



Kesarpassion ice cream cake

An original recipe by L'École Valrhona



adamance
fruits du bon sens

Adamance 100% mango purée sorbet

1	200 g	Kesar and Alphonso 100% mango purée
	392 g	Water
	200 g	Sugar
	120 g	SOSA glucose powder DE33
	80 g	SOSA dextrose
	8 g	Stabilizer

2000 g Total weight

Heat the water.

When it reaches 85°F (30°C), add the sugars (reserving about 10% to be mixed with the stabilizer).

When the mixture reaches 115°F (45°C), add the stabilizer mixed with the 10% of the sugars.

Once the mixture reaches 185°F (85°C), pasteurize it for 2 minutes then quickly cool it down to 40°F (4°C).

Add in the fruit juice and purée and mix with an immersion blender.

Leave the mixture to sit for at least 4 hours.

Mix using an immersion blender and churn at between 15/20°F (-6°C/-10°C).

Store in the freezer at 0°F (-18°C).

Adamance 100% passion fruit purée ice cream

700 g	100% passion fruit purée
547 g	Whole milk
125 g	SOSA 1% fat milk powder
220 g	Heavy cream 36%
200 g	Sugar
8 g	Combined stabilizer
80 g	SOSA dextrose
120 g	SOSA glucose DE60

2000 g Total Weight

Carefully weigh all the ingredients.
First, pour the milk into your cooking pot (saucepan or pasteurizing machine).
Once it is at 75°F (25°C), add the milk powder.
Once it is at 85°F (30°C), add the sugars (sugar, glucose powder, and invert sugar), reserving about 10% to mix with the stabilizer.
Once it is at 105°F (40°C), incorporate the fats (cream).
At 115°F (45°C), finish incorporating the ingredients by adding the stabilizer which has been added to about 10% of the sugar.
Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
If possible, homogenize the mixture to make any fat crystals as tiny as possible.
Leave to sit for at least 12 hours.
Add the fruit purée.
Mix using an immersion blender and churn at between 15/20°F (-8°C/-6°C).
Extract, mold, and freeze.
Store in the freezer at 0°F (-18°C).

Adavance iced tropical caramel

105 g Sugar
55 g Glucose DE35/40
3 g SOSA pectin NH
25 g Sugar
80 g 100% passion fruit purée
105 g Kesar and Alphonso 100% mango purée
130 g 100% coconut cream

503 g Total Weight

Heat the purées with the glucose.
Caramelize the sugar.
Deglaze with the purée and glucose mixture.
Add the pectin and sugar mixture and bring to a boil.
Pour into a tray, seal the surface with plastic wrap, cool down before use.

Iced coconut streusel crisp

480 g Essentials almond streusel
120 g Crispy wheat flake cereal
80 g 55% Almond & Coconut Praliné
50 g Toasted grated coconut
50 g Valrhona Clarified Liquid Butter
25 g Cocoa Butter

805g Total weight

Mix the streusel, cereal, and toasted coconut together.
Mix the praliné, liquid butter, and cocoa butter together, then add it to the streusel mixture.

Essentials Almond Streusel for “Iced coconut streusel crisp”

130 g Brown sugar
130 g SOSA extra-fine blanched almond flour
1 g Fine salt
130 g All-purpose flour
130 g European-style butter

521 g Total Weight

Using the paddle attachment in a mixer, mix the cold cubed butter with the other ingredients until they take on a crumbly, grainy texture.

Baking: 300/320°F (150/160°C)

Chilled passion fruit and mango Absolu spray glaze

50 g 100% passion fruit purée
20 g Kesar and Alphonso 100% mango purée
70 g SOSA dextrose
50 g SOSA glucose DE60
320 g Absolu Cristal Neutral Glaze

510 g Total Weight

Make a syrup with the purées and sugars.

Combine the mixture with the Absolu Cristal glaze and mix using an immersion blender.

Use the spray glaze at a temperature between 70°/75°F (20°/25°C).

Bahibé coconut crunchy coating

240 g Grape seed oil
160 g Grilled coconut
1 600 g Bahibé 46% Couverture Chocolate

2 000 g Poids total

Carefully weigh all the ingredients.

Melt the couverture at 115/120°F (45/50°C).

Add the oil and mix with the coconut.

The mixture's temperature should be between 85°and 95°F (30°/35°C); cool if necessary.

Coat your frozen dessert and put back in the freezer.

Preparation:

Make the mango sorbet and passion fruit ice cream.

Make the tropical caramel.

Make the Bahibé coconut crunchy coating.

Make the neutral spray glaze.

Make the streusel crisp, spread it to 3 mm without pressing too much, cut out 4.5 cm-diameter rounds using a cutter, then store in the freezer for assembly.

Assembly:

Place a strip of acetate in the 5 cm-diameter, 3.5 cm-high rings.

Place a round of streusel crisp in each ring, set aside in the freezer.

Churn the passion fruit ice cream then fill the rings halfway. Insert a second streusel round, top with ice cream again, then smooth each ring with a palette knife and freeze.

Churn the mango sorbet and fill the silicone molds (Silikomart mold ref. SF178), smooth using a palette knife, and freeze.

Remove the mango sorbet disks from the mold and store on a tray in the freezer.

Make a droplet of tropical caramel on the passion fruit ice cream cylinders then place the mango sorbet disks on top and freeze.

Remove the ice cream cakes from the mold, spray the tops, and freeze.

Heat the crunchy coating to 85°F (30°C), place a toothpick in the center of the cakes, then dip them in the coating until it reaches the mango sorbet. Pour the tropical caramel in the middle of the sorbet.