



Pascal Molines
OVERRUN

Frank Harsnoot
STABILITY

Leonardo Di Carlo
TASTE

Christophe Raesems
STAND

BUILD ON EXPERIENCE

with improved Stand & Overrun





Based on 100 years of experience

Debic is celebrating its 100th anniversary. Throughout those years, we have tasted, developed and experienced a lot. From traditional patisserie to innovative creations, in modest pastry shops to the Coupe du Monde de la Pâtisserie. That's why we understand that cream for pastry and other chefs must be more than just an ingredient.



Cream for professionals must be of perfect quality, taste and performance. Pastry chefs need to be able to trust their cream at all times. The cream needs to be flexible, easy to work with, and perfect to combine with other ingredients without losing its quality or appearance. It also needs to keep its stand and quality during transport and different temperatures. But most of all, it needs to taste great.

We understand that. And we are not alone. Our ambassadors, internationally renowned pastry chefs with a wealth of expertise, endorse the importance of good cream that enables you to work in a carefree manner and at a high level. That's why they choose Debic Stand & Overrun: a high-quality cream that is based on 100 years of experience.

Make sure your cream basis is sound. Just like our ambassadors, continue to build on 100 years of experience and craftsmanship together with Debic. Our ambassadors look forward to sharing with you the unique features of the Improved Stand & Overrun. We invite you to discover their insights into Overrun, Stability, Taste and Stand.





IMPROVED STAND & OVERRUN

Perfect marriage between firmness and airiness

Debic Stand & Overrun offers the perfect combination of firmness and airiness. This makes it the ideal cream for decorating cakes, pastry and ice cream and a perfect base for mousses, bavarois and fillings. Once it has been whipped, this cream is freezer-resistant.

STAND

Great stand even after **48 hours**

OVERRUN

1 litre can be whipped to **2.7 litres** of whipped cream due to an improved overrun of **170%**

UHT

A longer shelf life, no waste, better stock control, with the same reliable Debic quality

TASTE

Pure dairy with 35% butter fat, a perfect marriage between firmness and airiness, no compromises

STABILITY

Consistent quality that guarantees a perfect final product with stable properties

COLOUR

Beautiful white colour



Available in 1, 5 and 10 litre.





“HIGH-QUALITY WHIPPING CREAM IS OF VITAL IMPORTANCE”

Debic ambassador Pascal Molines, appointed Meilleur Ouvrier de France (One of the Best Craftsmen of France), World Pastry Champion in 1999 and generally recognised as a master craftsman in France, only loves products that customers will genuinely experience as a real treat. Whatever he makes must be utterly delicious and authentic. To achieve that, he needs the best ingredients.

Pascal Molines
L'Atelier Sucré de Pascal
Anneyron, France

Overrun

'Overrun' indicates the increase in volume of whipped versus liquid whipping cream.

Pascal uses Debic Stand & Overrun because he knows that high-quality whipping cream is vital for his final products. "Once you have whipped Debic's cream, it literally has the structure of silk. Other creams can be fatty or grainy, but Debic's cream always looks beautiful. The fact that you can whip in 170% air is very attractive from a cost point of view. One litre of liquid cream results in 2.7 litres of whipped cream. The cream not only looks good, it tastes perfect."

The French pastry chef has travelled all over the world. Wherever he goes, he explores the alternatives for the ingredients he uses. He has never found a worthy alternative to Debic's cream. He is aware that today's customers are keenly interested in appearances, including in the field of pastries and cake. "People want to be won over immediately by what they see, especially on social media. With Debic Stand & Overrun I have a cream on which I can rely for the creation of firm fillings, smooth mousses and pastry that looks and tastes amazing."



Whipping cream requires your full attention

- Always start with a cooled cream at a temperature of between +2 °C and +7 °C.
- Make sure that the components of the planetary mixer are clean and properly cooled.
- Whisk the cream at medium speed for the best results.
- To achieve the desired consistency, finish off by whipping the cream at a higher speed.
- Do not fill more than half of the bowl with whipping cream.
- Stir the whipped cream after whipping to distribute the cream that is less firm at the bottom of the bowl more evenly.
- Whisk whipping cream in a cool environment, otherwise you will whip warm ambient air into the cream.
- The type of whisk you use has an impact on the time you need to whip the cream. The more wires a whisk has, the more air is incorporated into the cream, which can affect the stand. Make sure that the whisk is complete.



Sensational entremets

Inspired by calissons (almond sweetmeats).



Creation by
Pascal Molines



RECIPE FOR 2 ENTREMETS

Sponge with cream

60	g	Debic Cake Gold
270	g	Debic Stand & Overrun
1	g	salt
140	g	egg yolks
70	g	fine granulated sugar
75	g	flour
180	g	egg whites
65	g	fine granulated sugar

Pecan cream

25	g	Debic Stand & Overrun
7	g	gelatine
190	g	praliné with pecan nuts
90	g	Debic Stand & Overrun

Firm vanilla crumble

30	g	Debic Cake Gold
30	g	brown sugar
30	g	ground almonds
1/2		vanilla pod
30	g	flour
30	g	white chocolate

Whipped ganache with vanilla and lime

340	g	Debic Stand & Overrun
1		vanilla pod
		zest of 2 limes
42	g	gelatine
160	g	white chocolate 34%
350	g	Debic Stand & Overrun

White glaze

15	g	potato starch
90	g	water
360	g	fine granulated sugar
180	g	Debic Stand & Overrun
135	g	glucose syrup
65	g	powdered milk
88	g	gelatine
90	g	clear coating jelly
55	g	grape seed oil

METHOD

Melt the Debic Cake Gold and add the Debic Stand & Overrun and salt. Beat the egg yolks with the sugar. Beat the egg whites with the sugar. Blend all the mixtures into the beaten egg whites, and add the sifted flour. Spread onto a 40 x 60 cm baking sheet and bake at 160 °C for 18 minutes.

Pecan cream

Heat the 25 g Debic Stand & Overrun and the gelatine. Add the praliné with the pecans. Add the rest of the Debic Stand & Overrun. Emulsify and assemble the layers with a base of sponge with cream.

Firm vanilla crumble

Mix all the ingredients and crumble on a baking sheet. Bake for 12 minutes at 160 °C. Remove from the oven and mix the warm crumble with the white chocolate. Spread out to 2 mm thick.

Whipped ganache with vanilla and lime

Heat the Debic Stand & Overrun with

the cut vanilla pod and the zest. Add the gelatine and pour through a sieve over the chopped chocolate. Add the rest of the Debic Stand & Overrun and put in a cool place. Beat with a hand mixer as needed.

White glaze

Dissolve the potato starch in cold water and heat it to 103 °C. Then add the sugar, Debic Stand & Overrun, glucose and powdered milk. Add the gelatine, coating jelly and oil. Stir and leave to cool to 31 °C before using.

ASSEMBLY

Make the inner layer out of pecan cream and the sponge with cream. Continue assembling in reverse by adding a layer of the lime ganache, followed by the firm crumble and ending with one more layer of sponge with cream. Put in the freezer.

Turn out of its mould, cover with the white glaze and decorate.



No rights can be derived from these recipes.



Creation by
Pascal Molines

Creamy drop cakes

With salted butter caramel, raspberry coulis and vanilla crumble



RECIPE FOR 8 SMALL CAKES

Creamy biscuit

60	g	Debic Butter Constant
270	g	Debic Stand & Overrun
1	g	salt
140	g	egg yolks
70	g	caster sugar
75	g	flour
180	g	egg whites
65	g	caster sugar

Salted butter caramel

165	g	Debic Stand & Overrun
1	g	vanilla pod
75	g	caster sugar
25	g	water
15	g	glucose
40	g	egg yolks
1	g	salt
14	g	gelatine

Vanilla crumble

30	g	butter
30	g	brown sugar
30	g	almond powder
1/2		vanilla pod
30	g	flour
15	g	white chocolate

Smooth vanilla cream

150	g	Debic Stand & Overrun
100	g	milk
2		vanilla pods
75	g	egg yolks
100	g	caster sugar
62	g	gelatine
390	g	Debic Stand & Overrun, whipped

Raspberry coulis

125	g	raspberry purée
20	g	caster sugar
14	g	gelatine

White icing

15	g	potato starch
90	g	water
360	g	caster sugar
180	g	Debic Stand & Overrun
135	g	glucose
65	g	milk powder
88	g	gelatine
90	g	neutral glaze 3g
55	g	grapeseed oil

METHOD

Melt the Debic Butter Constant and add the Debic Stand & Overrun and salt. Beat the egg yolks with the sugar. Beat the egg whites with the sugar. Mix everything with the beaten egg whites and the sieved flour. Spread onto a 40 x 60 cm baking sheet and bake at 160 °C for 18 minutes.

Salted butter caramel

Heat the Debic Stand & Overrun with the grated vanilla. Cook the sugar, water, salt and glucose into a light-coloured caramel. Lower the temperature by adding the warm vanilla cream. Add the egg yolks and poach at 85 °C. Add the gelatine and blend. Pour into inserts.

Vanilla crumble

Mix all the ingredients together and bake the crumble at 160 °C for 12 minutes. Take out of the oven and mix with the white chocolate while hot, then leave to cool.

Smooth vanilla cream

Heat the Debic Stand & Overrun with the milk and vanilla. Blanch the egg yolks with the sugar and cook with the milk mixture at 85 °C. Add the gelatine. Leave to cool then mix in the whipped cream. Use straightaway.

Raspberry coulis

Melt the sugar in a little warm raspberry purée. Add the gelatine and the rest of the purée, blend and use.

White icing

Boil the starch diluted with cold water to 103 °C then add the sugar, Debic Stand & Overrun, glucose and milk powder. Add the gelatine then the glaze and the oil. Blend and use at 31 °C.

ASSEMBLY

Make an insert with the salted butter caramel cream and raspberry coulis. Make the vanilla cream and place it in the moulds in the shape of a drop then seal with a creamy biscuit and a little vanilla crumble. Freeze, take out of the mould then glaze with the white icing and decorate with the crumble. Place on a shortbread base.



“STABILITY IS KEY TO MY CREATIONS”

Pastry chef Frank Haasnoot worked in Asia for years but is now back home in the Netherlands. He prefers to make cakes and pastries, but he can also show off his creativity with dessert on a plate. While working, he is driven and a perfectionist. That's why he chooses Debic for his creations with cream.

Frank Haasnoot

Amsterdam
The Netherlands

Stability

The firmness of Debic Stand & Overrun is perfect for use in fillings or mousses.

“Dairy is one of the most important parts of patisserie. Cream and butter are outstanding ingredients that taste truly delicious. I have known the Debic brand for a long time and have worked with their butters as well as their more traditional creams and special products all over the world. I often use Debic Stand & Overrun when making mousses because of its firmness. I also use it in lighter recipes because the cream can retain a lot of air. I love the fact that this product is so stable: you can whip the cream 48 hours in advance, put it in the refrigerator and use it in your recipes the next day.

The cream retains its firmness and does not collapse. After whipping the cream, you can immediately pipe beautiful rosettes or other decorations. To make good products, you need good ingredients. That's why I choose Debic.”

In the past, Frank often participated in national and international competitions. “Mainly to measure myself against others. Now social media has partially taken over that task. Facebook and Instagram give you an immediate response regarding what you are capable of. That's a way to motivate and keep improving yourself. You feel full of confidence showing the world your skills and your creations, relying on the best ingredients.”





Creation by
Frank Haasnoot

Chocolate vanilla

Chocolate meringue, crèmeux and vanilla cream on a dark chocolate biscuit



RECIPE FOR 10 PERSONS

Chocolate meringue

167	g	egg white
167	g	sugar
167	g	icing sugar
42	g	cocoa powder

Dark chocolate crèmeux

153	g	milk
153	g	Debic Stand & Overrun
65	g	egg yolk
51	g	sugar
179	g	dark chocolate 65%

Vanilla cream

6010	g	Debic Stand & Overrun
1		Madagascar vanilla pod
60	g	sugar
17	g	gelatine mixture
120	g	mascarpone

Dark chocolate biscuit

261	g	marzipan 50%
79	g	sugar (1)
127	g	egg yolk
91	g	egg
152	g	egg white
79	g	sugar (2)
61	g	flour
30	g	cocoa powder
61	g	cacao mass
61	g	Debic Butter Constant

Chocolate decoration

		oil
		dark chocolate



METHOD

Chocolate meringue

Heat the egg white with the sugar to 50 °C. Beat until light and airy. Fold in the icing sugar and the cocoa powder with the spatula. Pipe into the desired shape on a silicone mat. Cover with baking paper and leave to dry for 1 night at 90 °C.

Dark chocolate crèmeux

Heat the milk with the Debic Stand & Overrun. Mix the egg yolk with the sugar and stir to form a crème anglaise to 84 °C. Add the chocolate and mix with the hand mixer to form a smooth texture.

Vanilla cream

Heat 1/4 of the Debic Stand & Overrun with the vanilla and the sugar. Melt the gelatine mixture in this. Add the rest of the cream and the mascarpone. Mix with the hand mixer and pass through the sieve.

Dark chocolate biscuit

Melt the Debic Butter Constant together with the cacao mass. Stir the marzipan with the sugar. Gradually add the egg and the egg yolk. Replace the butterfly blade with the beater in

the beating machine and beat until light and airy. Beat the egg white with the sugar (2) to stiff peaks and fold this into the egg yolk mixture. Add the sifted flour and the cocoa powder in 3 parts. Finally, mix in the butter mixture.

Chocolate decoration

Spread the oil on a plate and place a plastic film on top. Pipe drops of melted chocolate side by side and press the plate with plastic film. Lift the plate up again and keep it upside down. Slide the plate upside down in a cart. Only turn the plate over when the chocolate has fully crystallised. Carefully remove the chocolate decorations from the plastic.

ASSEMBLY

Half immerse the meringue in melted chocolate and place on a plate. Cut out circles of the chocolate biscuit and stick them with small dabs of crèmeux on the meringue. Now pipe large dabs of the crèmeux on the meringue. Pipe the vanilla cream on top. Sprinkle with cocoa nibs. Finish with the chocolate decoration.





Creation by
Frank Haasnoot

Hazelnut Coffee

Italian buttercream, coffee ganache, chocolate and hazelnut crumble and hazelnut meringue



RECIPE FOR 20 PERSONS

Hazelnut praliné

312	g	unpeeled hazelnuts
187	g	sugar
1		vanilla pod

Italian buttercream with hazelnut

45	g	water
178	g	sugar
119	g	egg white
238	g	Debic Butter Constant
214	g	hazelnut paste 100%
7	g	coffee extract

Coffee ganache montée

25	g	coffee beans
378	g	Debic Stand & Overrun
21	g	gelatine mixture
125	g	white chocolate
50	g	coffee liqueur

Chocolate crumble

498	g	Debic Butter Constant
448	g	flour
498	g	ground almonds
498	g	brown sugar
498	g	Debic Butter Constant
8	g	salt
50	g	cocoa powder

Hazelnut praliné crumble

100	g	crumble
50	g	hazelnut purée 100%
50	g	feuilletine
50	g	milk chocolate
50	g	hazelnut praliné
0.2	g	salt

Hazelnut meringue

206	g	egg white
360	g	sugar
30	g	potato starch
125	g	white chocolate
103	g	hazelnut powder

Glaze

107	g	water
241	g	sugar
214	g	glucose
143	g	Debic Végétop
214	g	milk chocolate
107	g	gelatine mixture
12	g	coffee powder

METHOD

Hazelnut praliné

Caramelise the sugar with the vanilla pod. Add the hot roasted hazelnuts. Pour onto baking paper and leave to cool. Remove the vanilla pod. Blend to a smooth praliné.

Italian buttercream with hazelnut

Bring the sugar with the water to the boil at 120°C and make an Italian meringue with the egg whites. Beat until the meringue has cooled. Beat the Debic Butter Constant until it is airy, together with the coffee extract and the hazelnut paste. Mix the butter mixture in 3 parts in the egg white.

Coffee ganache montée

Roast the coffee beans in the oven at 160°C for 5 minutes. Add them to half of the cold Debic Stand & Overrun and allow to infuse for 1 hour. Bring the cream to the boil, pass through the conical sieve and melt the gelatine into it. Make a ganache with the white chocolate. Add the coffee liqueur and mix finely with the hand mixer. Leave to stand in the refrigerator overnight, then beat to the required consistency.

Chocolate crumble

Mix the Debic Butter Constant, the brown sugar, the salt and the ground almonds to a smooth dough. Then mix in the sifted flour and the cocoa powder to form a crumbly structure. Bake in rings (6 cm diameter) at 160°C for 25 minutes.

Hazelnut praliné crumble

Mix the crumble with the feuilletine. Melt the chocolate and add the

hazelnut paste, the hazelnut praliné and the salt. Mix all the ingredients together.

Hazelnut meringue

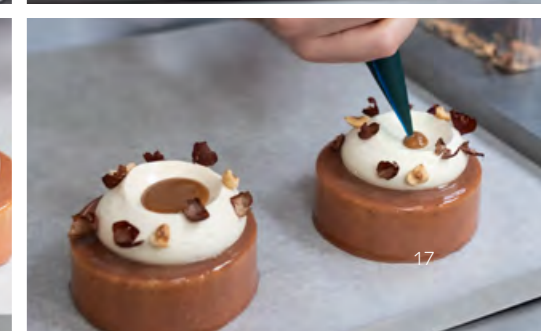
Mix the butter, the brown sugar, the salt and the ground almonds to a smooth dough. Then mix in the sifted flour and the cocoa powder to form a crumbly structure. Bake in rings (6 cm diameter) at 160°C for 25 minutes.

Glaze

Bring the water, the sugar and the glucose to the boil at 103°C. Add the gelatine mixture and the condensed milk. Melt the chocolate in it and mix with the hand mixer to form a nice emulsion. Add the coffee powder.

ASSEMBLY

Pipe 10 g of hazelnut praliné into a round mould with a flat bottom and place in the freezer. Roll the crumble out between two sheets of plastic foil and freeze it. Cut out with a 7 cm ring. Fill a round 10 cm mould with a thin layer of Italian buttercream and press the frozen hazelnut praliné into it. Now half fill the mould and press the hazelnut meringue strip into it. Completely fill the mould with the buttercream and press a slice of crumble on top. Freeze. Heat the glazing at 31°C and mix finely with the hand mixer. Glaze the pastries. Pipe a large dollop of whipped coffee ganache on the tartlet. Warm an ice-cream scoop and press into the middle of the ganache. Fill the hole with a little hazelnut praliné.





**“THIS TASTES
LIKE CREAM AND
NOTHING ELSE”**

Leonardo Di Carlo

Pastry concept,
Conegliano, Italy

What Leonardo Di Carlo loves to make most is a traditional chocolate cake. But make no mistake. This Italian pastry chef, also known as ‘the alchemist of pastry’, thinks far off the beaten track and is always on the lookout for innovation. In his own laboratory in the north-east of Italy he shares knowledge and creativity during training courses and demos for larger and smaller companies.

Taste

Debic Stand & Overrun is tasty,
as only the taste of real cream can be.

The most important thing he gives his students? “A fishing rod. So they can catch what they want during their stay with me. I’ll never give them a recipe: I think that’s useless. With the right knowledge, they can make everything themselves.”

Leonardo often creates innovations on the basis of science. Yet everything he does is derived from classical elements, including traditional techniques and Debic cream.

“Debic cream tastes like cream and nothing else. You can still perceive the smell of milk in it. It’s a fine and neutral cream, just the way cream is supposed to be. That’s why I’ve been working with it for years, even now in my training centre. I enjoy working with products that are versatile. And that is definitely the case for Debic cream. The cream is easy to whip, mix or blend with other ingredients. I like to use Debic Stand & Overrun in my mousse, bavarois, ganache, you name it. Due to the creamy but neutral taste, as a pastry chef, I can make whatever I want with this cream. Even in my panettone I use a little Debic Stand & Overrun. But that’s my little secret and hardly anyone knows it.”





Creation by
Leonardo Di Carlo

Celebration Cake

With white chocolate-lemon mousse
and raspberry fruit glaze



RECIPE FOR 25 CAKES

Biscuit

250	g	water
250	g	Debic Cake Gold
6	g	fine salt
250	g	cake flour
450	g	eggs
16	g	baking powder
600	g	egg whites
600	g	Caster sugar

White chocolate – lemon mousse

400	g	whole fresh milk
25	g	finely grated lemon zest
20	g	gelatine leaves
700	g	white chocolate coating (35%)
800	g	Debic Stand & Overrun

Raspberry fruit glaze

400	g	raspberry puree, 10% sugar
410	g	caster sugar
265	g	dextrose
170	g	invert sugar
170	g	glucose syrup 60 DE
33	g	gelatine leaves, Gold-grade
160	g	cocoa butter
3	g	colouring powder

Tea cremeux

400	g	water
24	g	Earl Grey tea
60	g	rice starch
150	g	caster sugar
360	g	mascarpone (41% fat)
6	g	gelatine leaves

Mango Chantilly

500	g	Debic Stand & Overrun
50	g	invert sugar
250	g	mango puree (10% sugar)

Hazelnut sable biscuit

250	g	Debic Crème butter
3	g	fine salt
400	g	cake flour
165	g	hazelnuts, ground
200	g	icing sugar
80	g	eggs



METHOD

Biscuit

Combine the water, the Debic Cake Gold and salt, then bring the mixture to a boil. Add the flour and continue cooking on the heat for approximately 2 minutes. Place in a mixer and gradually add the whole eggs, until you have a smooth and creamy batter. Finally, add the baking powder and lighten the mixture with the meringue whipped with the sugar. Pour 800 g onto a 40 x 60 cm silicon sheet. Bake at 180-200 °C for approximately 10 minutes with valve closed.

White chocolate-lemon mousse

Bring the milk to the boil with the lemon zest, then leave to infuse for 10 minutes. Strain through a fine sieve, then add the softened gelatine and the chocolate coating and emulsify. Whip the Debic Stand & Overrun to soft peaks. When the chocolate mixture has reached 35/40 °C, incorporate the whipped cream.

Raspberry glaze

Combine the raspberry puree with the sugars and cook to 70 °Brix, cool to 50 °C, add the softened gelatine and the chopped cocoa butter and colouring. Emulsify with a hand blender without incorporating any air bubbles. Store in the fridge in a sealed container and mature for 24 hours. Heat to 28/30 °C before use.

Tea cremeux

Prepare an infusion with water and tea, strain, check the initial weight of the water again and bring to a boil with the rice starch. Remove from the heat and add the rest of the ingredients. Emulsify well with a hand blender. Store in the fridge at +4 °C for 2 hours before use.

Mango Chantilly

Mix together and whisk in a planetary mixer until soft peaks occur. Pipe in the shape of a ring. Freeze rapidly.

Hazelnut sable biscuit

Leave the Debic Crème butter to soften at room temperature. Mix all the ingredients together until you have a firm, compact dough.

ASSEMBLY

Assemble in a steel ring h3 cm. Place a layer of biscuit beignet on the base, followed by the tea cream, and finally cover with the light mousse. Freeze rapidly. Remove from the mould and sprinkle with cocoa butter to obtain a velvety effect.

Glaze the mango chantilly ring, position in the centre of the dessert, then place onto the disc of pure hazelnut sable biscuit. Cut a strip of biscuit beignet 1.5 cm thick, place around the edge and decorate as shown in the photograph.





Christophe Roesems
Wittamer, Brussels
Belgium

“MY CREATIONS REMAIN STABLE DURING TRANSPORT”

Cream is one of the most important ingredients for bakers and pastry chefs in addition to flour, sugar and butter. Yet the French mainly used whipping cream as a product for filling choux pastries or making ganache until far into the last century. Buttercream was used for decorating cakes. But that has changed. Whipped cream now occupies a prominent place in French patisserie.

Stand

‘Stand’ refers to the firmness of whipped cream after a certain period, for example 24 or 48 hours.

Pastry chef and chocolatier Christophe Roesems has also embraced the use of cream in his products. Since he often needs to travel with his creations, for example across Brussels and the Belgian royal family, it’s crucial that the whipped cream in his products has superb stand for long periods of time no matter the circumstances.



“There is often quite some time between the moment the products are made and when it is served or consumed. Our products are exposed to transport conditions and temperature fluctuations. When using Debic Stand & Overrun, I am confident that the whipped cream will remain wonderfully firm and will not collapse for at least 48 hours,” he says. “Moreover, the stand of cream gives mousses a certain texture which influences the taste experience. In one product you may want a crisp mousse, in the other a somewhat softer result. You can make many variations and experiment endlessly with Debic creams.”





Creation by
Christophe Roesems

Wittamer Roulé

With basil cream and fresh strawberries



RECIPE FOR 9 PERSONS

Basil cream

2700 g Debic Stand & Overrun
108 g sugar
6 g basil leaves

Sponge

240 g Debic Butter Constant
324 g flour
200 g milk
6 g vanilla pods
500 g eggs
408 g egg yolk
288 g sugar
800 g egg white

Assembly and finish

1200 g fresh strawberries
40 g sugar
600 g Debic Stand & Overrun
gold leaf
mint leaves

METHOD

Basil cream

Mix the basil finely with a hand mixer into a small portion of the Debic Stand & Overrun. Add the sugar to the remaining Debic Stand & Overrun and beat lightly to the desired firmness. Stir in the basil cream.

Sponge

Melt the Debic Butter Constant and fold in the flour. Blend in the cold milk with the scraped vanilla pod, sugar, eggs and egg yolk. Pass through a sieve and beat the batter until airy in a beater-mixer. Fold the whipped egg whites in little by little.

Divide the batter across the 60 x 40 cm baking sheets (875 g batter per sheet). Bake at 150 °C for 15 minutes.

ASSEMBLY

Spread the basil cream on the sponge. Sprinkle with the finely sliced strawberries. Roll up the sponge. Mix the sugar with the Debic Stand & Overrun and beat until airy. Pipe the whipped cream using a piping bag with a Saint-Honoré tip onto the sponge. Decorate with a few strawberries, gold leaf and mint leaves.



No rights can be derived from these recipes.



Creation by
Christophe Roesems

Samba

With biscuit and guanaja chocolate mousse



RECIPE FOR 3 PERSONS

Prince biscuit

8	egg yolks
60 g	almond powder
60 g	icing sugar
145 g	egg white
60 g	granulated sugar
55 g	Debic Traditional Butter
55 g	flour
35 g	cocoa powder

Milk chocolate mousse

120 g	30° Baume syrup (50 g water and 70 g granulated sugar)
75 g	egg yolks
250 g	milk chocolate 38%
450 g	Debic Stand & Overrun

Guanaja (Valhrona) chocolate mousse

80 g	egg yolks
135 g	30° Baume syrup (55 g water and 80 g granulated sugar)
240 g	dark chocolate 65%
450 g	Debic Stand & Overrun

Chocolate jelly (to finish)

150 g	water
300 g	granulated sugar
300 g	glucose
200 g	condensed milk
200 g	dark chocolate 65%
50 g	cocoa powder
7	sheets of gelatine

METHOD

Prince biscuit

Beat the egg yolks with the almond powder and icing sugar. Once the mixture turns white, add the warm melted butter and set to one side. Beat the egg whites with the granulated sugar until stiff. Use a rubber spatula to mix the first mass with half of the egg whites and incorporate the flour into this mixture, as well as the cocoa powder, sieved in advance. Finish off by adding the other half of the egg whites. Take a sheet of baking paper and use a piping bag to form the mixture in a spiral shape, making the size smaller than the cake. Bake for about 5 minutes in a preheated oven at 240 °C.

Milk chocolate mousse

Whip the cream to 3/4. Melt the chocolate in a bain-marie or microwave it very gently. Mix the granulated sugar with the water to make the syrup, bring to the boil and then pour the syrup on to the egg yolks. When the mixture coats the spatula, pour it into a mixer bowl through a sieve. Beat the mixture until light and frothy. Make a ganache with 1/3 of the whipped cream and the chocolate, incorporate this mixture with the first mass and add the rest of the crème fraîche. Mix until you have a smooth cream.

Guanaja (Valhrona) chocolate mousse

Whip the cream to 3/4. Melt the chocolate in a bain-marie or microwave it very gently. Mix the granulated sugar with the water to make the syrup, boil and then pour the syrup on to the egg yolks. When the mixture coats the spatula, pour it into a mixer bowl through a sieve. Beat the mixture until light and frothy. Make a ganache with 1/3 of the whipped cream and the chocolate, incorporate this mixture with the first mass and add the rest of the crème fraîche. Mix until you have a smooth cream.

Chocolate jelly (to finish)

Heat the water, sugar, glucose and sweetened condensed milk. When it comes to the boil, pour in the cocoa and stir well. Bring back to the boil, take off the heat and add the gelatine. Stir well and pour the whole mixture over the chocolate.

ASSEMBLY

Place the sponge in the bottom of a 22 cm wide and 4 cm high ring. Fill one third with Guanaja mousse. Place a layer of sponge on top and finish by filling with the Guanaja mousse. Smooth out. Refrigerate for 2 hours. Unmold and apply the glaze at 35 °C. With the help of a cone, draw a white chocolate motif on the surface.





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