

Sinfonia di Sapore

Description:

Serving Size: 50 Servings

Categories: Dessert

Cost Per Serving
\$ 1.53

Action	Date	Initials
Created	9/3/2012	CR
Revised	12/1/2015	EA



Amount	Measure	Ingredient	Preparation Method	Product No.
Praline Mousse:				
1.000	lt	Cream		20-100000581
0.200	kg	Sugar		20-100001065
4.000	ea	Eggs	separated	20-100000648
0.002	kg	Gelatin leaves (10)		20-100001038
0.060	kg	Praline paste		20-100015758
Caramel Pecan Brittle Mousse:				
1.000	lt	Cream		20-100000581
0.150	kg	Sugar		20-100001065
4.000		Eggs	separated	20-100000648
0.018	kg	Gelatin leaves (9)		20-100001038
0.200	kg	Brittle	see below	
Caramel:				
0.800	kg	Sugar		20-100001065
0.100	lt	Cream		20-100000581
Brittle:				
0.075	kg	Butter		20-100001601
0.112	kg	Sugar		20-100001065
0.060	kg	Pecans		20-100000894
Blanchmange Mousse:				
0.900	lt	Cream		20-100000581
0.008	kg	Vanilla beans (2)-halved lengthways	scraped	20-100001326
0.150	kg	Sugar		20-100001065
0.016	kg	Gelatin leaves (8)		20-100001038
0.300	kg	Yogurt		20-100000588
0.100	kg	Sour cream		20-100000583

		Almond Florentine	
0.800	kg	Florentine mix	20-100015817
0.480	kg	Almonds	20-100000889
		Hazelnut Florentine:	
0.800	kg	Florentine mix	20-100015817
0.480	kg	Hazelnuts	20-100000891
		Pecan Florentine:	
0.800	kg	Florentine mix	20-100015817
0.480	kg	Pecans	20-100000894
		Garnish:	
0.500	kg	Raspberries, fresh	20-100000794
0.050	kg	Mint sprigs	20-100000878
0.500	kg	Chocolate cigars	see recipe 20-100001029
1.500	lt	Raspberry sauce	see recipe 50-100000100
1.500	lt	Vanilla sauce	see recipe 50-100000101

Method of Preparation:

Praline Mousse:

- Whip the egg yolks and sugar to soft peak
- Whip the cream and keep to one side
- Soak the Gelatin in Cold water remove the gelatin and melt in a stainless steel cup.
- Whip the egg whites and sugar to stiff peak
- Carefully fold in the cream into the soft peak egg yolks, followed by the gelatin, whipped egg whites and praline paste.

Caramel Mousse:

- Whip the egg yolks and sugar to soft peak
- Whip the cream and keep to one side
- Soak the Gelatin in Cold water remove the gelatin and melt in a stainless steel cup.
- Whip the egg whites and sugar to stiff peak
- carefully fold the cream into the soft peak egg yolks followed by the gelatin, egg whites, caramel sauce (see below) and 200 grams of broken brittle (see below).
- Using the sorbet scoop size 36 place one scoop into a muffin silicon mold freeze until needed.

Caramel:

- Caramelize the sugar and add the cream, cool before adding to the caramel mousse.

Brittle:

- Put the butter and sugar in a pot and caramelize, add the pecans and stir, remove to a silpat

Blanchmange Mousse:

- Whip the cream, sugar and scraped vanilla bean paste until stiff
- Soak the Gelatin in Cold water remove the gelatin and melt in a stainless steel cup.
- Mix the yogurt and sour cream in a bowl and fold the tempered gelatin
- Fold the two mixtures together
- Using the sorbet scoop size 36 place one scoop into a muffin silicon mold freeze until needed.

Florentines:

- In three separate bowls mix each Florentine recipes with the nuts together.
- Spread a thin layer on a papered tray and bake, remove from the oven hot, using a round cutter 7 cm in diameter repeat this for the other two flavors allow to cool and wrap in a air tight container for service.
- The pastry will remove the mousse from the freezer at 5pm each evening for the Sabatini service.