



URBAN LEAF PATISSERIE by Elias Läderach (Fresh Patisserie of Futropolis)



Recipe for 30 pieces.

Exotic Compotée

Mix	40 gr.	Orange juice
	25 gr.	Lime juice
	35 gr.	Sugar
	1 pc.	Vanilla
Add	125 gr.	Pineapple, diced
Add	180 gr.	Mango, diced
Add	125 gr.	Banana, sliced

Bring fruit juices, sugar and vanilla to a boil. Add pineapple and boil for 2 min, add mango and boil for 2 min, add banana and boil for 2 min.

Mango marinated

Mix	20 gr.	Orange juice
	15 gr.	Lime juice
	20 gr.	Sugar
	0.5 pc.	Vanilla
Add	100 gr.	Mango, diced

Bring fruit juice, vanilla and sugar to a boil. Add mango and leave to cool.



Crème Patissiere Chocolat

Warm	250 gr.	Milk
Mix & Add	60 gr.	Sugar
	60 gr.	Egg yolk
	20 gr.	Cream powder
Add	110 gr.	Cacao Barry – Mexique 66%

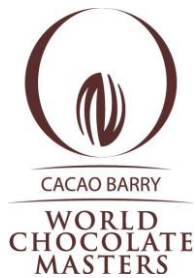
Bring milk to a boil. Mix sugar, egg yolk and cream powder, add and bring to a boil. Fold in couverture.

Pâte à Choux Chocolat

Warm	225 gr.	Water
	96 gr.	Milk
	145 gr.	Butter
	3.2 gr.	Salt
	4.5 gr.	Sugar
Add	175 gr.	Flour
Add	15 gr.	Cacao Barry – Extra Brute 100%
	17 gr.	Cacao Barry – Grand Caraque 100%
Add	320 gr.	Egg

Bring water, milk, butter, salt and sugar to a boil. Add flour and quickly stir (roast). Add cocoa powder and cocoa mass. In a Kitchen Aid gradually add eggs.

Bake at: 180°C / 42 min



Vanilla, Mascarpone Chantilly

Warm	20 gr.	Milk
	0.5 pc	Vanilla pod
Add	40 gr.	Cacao Barry - Zéphyr™
		34%
Add	40 gr.	Mascarpone
	140 gr.	Liquid cream

Warm milk and vanilla pod. Add couverture and mix. Mix mascarpone with some of the liquid cream and add. Add remaining cream. Leave to cool to (5°C). Whip before application.

Crunchy base

Mix	100 gr.	Cacao Barry - Extra-Bitter
		Guayaquil 64%
	5 gr.	Oil
	10 gr.	Cacao Barry – Pailleté
		Feuillette™

Mix tempered couverture with remaining ingredients.