cut into rectangles 2 × 2 cm.
Separate and place on a lightly dusted sheet.
Allow to dry out slightly.
Covering: Dark couverture
2 pronged fork, turned over
Decor: ½ pistachio



Milanuss

300 g walnuts
300 g blanched almonds
mix together and rub down finely

1 000 g sugar
300 g water
200 g glucose
boil together to 98°R/122°C

150 g Rum

Mixe to marzipan from these ingredients (page 40).
Roll out to 8 mm thick and cut out ovals (3 cm diameter).
Place on lightly dusted sheets.
Allow to dry out slightly.
Dip in patisserie fondant at approx. 65°C which is flavoured with Rum. (Leave base free). Place on silicon paper and put immediately half a walnut on top of each.
Covering: Dark couverture
2 pronged fork, slide off



Orange-nuts

800 g blanched almonds
150 g orange peel
1 200 g icing sugar
200 g Grand Marnier
syrup, freshly boiled (30°Bé)

Mix together, possibly add a little syrup and mill to marzipan.
Roll out to 10 mm thick and cut out rounds (2,8 cm diameter).
Mould out to long shapes and allow to dry on lightly dusted sheets.
Covering: Dark couverture with medium fine chopped croquant mixed through
2 pronged fork, slide off



Nut-blocks

400 g walnuts
400 g blanched almonds
1 200 g icing sugar
150 g Arrak or Rum
150 g syrup, freshly boiled (30°Bé)
vanilla sugar

Mix all together and mill to a marzipan.
Roll out to 8 mm thick and cut into rectangles.
Place on lightly dusted sheets and allow to dry slightly.
Covering: Dark couverture
2 pronged fork, turned over
Decor: 1/4 walnut





Jubilee-specialities

(96 units)

Ganache

700 g cream
brought to the boil

900 g dark couverture, chopped
500 g milk couverture, chopped
stirred in

Almond butter mass
(for two frames, 30 × 40 cm)

140 g butter
550 g almond mixture, spreading consistency
cream together

350 g eggs
added a little at a time

70 g flour
folded in

Spread the mass onto paper lined sheets and bake at 180 to 200°C.
Allow to cool, remove the paper and soak with Kirsch syrup.

Kirsch syrup
(for two bases, 30 × 40 cm)

600 g syrup 30°Bé
400 g Kirsch
mix together

Method

Place the soaked bases on silicon paper and enclose with bars 12 mm thick. Spread the ganache on top, this being first cooled to room temperature. When this has set turn it over and with the help of 15 mm thick bars spread on the rest of the ganache. Eventually thinly spread with dark couverture. When this has set turn it over and cut into squares 5 x 5 cm. Dip up to the top edge and brush or pipe over the top with couverture which has been thinned down with 10% cocoa butter. Place a couverture seal-mark on as decor.



Florentiner

(100 units 9 cm diameter)

600 g sugar
200 g honey
250 g cream
300 g butter
boil to 91°R (114°C)

400 g chopped orange peel
600 g almonds, blanched, flake, lightly roasted
mixed in

Method

Place out small heaps onto silicon paper. Press out a little flat, place a half preserved cherry on top and bake (200°C). Befor they have finished baking use a round oiled cutter to mould them into even round shapes. Remove from the paper when cold, cover the bottoms with couverture and comb, or create the base using a curved plexiglass mould.



Ice-Pic

Ice-Pic consist of ice napped with a flavoured creme sauce (page 158).
Serve the Ice-Pic in a dish, a glass beaker with a foot or in a shallow coupe glass.

Method

Place a large spoon of ice in a dish. Stir vanilla creme smoothly, add the flavouring and thin with milk or a mixture of milk and cream until it is of the desired consistency. Pour this creme over the ice scoop. Serve with an ice biscuit.

Vanilla Ice-Pic

1 scoop of vanilla ice
Creme sauce with raspberry syrup stirred in

Strawberry Ice-Pic

1 scoop of strawberry ice
Creme sauce with strawberry pulp
possibly a few chopped strawberries stirred through

Mocca Ice-Pic

1 scoop of mocca ice
Creme sauce with strong coffee and a little Kirsch stirred through

Pineapple Ice-Pic

1 scoop of pineapple ice
Creme sauce with chopped pineapple stirred in

Chocolate Ice-Pic

1 scoop of chocolate ice
Creme sauce mixed with chocolate sauce

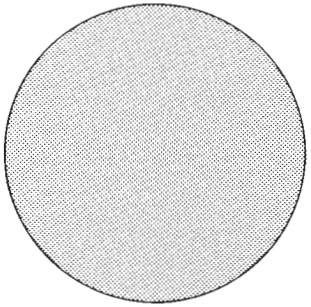
Orange Ice-Pic

1 scoop of orange ice
Creme sauce with the juice of half an orange and a little Cointreau stirred through.



Ice torten





1 Top surface

Roll out white marzipan and notch with a stick. Press depressions in at the points where the lines cross, by means of a modelling tool and pipe in pink fondant.

Flowers

Enclose a rolling pin with paper and pipe on the individual petals using thickened couverture. Remove when set and then place on paper to form flowers.

2/3/4/5

The same decoration on differently covered torten. The small marzipan flowers of torte 2 are replaced by other decorative materials.

6

Put the buttercreme covered torte in the fridge to set. Place a star-shaped stencil on top and dust with cocoa powder.

Snow star

Pipe royal icing onto paper. Remove when set and put in place.





2



3



4



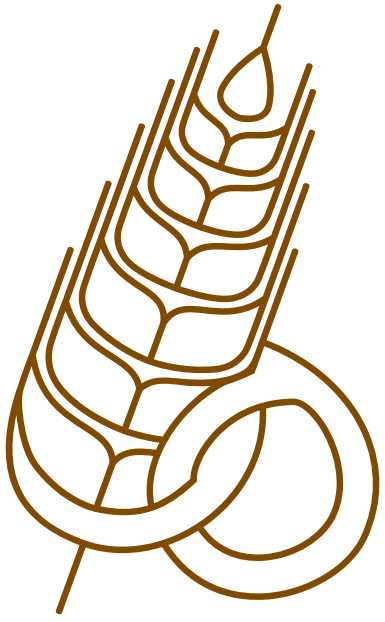
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6



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