

PEARLS COCOA, VANILLA & COFFEE



RECIPE BOOK

PROVA
Gourmet

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Gourmet



PEANUTS COFFEE
ENTREMET
with colombian coffee pearls
100% Arabica

by Tristan Rousselot



PEANUTS COFFEE ENTREMET

with Colombian coffee pearls 100% Arabica

by Tristan Rousselot

INGREDIENTS

Recipe for 10 portions

PECAN SWEET PASTRY

22 g Pecan powder
42 g Potato starch
145 g Flour T55
0.8 g Fine salt
72 g Icing sugar
76 g Unsalted butter
42 g Whole eggs

PEANUT PRALINE

50 g Peanuts
10 g Raw almonds
40 g Sugar
1.0 g Fleur de sel

COLOMBIAN COFFEE CREAM

5 g Glucose syrup
5 g Inverted sugar (trimoline)
1.0 g Pectin x58
138 g Liquid cream 35% fat
48 g Blonde chocolate
4 g Pure Colombian coffee extract Arabica - Prova Gourmet

PECAN SWEET PASTRY

22 g Pecan powder
42 g Potato starch
145 g Flour T55
0.8 g Fine salt
72 g Icing sugar
76 g Unsalted butter
42 g Whole eggs

GENOA BREAD BISCUIT

322 g Almond paste 55%
269 g Whole eggs
59 g Egg yolks
25 g Pure Colombian coffee extract Arabica - Prova Gourmet
66 g Flour T55
7 g Potato starch
52 g Unsalted butter

COLOMBIAN COFFEE MOUSSE

33 g Liquid cream 35% fat
33 g Pasteurized whole milk
13 g Egg yolks
8 g Gelatin mass
18 g White chocolate 28%
6 g Pure Colombian coffee extract Arabica - Prova Gourmet
90 g Liquid cream 35% fat

NEUTRAL COLOMBIAN COFFEE GLAZE

243 g Water (Evian)
15 g Pure lemon juice
48 g Glucose syrup DE40
126 g Sugar
4 g Pectin x58
48 g Sugar
15 g Pure Colombian coffee extract Arabica - Prova Gourmet

COLOMBIAN COFFEE WHIPPED GANACHE

77 g Liquid cream 35% fat
38 g Blonde chocolate
5 g Gelatin mass
77 g Liquid cream 35% fat
4 g Pure Colombian coffee extract Arabica - Prova Gourmet

DECORATION

50 g Peanuts
50 g Colombian coffee pearls - Prova Gourmet





PEANUTS COFFEE ENTREMET

with Colombian coffee pearls

100% Arabica

by Tristan Rousselot

PREPARATION

Recipe for 10 portions

PECAN SWEET PASTRY

In a mixing bowl with a paddle attachment, crumble the butter, cut into small cubes, with the dry ingredients until it reaches a sandy texture. Then, add the whole eggs, and once the mixture starts to clump together, stop mixing to avoid kneading. If necessary, finish mixing by hand with a light touch to avoid developing the dough's gluten. Roll out the dough to a thickness of 2.5 cm between two sheets of parchment paper. Let it rest overnight in the refrigerator. Then, cut out fluted discs 5 cm in diameter. Bake for 20 minutes at 160 °C between two silpain mats.

PEANUT PRALINE

Roast the peanuts and almonds for 20 minutes at 160 °C in a convection oven and then allow to cool. Make a brown caramel with the sugar, then pour over the almonds and fleur de sel. Cool, then blend the praline without heating. Pipe 8 g of peanut praline into pomponette molds and freeze.

COLOMBIAN COFFEE CREAM

Heat the cream, glucose, inverted sugar, and pectin X58. Bring to a boil and pour over the chocolate coating. Blend, then pour 10 g over the peanut praline.

GENOA BREAD BISCUIT

In a food processor, blend the almond paste while gradually adding the whole eggs, egg yolks, and coffee extract until smooth. Transfer the mixture to a mixing bowl with a whisk attachment and emulsify. Then, add sifted flour and potato starch to the emulsified mixture. Finish by incorporating melted unsalted butter. Pour the biscuit mix into a 40 x 60 cm frame. Bake at 170 °C for 20 minutes. Cut out discs 3.5 cm in diameter and place them on the Colombian coffee cream in silicone pomponette molds, then freeze and unmold the inserts.

COLOMBIAN COFFEE MOUSSE

Heat the cream and milk in a saucepan. Make a crème anglaise with the egg yolks. Incorporate the gelatin mass and white chocolate, then the Colombian coffee extract. Blend, then cool to 21 °C. Using a mixer with a whisk attachment, whip the second portion of cream. Gently fold the whipped cream into the crème anglaise. Pipe 15 g of mousse into 4.5 cm diameter by 2.5 cm high silicone molds. Immerse the frozen inserts into the mousse and smooth the tops. Chill in the refrigerator for 1 hour, then freeze. Unmold the frozen desserts.

NEUTRAL COLOMBIAN COFFEE GLAZE

Heat water, lemon juice, and glucose with the larger portion of sugar to 50 °C. Add pectin X58 mixed with the second portion of sugar and blend using an immersion blender, then heat to 85 °C. Then add the Colombian coffee extract, cover with cling film directly on the surface, and let cool for 24 hours before use. Warm the glaze before dipping the frozen desserts into it, sprinkle the edges with roasted and crushed peanuts, and place the desserts on the pecan sweet pastry discs.

COLOMBIAN COFFEE WHIPPED GANACHE

Boil the first portion of cream and pour it over the chocolate coating and gelatin mass, then blend, adding the second portion of cream and the Colombian coffee extract. Strain and let cool for at least one night before use. The next day, whip using a mixer with a whisk attachment. Fill a piping bag fitted with a plain 14 nozzle and pipe a ball onto the desserts, then hollow out the ball using a warmed Parisian spoon.

DECORATION

Roast the peanuts for 20 minutes at 160 °C, then cool and crush them. Place coffee pearls in the center of the dessert on the hollowed-out coffee whipped ganache.





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ÎLE FLOTTANTE
with Madagascan
Bourbon vanilla Pearls

by Tristan Rousselot



ÎLE FLOTTANTE

with Madagascan Bourbon vanilla Pearls

by Tristan Rousselot

for 10 portions

INGREDIENTS

VANILLA CRÈME ANGLAISE

353 g Whole milk, UHT

88 g Liquid cream 35% fat

2 Vanilla pods, Bourbon Madagascar -

Prova Gourmet

71 g Granulated sugar

88 g Egg yolks

ÎLE FLOTTANTE MERINGUE

354 g Egg whites

142 g Granulated sugar

4 g Fine salt

50 g Icing sugar

DECORATION

100 g Sliced almonds

200 g Syrup at 30

50 g Bourbon Madagascar vanilla pearls -

Prova Gourmet

PREPARATION

Recipe for 10 portions

VANILLA CRÈME ANGLAISE

In a saucepan, heat the milk, cream, and split and scraped vanilla pods, then cover with cling film and let infuse overnight. In a bowl, whisk the egg yolks and granulated sugar until light and pale. Remove the vanilla pods and reheat the infusion. Pour the hot infusion over the egg yolk mixture, then return everything to the saucepan. Cook until the mixture reaches 85 °C (custard stage), stirring constantly. Remove from the heat and cool before using.

FLOATING ISLAND MERINGUE

In a mixing bowl with a whisk attachment, whip the egg whites and fine salt, gradually adding the granulated sugar until stiff peaks form. Use the meringue immediately and shape it, creating a hollow in the center to accommodate the pearls later during plating. Dust with icing sugar twice. Bake the meringue at 160 °C for 3 minutes.

DECORATION

Dip the sliced almonds in syrup at 30, allowing them to soak up the syrup. Place the almonds on a baking sheet and bake at 170 °C for 15 minutes to color them. Plating In a deep dish, pour a ladle of vanilla crème anglaise, then place the meringue on top. Add vanilla pearls in the center of the meringue and decorate with the caramelized almonds.





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MODERN TIRAMISU
with cocoa Pearls

by Tristan Rousselot



MODERN TIRAMISU

with cocoa Pearls

by Tristan Rousselot

for 10 portions

INGREDIENTS

COLD BREW COFFEE TUILE

73 g Unsalted butter

73 g Icing sugar

73 g Egg whites

73 g Flour T55

7 g Cold Brew Coffee Extract - Prova Gourmet

LADYFINGER BISCUIT

98 g Flour T55

98 g Potato starch

264 g Egg whites

151 g Egg yolks

189 g Sugar

COLD BREW SYRUP

323 g Water

161 g Muscovado sugar

16 g Cold Brew Coffee Extract - Prova Gourmet

ALMOND PRALINE

238 g Raw almonds

158 g Sugar

4 g Fleur de sel

COLD BREW COFFEE CARAMEL

42 g Granulated sugar

69 g Glucose syrup

0.6 g Salt

250 g Liquid cream 35% fat

6 g Cocoa butter

22 g Unsalted butter

11 g Cold Brew Coffee Extract - Prova Gourmet

COLD BREW MASCARPONE CREAM

123 g Mascarpone

123 g Liquid cream 35% fat

61 g Whole eggs

29 g Sugar

14 g Amaretto

15 g Cold Brew Coffee Extract - Prova Gourmet

DECORATIONS

50 g Cocoa pearls - Prova Gourmet

50 g Cocoa powder - 22/24% fat

PREPARATION

Recipe for 10 portions

COLD BREW COFFEE TUILE

Cream the softened butter with sifted icing sugar. Gradually add room-temperature egg whites, Cold Brew coffee extract, and sifted flour. Let rest overnight in the refrigerator. On a baking sheet, spread out strips 2 x 18 cm long and bake for 6 minutes at 170 °C, then flip the tuile and roll it around a tube. Leave to cool.

LADYFINGER BISCUIT

Whip the tempered egg whites to soft peaks and gradually add sugar to firm them up, then fold in the egg yolks. Gently incorporate the sifted dry ingredients. Spread 800 g per 40 x 60 cm baking sheet and bake at 190 °C for 8 minutes.

COLD BREW SYRUP

In a saucepan, bring water and muscovado sugar to a boil. Then, add the Cold Brew coffee extract.

ALMOND PRALINE

Roast the almonds for 20 minutes at 160 °C in a fan oven and let cool. Make a brown caramel with the sugar, then pour it over the almonds and fleur de sel. Cool and then blend the praline without heating. Transfer to a piping bag without a nozzle.

COLD BREW COFFEE CARAMEL

Cook the sugar and glucose to a brown caramel, then stop the cooking process with the hot cream and salt. Cook the mixture to 103 °C. Cool to 60 °C and add the cocoa butter, unsalted butter, and Cold Brew coffee extract. Transfer to a piping bag and leave it to cool.

COLD BREW MASCARPONE CREAM

In a mixing bowl with a whisk attachment, whip all the cold ingredients to a firm texture. Transfer to a piping bag fitted with a 20 nozzle.

DECORATIONS

On a white plate, place the coffee tuile, then a ladyfinger biscuit disc soaked with the coffee syrup. Pipe the caramel around, then pipe the almond praline in the center, followed by a ring of mascarpone cream. Dust the edges with cocoa powder using a sieve and place cocoa pearls in the center.

