

R E C I P E S



Côté Services



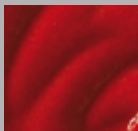
Vegetable purees



Carrot
from Les Sables des Landes



Parsnip
from Flanders



Red bell pepper
from Andalusia



Winter & Butternut squash
from Provence

On the kitchen side

Recipes by Christian Née

Parsnip and smoked salmon tartlet with seasonal herbs...

Combine all ingredients in listing order.
Bake at 100°C for 35 minutes.

Shortcrust

Quiche mix:

Ravifruit parsnip puree	200 g
Whole milk	200 g
Egg yolks	40 g
Eggs	100 g

Carrot and fennel sorbet, raw vegetables salad with olive oil

Process the fennel in a juice extractor.
Stir in the carrot puree and lemon juice.
heat the water to 60°C, stir in the glucose and the stabiliser mixed to the sugar beforehand.
Bring to the boil.

Raw vegetables:

Carrot tops
Fennel
Olive oil
Fresh coriander
Flower of salt

Sorbet:

Fennel juice	300 g
Ravifruit carrot puree	200 g
Lemon juice	1 half (20 g)
Water	150 g
Raw cane sugar	60 g
Atomised glucose	30 g
Stabiliser	2 g

Velouté of parsnip with candied zest

Sweat the leek white and chopped onion in butter without browning. Stir in the thawed parsnip puree and liquid cream. Cook for 15 minutes to a thickened texture, season, and mix in a blender. Scoop a nice quenelle of orange caramel and candied zest whipped cream.
Can be served either cold or hot.

Velouté cream soup:

Ravifruit parsnip puree	380 g
Liquid cream	200 g
Leek white	½
White onion	½

The butternut soup like a bavarois, bacon crunch

Thaw the puree and warm it up a little, season with salt and pepper. Soak the gelatine in cold water, drain and stir in the puree. Chill down on ice and fold in the whipped cream. Pour in moulds of your choice and set aside in the refrigerator for 5 to 6 hours. Serve well chilled and accompany with a few strips of crunchy bacon.

Bavarois:

Ravifruit winter & butternut squash puree	250 g
Gelatine sheets 200 Bloom	6 g
Liquid cream	125 g



Parsnip and smoked salmon tartlet with seasonal herbs by Christian Née

For
8 servings

For
20 servings

For
5 servings

For 8 to 10
servings

On the kitchen side

Recipes by Christian Née

Red bell pepper crepes and fresh goat cheese spread cakes

Proceed as regular crepes recipe.

Mash the fresh goat cheese with a fork, stir in the shallots, vinegar, olive oil, salt and pepper. Assemble like a millefeuille with the fresh goat spread in between the red pepper crepes.

Red pepper crepes mix:

Flour	125 g
Fine salt	10 g
Eggs	150 g
Ravifruit red bell pepper puree	375 g

Goat cheese spread:

Semi dry goat cheese	1
Chopped shallots	1
Dash of Sherry vinegar	1
Dash of olive oil	2
Salt and pepper	QS
Chives bunch	½

Recipes by Antonio Da Costa

Cod's accras with parsnip

Soak the salt cod in cold water for 2 days.

Make a potatoes mash, stir in the parsnip puree, chopped onion and parsley, garlic clove, flour and the egg. Allow to rest for 4 hours in the refrigerator. Deep fry the accra doughnuts in peanut oil at 160°C.

Ingredients:

Salt cod	200 g
Potatoes	100 g
Ravifruit parsnip puree	100 g
Chopped onion	30 g
Egg	50 g
Flour	1 spoon
Garlic clove	1
Chopped parsley	

Red pepper panna cotta with scallops and crab

Warm the cream, milk and red bell pepper puree. Stir in the soaked and drained gelatine. Season with salt, pepper and nutmeg. Pipe in glasses. Allow to set in the refrigerator for 5 hours. Thin slice the scallops and arrange a flower on top of the panna cotta. Spoon the crab meat in the centre.

Ingredients:

Liquid cream	20 cl
Milk	20 cl
Ravifruit red bell pepper puree	40 g
Gelatine sheets	4 g
Scallops	4
Crab meat	
Salt, pepper and nutmeg	

Vegetable soup

Sweat the chopped onion in olive oil, stir in the crushed garlic clove. Pour in the chicken stock. Stir in the red bell pepper puree and bring to the boil. Stir the cream, season and mix with a blender. Serve with a grilled pork belly slice and toasted bread.

Ingredients:

Ravifruit red bell pepper puree	500 g
Garlic clove	1
Onion	1
Chicken stock	0,5 l
Liquid cream	10 cl
Salt, pepper and nutmeg	
Smoked pork belly and toasted bread	

Tip: this recipe is just as delicious as made with Ravifruit carrot puree, Ravifruit parsnip puree or Ravifruit winter & butternut squash puree.



Red bell pepper crepes and fresh goat cheese spread cakes by Christian Née

For 15 to 20 servings

For 4 servings

For 4 servings

For 8 servings

On the kitchen side

Recipes by Christian Née

Vegetable mash

Parsnip, carrot or winter & butternut squash

For 250 g of puree: thaw and heat 200 g of Ravifruit puree. Stir in 100 g of fresh butter.

Red bell pepper

Same process but add 50 g of dried potato flakes and 50 g of olive oil.

Vegetable velouté cream soup

Parsnip, carrot or winter & butternut squash

For 1 liter of cream soup: thaw 1 kg of Ravifruit puree, stir 100 g of double cream and 50 g of fresh butter.

Red bell pepper

Same process but add also 50 g of olive oil and 25 g of Sherry vinegar.

Vegetable mousse

Parsnip, carrot or winter & butternut squash

For 300 g of mousse: thaw 200 g of Ravifruit puree, stir in 3 soaked and drained gelatine sheets (6 g) or 4 g of agar agar and 110 g of whipped cream.

Red bell pepper

This pulp being more liquid, stir in 5 soaked and drained gelatine sheets (10 g) or 6 g of agar agar and 80 g of whipped cream.



Carrot and fennel sorbet, raw vegetables salad with olive oil by Christian Née

On the deli side

Recipes by André Cordel

Carrot dome

Cook the cream and egg yolks.
Stir in the soaked gelatine (200 bloom) followed by the carrot puree. Poach the carrot dice in water and glaze in butter. Add to the custard and season to taste with salt and pepper. Pour in dome moulds of 7 cm in diameter.

Tip: accompany with balsamic dressing and a small salad with herbs.
Can be also served with small young rabbit jelly.

Ingredients:

Cream	0,5 l
Gelatine sheets	14 g
Egg yolks	120 g
Ravifruit carrot puree	250 g
Carrot dice	150 g

Carrot cake

Beat the egg yolks, caster sugar and inverted sugar until pale.

Whip the egg whites with the caster sugar to a meringue.
Fold in the sabayon.

Fold in the almonds, pistachios and carrot puree.

Sieve the flour with the baking powder and fold in.
Add the orange zest.

Butter small cake tins and line with grated carrots and pistachios. Weigh out at 250 g and bake at 170/180°C for about 30 to 35 min.

Ingredients:

Egg yolks	125 g
Caster sugar	75 g
Inverted sugar	25 g
Pinch of fine salt	1

Egg whites	300 g
Caster sugar	100 g

Ground almonds	300 g
Chopped pistachios	50 g
Ravifruit carrot puree	200 g

Flour T45	100 g
Baking powder	10 g
Finely chopped orange zest	

Royale of foie gras & parsnip chantilly

Royale: heat the cream to 50°C, stir in the foie gras and eggs, season to taste. Mix with a blender and strain through.
Put in a tray and cling wrap. Bake in a bain-marie in an oven set at 80°C for about 30 to 35 minutes. Chill down in a blast chiller and pipe in zigzag on a square plate using a pastry bag.

Chantilly: combine all ingredients and pour in a cream whipper siphon with 2 N²O cartridges.

Laces tuile: combine all ingredients together and make the laces tuiles on non-stick trays.

Squeeze the chantilly on the royale of foie gras and serve with 3 laces tuiles. Decorate with chervil tips.

Royale of foie gras:

Cream	0,5 l
Foie gras	200 g
Whole egg	1
Egg yolks	5

Parsnip chantilly:

Ravifruit parsnip puree	100 g
Liquid cream	3 dl
Chicken or vegetable stock	75 g
Olive oil	20 g

Parsnip laces tuile:

Butter	80 g
Ravifruit parsnip puree	25 g
Flour	15 g
Water	50 g
Salt and pepper	



On the deli side

Recipes by André Cordel

Scallops carpaccio

Brush 4 plates with a thin coat of olive oil.
Thin slice the scallops and line on the plates.
Season and flash bake in oven at 190°C for 1 min.
Drizzle with the dressing on. Sprinkle the tomato concasse, chives and place the asparagus across.

Scallops	16
Dressing:	
Ravifruit winter & butternut squash puree	250 g
Vanilla pod	
Chopped shallots	2
Poached green asparagus	
Tomato dice	2
Chives spoon	2

Scallops and squash minestrone

Heat, season and poach the scallops. Take the poaching juice and stir in the puree, lemon juice and olive oil. Mix with a blender and pour in soup plates. Add 3 scallops per plate, the crunchy vegetables and the chopped basil.

Tip: serve with shavings of old Parmesan cheese.
Eventually, add a couple of sea urchin roes.
Delicious combination of surf and turf.

Ingredients:	
Scallops	12
Soup paste cooked "al dente"	30 g
Carrot brunoise cubes	25 g
Celery (crunchy cooked)	25 g
Courgettes (crunchy cooked)	25 g
Peeled tomato concasse dice	25 g
Chopped basil leaves	10
Chicken stock	200 g
Ravifruit winter & butternut squash puree	200 g
1 lemon juice, 1 dash of olive oil	

Carrot dressing

Recommended to accompany a salmon roll or pig's trotter.

Ingredients:	
Red wine vinegar	1 TblS
Strong mustard	1 TblS
Olive oil	1 TblS
Peanut oil	3 TblS
Ravifruit carrot puree	3 TblS
Salt and mill pepper	
Chopped tarragon leaves	
TblS : tablespoon	

Winter & butternut squash dressing

Recommended to accompany a scallops carpaccio.

Ingredients:	
Cider vinegar	1 TblS
Olive oil	2 TblS
Ravifruit winter & butternut squash puree	2 TblS
Lemon juice	1
Salt and pepper	
TblS: tablespoon	



Scallops carpaccio by André Cordel

On the patisserie side

Recipes by Florent Mantey

Macaron

Cook the water with the sugar to 118°C. Pour the syrup into the whipping egg whites. Once cooled down and whipped, fold in the sieved powders into the meringue. Drop back texture, pipe and bake at 160°C for 9 min. in a convection oven.

Macarons batter:

Icing sugar	300 g
Ground almonds	300 g
Fresh egg whites	110 g
Caster sugar	300 g
Water	75 g
"Old" egg whites	110 g
Dry egg white powder	1 g

Paprika chocolate ganache and red bell pepper fruit gum

Heat the cream with the glucose and infuse the paprika for 10 min. Melt down the couverture. Emulsify, gradually pouring in the cream. At 35°C, mix in the butter with a blender. Allow to crystallise at 17°C for a few hours.

Make the fruit gum and pour on silicon mat. Allow to set and cut into 1.5 cm a side squares using a confectionary guitar.

Tips: decorate the macaron shells while still hot by drawing 2 lines of gold powder mixed in 90° alcohol using a small paint brush.

Paprika chocolate ganache:

Whipping cream 35%	250 g
Glucose	42 g
Couverture	205 g
Butter	38 g
Paprika	1,5 g

Red pepper fruit gum:

Ravifruit red bell pepper puree	250 g
Yellow pectin	6 g
Caster sugar	300 g
Glucose	87,5 g
Tartaric acid solution: 3 g acid + 3 g water	

Carrot ganache and tangerine marmalade

Heat the puree with the glucose, and gradually pour on the melted couverture and cocoa butter. Smooth the ganache and when at 35°C, mix in the butter with a hand blender making sure not to incorporate any air bubbles. Allow to crystallise and pipe using a pastry bag.

Heat the clementine marmalade and dissolve the soaked in cold water gelatine in it. Allow to cool down.

For the macarons assembly, pipe the ganache and insert in the centre a drop of clementine marmalade.

Carrot ganache:

Ravifruit carrot puree	300 g
Glucose	35 g
Ivoire couverture	310 g
Cocoa butter	15 g
Butter	60 g

Tangerine marmalade:

Ravifruit clementine compotée	100 g
Gelatine sheets	2 g



On the patisserie side

Winter squash ganache and strawberry fruit gum

Heat the puree with the glucose and gradually pour on the melted couverture and cocoa butter. Smooth the ganache and, at 35°C, mix in the butter with a hand blender making sure not to incorporate any air bubbles. Allow to crystallise and pipe using a pastry bag.

Make the fruit gum and pour on silicon mat. Allow to set and cut into 1.5 cm a side squares using a confectionary guitar.

Parsnip mint ganache

The day before infuse the mint in the milk. Heat the puree and mint infusion with the glucose, and gradually pour on the melted couverture and cocoa butter. At about 35°C, add in the butter diced in cubes. Mix with a hand blender. Allow to crystallise and fill.

Tips: decorate the macaron shells while still hot by drawing 2 lines of green sparkling powder mixed in 90° alcohol using a small paint brush.

Carrot and lime dessert in a glass

Mix the carrot puree with the sugar, stir in the melted and hot gelatine and fold in the whipped cream. Repeat the same process for the lime mousse in the glass, alternate layers of carrot mousse and lime mousse and finish with the crumble on top. Serve well chilled.

Winter squash millefeuille

Make the puff pastry. Make the pastry custard, stir in the gelatine last and cool down. Assemble the millefeuille one by one in individual portion with a plain n°8 nozzle. Sprinkle the top with icing sugar and decorate with a little bit of pastry custard.

Recipes by Florent Mantey

Winter squash ganache:

Ravifruit winter & butternut squash puree	200 g
Glucose	35 g
Ivoire couverture	310 g
Cocoa butter	15 g
Butter	60 g

Strawberry fruit gum:

Ravifruit strawberry from the Périgord puree	250 g
Yellow pectin	6 g
Caster sugar	300 g
Glucose	87,5 g
Tartaric acid solution: 3 g acid + 3 g water	

Parsnip mint ganache:

Ravifruit parsnip puree	250 g
Glucose	35 g
Ivoire couverture	350 g
Cocoa butter	15 g
Butter	60 g
Mint infusion:	
140 g milk + 10 g Morocco's fresh mint	

Recipes by David Deroy

Carrot mousse:

Ravifruit carrot puree	250 g
Caster sugar	50 g
Gelatine sheets	4 g
Whipped cream	150 g

Lime mousse:

Ravifruit lime puree	100 g
Caster sugar	15 g
Gelatine sheets	3 g
Whipped cream	130 g

Winter squash cream:

Ravifruit winter & butternut squash puree	250 g
Whipping cream 35%	100 g
Egg yolks	100 g
Caster sugar	100 g
Custard powder	15 g
Butter	80 g
Gelatine sheets	4 g

For 10 pieces

For 6 pieces

For 3 entremets cakes of 18 cm

Red bell pepper disc

Heat the red bell pepper puree with the sugar and stir in the soaked gelatine. Pour in tart rings of 6 cm by 0.5 cm high and blast freeze.

Make a custard with the milk, egg yolks and sugar. Stir in the soaked gelatine and emulsify with the white chocolate. Cool down at 23°C and fold in the whipped cream. Put the set red bell pepper jelly in tart rings of 8 cm and pour the white chocolate bavaroise over it. Freeze, remove from the rings and glaze with a white chocolate glaze. Place on a shortbread disc.

Parsnip and praliné crunch dessert in a glass

Compotée: combine all the ingredients together and set aside.

Coulis: mix the puree with the sugar and stir the hot melted gelatine.

Crunch: mix the praliné with the melted chocolate and stir in the wafer crumb's feuellantine.

Assembly: strawberry coulis, parsnip compotée, praliné crunch, parsnip compotée, and finish with the strawberry coulis and a mint leaf.

The Unusual

Cook a custard and stir in the soaked in water gelatine. Pour on the flourless chocolate sponge and set aside in the blast freezer.

Heat the puree and stir in the soaked in water gelatine. Pour on the vanilla cremeux and blast freeze.

Cook a custard, stir in the soaked in water gelatine, mix with a blender.

Pour and emulsify the chocolate at 30°C. Fold in the whipped cream.

Assembly and finishing: in a cake ring of 18 cm in diameter, place a raspberry macaron base, pour the chocolate mousse over and insert the vanilla and red pepper disc. Top with more chocolate mousse and smooth over. Set aside in the blast freezer. Glaze with a dark chocolate glaze.

Possibility to make this recipe in individual cakes or in glasses.

Red bell pepper jelly:

Ravifruit red bell pepper puree	200 g
Caster sugar	40 g
Gelatine sheets	5 g

White chocolate bavaroise:

Milk	250 g
Egg yolks	38 g
Caster sugar	20 g
Gelatine sheets	4 g
White chocolate	135 g
Whipping cream	250 g

Parsnip compotée:

Ravifruit parsnip puree	200 g
Caster sugar	20 g
Chopped mint leaves	2 g

Strawberry coulis:

Ravifruit strawberry puree	200 g
Caster sugar	10 g
Gelatine sheets	2 g

Praliné crunch:

Ravifruit almond & hazelnut praliné	200 g
Melted dark couverture	50 g
Feuellantine (wafer crumbs)	180 g

Recipe by Sébastien Lesage

Vanilla cremeux:

Whipping cream 35%	500 g
Vanilla pods	1
Egg yolks	120 g
Caster sugar	80 g
Gelatine powder	4 g
Water	24 g

Red bell pepper coulis:

Ravifruit red bell pepper puree	500 g
Gelatine powder	9 g
Water	54 g

Raspberry chocolate mousse:

Ravifruit raspberry pulp	650 g
Cream	325 g
Egg yolks	520 g
Caster sugar	215 g
Gelatine powder	18 g
Water	108 g
Dark chocolate 64%	840 g
Whipping cream 35%	1100 g

Macarons filling

Macarons filling

For 8 pieces

For 3 pieces

On the patisserie side

For
20 glasses

Hazelnut and carrot dessert in a glass

Soften the pastry custard, stir in the gelatine, then, add the praliné and paste of hazelnut. Fold in the whipped cream.

Heat the carrot puree and stir in the sugar and inverted sugar.

Combine all the crumble ingredients together and push through a coarse sieve. Bake at 185°C.

Assembly and finishing: pipe the hazelnut cream at the bottom of the glass, pour the coulis and set aside in the freezer. Pipe a nice rosette of hazelnut cream and finish with the crumble.

Recipe by Sébastien Lesage

Light hazelnut praliné cream:

Pastry custard	250 g
Gelatine powder	8 g
Water	48 g
Ravifruit hazelnut praliné	110 g
Hazelnut paste	70 g
Whipped cream	600 g

Carrot coulis:

Ravifruit carrot puree	250 g
Caster sugar	50 g
Inverted sugar	30 g

Crumble:

Butter	200 g
Flour	250 g
Caster sugar	250 g
Vanilla sugar	5 g

Assembly: with a pipette (PCB Creations DC135), fill it with the coconut coulis and carrot jelly to create a marbling effect. Leave in chiller for 30 min to set. Cut the marshmallow to 1 cm by 1 cm and roll it over the dried grated carrot. Run the tip of the pipette through the marshmallow, follow by the raspberry halves. Brush lightly the surface of the raspberry and sprinkle the crumble over it. Serve chilled.

*Black sugar is typical to Asia. It is very aromatic, like muscovado.

For
5 servings

Carotte J'adore

Coconut coulis: bring the coconut puree to boil with the inverted sugar and vanilla pod, scraped. Add the pectin, making sure that no lumps are formed. Strain into a mixing bowl, add the softened gelatine. Cool down over an ice bath to let it thicken slightly.

Semi liquid carrot jelly: bring the carrot puree to boil, add the pectin and sugar mixture, bring to boil and remove from heat. Add in the softened gelatine and cool down over an ice bath to let it thicken slightly.

Carrot marshmallow: in a pot, bring the reduced carrot puree, sugar and water to 110°C. Pour this mixture into a mixing bowl with whisk attachment, add soften gelatine and inverted sugar. Whip to a thick and fluffy consistency. Spread out onto a tray lined with Silpat or oiled. Let it set overnight.

Dehydrated carrot: wash and peel the carrot. With a micro-plane, grate the carrot onto a tray lined with silicone paper. Dry in the oven at 60°C overnight.

Black sugar hazelnut crumble: mix all the ingredients together. Sprinkle it in even size crumble onto a baking tray lined with silicone paper. Bake at 160°C for approx. 20 min. Remove from oven and keep in an airtight container.

Recipe by Pang Kok Keong

Coconut coulis:

Ravifruit coconut puree	225 g
Inverted sugar	18 g
Vanilla pod	1/2
Pectin	2,5 g
Gelatine sheets	2,5 g

Semi liquid carrot jelly:

Ravifruit carrot puree	225 g
Sugar	37 g
Pectin	2,5 g
Gelatine sheets	2,5 g

Carrot marshmallow:

Ravifruit carrot puree	200 g
Sugar	230 g
Water	200 g
Gelatine sheets	18 g
Inverted sugar	125 g

Dehydrated carrot:

Fresh carrot	As needed
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Black sugar hazelnut crumble:

Cake flour	100 g
Ground hazelnuts	60 g
Ground almonds	40 g
Caster sugar	30 g
Black sugar*	70 g
Butter	100 g



Carotte J'adore by Pang Kok Keong

On the plated dessert side

Recipe by Christian Née

Red bell pepper gaspacho in jelly, strawberries and basil mousseux

Gaspacho: mixer all ingredients together in a Thermomix.

Jelly: heat the water, infuse the zest, stir in the sugar and gelatine. When nearly cold, stir in the lemon juice. Pour in glasses and allow to set in the refrigerator.

Espuma: heat the water, infuse the basil, filter, mix with a blender, stir in the gelatine and lemon juice. Pour in a cream whipper siphon. Once set, screw in gaz cartridges and shake well.

Assembly: chill the lemon jelly in the refrigerator before piping it at the bottom of the glass. Sprinkle with gaspacho and finish with the basil espuma.

Gaspacho:

Ravifruit IQF strawberries	250 g
Ravifruit red bell pepper puree	250 g
Red pepper puree	20 g
Basil bunches	2

Lemon jelly:

Water	250 g
Lemon zest	1
Caster sugar	20 g
Gelatine sheets 200 Bloom	6 g
Lemon juice	20 g

Basil Espuma:

Water	550 g
Stock syrup 30°B 50 g (25 g water + 25 g caster sugar)	
Gelatine sheets 200 Bloom	6 g
Basil bunches	½
Lemon juice	10 g

Recipe by Antonio Da Costa

Chocolate and red pepper shortbread tart

Combine the sieved flour with the ground almond, add the softened butter followed by the egg, caster sugar and vanilla powder. Quickly knead into a smooth dough and roll into a ball. Allow to rest in the refrigerator for one hour.

Melt the chocolate down in a bain-marie. Add the butter, pour in the cream stirring vigorously.

Assembly: spread the red bell pepper puree on the tart base and then spread the ganache over it.

Shortbread:

Flour	250 g
Ground almonds	60 g
Butter	125 g
Eggs	50 g
Caster sugar	125 g
Vanilla powder	1 tsp

Ganache:

Dark couverture	250 g
Melted butter	70 g
Whipping cream	2,5 dl

Ravifruit red bell pepper puree 50 g

Tsp: Teaspoon



Red bell pepper gaspacho in jelly, strawberries and basil mousseux by Christian Née

For
10 servings

For
8 servings

On the plated dessert side

White chocolate mirror and red pepper jam

Melt down the white chocolate in a bain-marie. Whip the liquid cream, stir in the melted chocolate. For the assembly of the cake, place a cookie at the base of the ring. Spread a first layer of white chocolate mousse and then insert a spoon of red pepper jam in the centre. Finish with a second layer of white mousse. Set aside in the refrigerator for 8 hours.

Lukewarm sweet n' sour red pepper & lychee

Sponge: sieve the icing sugar and add the shredded coconut, whip the egg whites with the caster sugar to a soft peaks meringue. Delicately fold the two mixtures together adding the melted butter last.

Spread into a 22 x 13 cm rectangle and bake at 220°C.

Sorbet: warm the water to 60°C, whisk in the powders and bring to the boil. Pour over the purees, mix with a hand blender and allow to mature for 4 hours.

Mix again and churn.

Sweet n' sour: Cook the sugar dry to a light brown caramel with the scraped vanilla beans.

Deglaze with the hot water and the vinegar last.

Vanilla olive oil: cold infuse the vanilla seeds in the olive oil.

Make 20 mini skewers of strawberry and pineapple and 20 of cherry and mango with the dried vanilla pods.

Assembly: cut the sponge in 10 fingers of 12 cm long and 2 cm wide. In a pan, caramelize the skewers in the sweet n' sour sauce. Using a pastry bag fitted with a plain n°2 nozzle, pipe a cylinder of sorbet on the coconut sponge fingers.

Finishing: place the coconut sponge on the plate, sit the skewers on each side, glaze with the cooking juice, and split the sauce with the vanilla oil.

Decorate with dried strawberries.

Recipe by Antonio Da Costa

Mirror:

White chocolate	100 g
Whipped cream	200 g

Red pepper jam:

Ravifruit red bell pepper puree sweetened at 50 %	20 g
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Recipe by Pascal Hairabédian

Coconut sponge:

Shredded coconut	62 g
Icing sugar	31 g
Egg whites	75 g
Caster sugar	31 g
Melted butter	10 g

Red pepper lychee sorbet:

Ravifruit lychee puree	330 g
Ravifruit red bell pepper puree	300 g
Caster sugar	150 g
Atomised glucose	60 g
Stabiliser	3 g
Water	160 g

Sweet n' sour:

Caster sugar	300 g
Vanilla beans	2
Water	250 g
Balsamic vinegar	100 g

Vanilla olive oil:

Olive oil	100 g
Vanilla pod	1

Mini skewers of fruits:

Strawberries	500 g
Pineapple	1 half
Cherries	20
Mangoes	1

On the chocolate side

Moulded chocolate bonbons coated with vegetable dark couverture

Heat the vegetable puree with the glucose, the inverted sugar and spices. Emulsify to the melted chocolate gradually pouring the liquid. At 45°C, stir in the softened butter and mix with a hand blender.

Coat dome moulds with tempered dark chocolate.

Fill the vegetable ganache in the coated moulds.

Seal with tempered dark chocolate.

Allow to set in the refrigerator for one hour and remove from the moulds.

Recipes by Franck Daubos

Carrot ginger ganache:

Ravifruit carrot puree	500 g
White couverture	1200 g
Butter	100 g
Inverted sugar	60 g
Glucose	60 g
Fresh grated ginger	10 g

Red bell pepper, parmesan balsamic vinegar ganache:

Ravifruit red bell pepper puree	500 g
Dark couverture 68 %	850 g
Butter	100 g
Inverted sugar	60 g
Glucose	60 g
Balsamic vinegar	4 gouttes
Parmesan	15 g

Winter squash vanilla ganache:

Ravifruit winter & butternut squash puree	500 g
Milk couverture	1000 g
Butter	100 g
Inverted sugar	60 g
Glucose	60 g
Vanilla pod	1

Parsnip chervil ganache:

Ravifruit parsnip puree	500 g
Couverture blanche	1200 g
Butter	100 g
Inverted sugar	60 g
Glucose	60 g
Small chervil bunch	1



For
8 pieces

For
8 pieces

For
10 servings

On the ice cream side

Recipes by Jean-François Devineau

Vegetable sorbets - Ice cream churner

(Recipe made for 65% of vegetable puree content)

Vegetable puree (1 kg)	Water	Sugar	Atomised glucose	Dextrose	Salt	Sorbet stabiliser
Carrot	160 g	280 g	60 g	30 g	10 g	3 g
Red bell pepper	185 g	255 g	60 g	30 g	10 g	3 g
Winter & butternut squash	140 g	300 g	60 g	30 g	10 g	3 g

Parsnip puree is not recommended for this application.

Process : see below*.

Recipes by Pascal Hairabédian, Christophe Niel and Benoît Perruchon-Monge

Vegetable and fruit sorbets – Ice cream churner

(recipe made for 60% of vegetable and fruit puree content except 70% for winter & butternut squash)

Vegetable puree	Fruit puree	Water	Sugar	Atomised glucose	Salt	Sorbet stabiliser	Other ingredients
Carrot 450 g	Coconut 165 g	200 g	125 g	60 g	1 pinch	3 g	40 g of lime puree 20 g of white rum
Parsnip 420 g	Apricot-Rosemary 200 g	185 g	130 g	60 g	1 pinch	3 g	
Red bell pepper 420 g	Raspberry 198 g	142 g	177 g	60 g	1 pinch	3 g	
Winter & butternut squash 420 g	Pear 310 g	90 g	115 g	60 g	1 pinch	3 g	40 g of lime puree

*Process: weigh out all the ingredients. Mix the stabiliser with about a quarter of the sugar, add the salt. Mix the remaining ingredients with the atomised glucose. Warm the water to about 25°C. At 30°C, stir in the atomised glucose and sugar mixture. Mix with a hand blender. At 45°C, stir in the sugared stabiliser, mix again and bring to the boil. Take off the heat, cover the surface with cling film and chill down quickly on ice bath. Allow to mature for 1 to 4 hours minimum or 12 hours for a better maturation. Stir in the puree thawed at 8°C and the syrup. Mix with a hand blender and churn.

Vegetable sorbets - With Pacojet

Syrup: combine all the ingredients together and bring to the boil. Set aside.

Process: mix the vegetable puree with the required quantity of syrup. Mix with a hand blender and pour in Pacojet's beakers. Allow to harden in a blast freezer for 24 hours.

Tip: the Pacojet allows to make recipes less sweetened.

Recipes by Jean-François Devineau

Base syrup:

Water	820 g
Sugar	100 g
Liquid glucose	70 g
Salt	10 g

Vegetable puree (1 kg)	Base syrup
Carrot	250 g
Parsnip	175 g
Red bell pepper	200 g
Winter & butternut squash	250 g



On the confectionery and jam side

Recipe by Franck Daubos

Vegetable fruit gums

Standard recipe

Same process for the 4 vegetable purées:

heat the puree and stir in the yellow pectin mixed with the 115 g of crystal sugar. Bring to the boil and stir in the crystal sugar. Bring to the boil again and then, add the glucose last. Cook to 106°C.

Off the heat, stir in the tartaric acid and pour in the confectionery frame of 34 cm a side by 1.8 cm high.

Tip: the tartaric acid can be substituted to lemon juice. In order to get a softer fruit gum, replace the quantities of vegetable puree and yellow pectin: 1250 g of vegetable puree for 35 g of yellow pectin.

Ingredients:

Generic recipes whatever the vegetable puree used:

Ravifruit vegetable puree	1125 g
Yellow pectin	35 g
Crystal sugar	115 g
Glucose	260 g
Crystal sugar	1125 g
Tartaric acid	20 g
Water	25 g
Salt and pepper	

For 1 square frame of 34 cm by 1.8 cm high making 144 square fruit gums.

Recipe by Christian Née

Butternut and lemon fruit gum

Heat the two purees together at 45°C, stir the pectin mixed with 10 g of sugar. Bring to the boil, stir the rest of the sugar and glucose, cook to 108°C.

Stir in the citric acid and pour in the frame.

Ingredients:

Ravifruit winter & butternut squash	500 g
Ravifruit lemon puree	15 g
Crystal sugar	650 g
Glucose	100 g
Citric acid	5 g
Yellow pectine	15 g

Recipes by Jean-Paul Gaucher

Parsnip mint jam

Mix the pectin with the dry sugar, and then pour in the cold water whisking vigorously. Heat to about 50°Brix. Mix the parsnip puree with the dried herbs and the cardamom. Bring to the boil. Stir in the sugar, calcium and glucose. Cook to 61°Brix. Stir in the pectine. Cook to 61°Brix. Stir in the lemon juice and put in jars.

Ingredients:

Ravifruit parsnip puree	1000 g
Dried herbs:	
basil, tarragon, green mint	4 g
Cardamom	0,1 g
Pectin	4 g
Dry sugar	20 g
Cold water	40 g
Sugar	200 g
Atomised glucose	200 g
Calcium	1 g

Squash and ginger jam

Mix the pectin with the dry sugar, and then pour in the cold water whisking vigorously. Heat to about 50°Brix. Mix the squash puree with the grated ginger. Bring to the boil. Stir in the sugar and glucose. Cook to 61°Brix. Stir in the pectin. Cook to 61°Brix. Stir in the lemon juice and put in jars.

Ingredients :

Ravifruit winter & butternut squash puree	500 g
Fresh grated ginger	10 g
Rapid set pectin	5 g
Sugar	250 g
Atomised glucose	250 g
Lemon juice	

NB : 60°Brix = 104°C

Butternut and lemon fruit gum by Christian Née



For
144 pieces

For
120 pieces

For
5 to 6 jars
of 200 g

For
4 jars
of 200 g

On the bar side

Recipes by Joseph Trotta

Hot Passion

Put in the mixer bowl:

Ravifruit carrot puree	60 g
Ravifruit passion fruit pulp	20 g
Tangerine juice	10 cl

Mix with a few ice cubes and serve.
Add a touch of fresh ginger and stir.

Barman's tip:

use fresh tangerine juice of the season.



Pink Shake

Put in the mixer bowl:

Ravifruit carrot puree	40 g
Ravifruit Ruby peach & lavender puree	30 g
Cold milk	10 cl

1 teaspoon of thyme honey

Mix with a few ice cubes and serve.

Barman's tip:

the thyme honey is excellent for the taste but also for health. Preferably choose an organic thyme honey.



Bunny Drink

In a glass of 30 cl,
pour on a few ice cubes:

Ravifruit carrot puree	60 g
Extracted celery juice	6 cl
Pink grapefruit juice	8 cl

Stir.

Barman's tip:

celery and carrot get well together, you can also try with fennel juice.



Tomato Plus

In a glass of 30 cl,
pour on a few ice cubes:

Ravifruit red bell pepper puree	50 g
Tomato juice	10 cl
Lime juice	1 cl

1 dash of balsamic vinegar

Season: salt & pepper. Stir.

Barman's tip:

tomato juice can be made of fresh tomatoes using a juice extractor. Choose them really red.



Andalousie

In a glass of 30 cl,
pour on a few ice cubes:

Ravifruit red bell pepper puree	50 g
"Noa's" cucumber juice	7 cl
Tomato juice	5 cl

2 drops of Tabasco

Coriander powder

Shake.

Barman's tip:

amongst the varieties, the "Noa" cucumber is the one with the most flavourful taste and is not bitter.



Rose Provence's cocktail by Joseph Trotta

On the bar side

Recipes by Joseph Trotta

Red Pepper Berry

Put in the mixer bowl:

Ravifruit red bell pepper puree	40 g
Ravifruit raspberry cranberry hibiscus puree	30 g
Blood orange juice	8 cl

Mix with a few ice cubes, serve.

Barman's tip:

the acidity of the cranberry juice and orange juice is softened by the sweetness of the Andalusia's red pepper puree.



Spicy Strawberry

Put in the mixer bowl:

Ravifruit red bell pepper puree	50 g
Ravifruit strawberry of the Périgord puree	35 g
Red grapefruit juice	10 cl

Mix with a few ice cubes, serve.

Barman's tip:

the red grapefruit juice is a lot sweeter than the white one. It goes well with the red bell pepper and strawberry giving a tasty combination.



Parsnip Colada

Put in the mixer bowl:

Ravifruit parsnip puree	60 g
Ravifruit coconut puree	35 g
Pineapple juice	10 cl
1 dash of lime juice	

Mix with a few ice cubes, serve.

Barman's tip:

the pineapple juice can be made through a juice extractor as it tastes a lot better.



Green Cooler

Put in the mixer bowl:

Ravifruit parsnip puree	60 g
Pineapple juice	5 cl
Orange juice	5 cl
1 small bunch of flat parsley	

Mix with a few ice cubes, serve.

Barman's tip:

to get a more oriental version of this cocktail, swap the parsley with fresh coriander.



Funny Clementine

In a glass of 30 cl, pour on a few ice cubes:

Ravifruit winter & butternut squash	50 g
Ravifruit apricot puree	30 g
Tangerine juice	10 cl

Stir.

Barman's tip:

the fresh tangerine juice brings freshness and character.



On the bar side

Recipes by Joseph Trotta

Rose Provence

In a glass of 30 cl, pour on a few ice cubes:

Ravifruit winter & butternut squash	50 g
Ravifruit raspberry puree	30 g
Organic apple juice	10 cl

Stir.

Barman's tip:

the winter & butternut squash puree from Provence goes very well with red fruits (strawberry, blackberry, blueberry, ...)



P & B Lassi

Put in the mixer bowl:

Ravifruit winter & butternut squash	60 g
Ravifruit mango pulp	30 g
Fresh maracuja juice	1,5 cl
Fresh water	5 cl

1 teaspoon of honey
½ yaourt nature

1 pinch of cinnamon, cardamom powder...

Mix with a few ice cubes, serve.

Barman's tip:

the lassi is a drink from India always based on yoghurt; a dash of orange blossom water or 1 to 2 drops of rose water will give this drink oriental flavours.



For 2 glasses
of 30 cl

Old time Elixir

Glass: tumbler

Ravifruit parsnip puree	3 teaspoons
Spiced berry cordial	2 cl
Cranberry juice	3 cl
Ravifruit raspberry puree	3 cl

Fill a tumbler glass with ice.

Pour the spiced berry cordial, parsnip puree, raspberry pulp and cranberry juice in the top part of the shaker.

Fill the bottom part of the shaker with ice cubes, pour the liquid over, close and shake vigorously to a smooth mixture.

Pour the beverage in the tumbler glass filtering with a small strainer.

Decorate with a fresh chili and a small grape of redcurrant on the edge of the glass.

The carrot and mango refreshed with orange juice

Ravifruit carrot puree	250 g
Ravifruit mango cubes	100 g
Orange juice	150 g
Lemon juice	40 g

Combine all the ingredients in a kitchen blender.

Decorate with a slice of dried orange and a cornet of grated carrot.

Recipes by Sandrine Houdré-Grégoire

Love filtre by Mother Grand

Glass: cocktail glass

Ravifruit winter & butternut squash	2 cl
Ginger & lemongrass cordial	2 cl
Eros tea	2 cl
Vodka Ketel One	2 cl
Soy milk	Q.S
Espelette's chili powder	1/2 teaspoon

Q.S. = Quantum sufficient

Put some ice in a cocktail glass in order to chill it while doing the recipe.

In the small section of the shaker, pour the ginger & lemongrass cordial, the butternut squash puree, tea and vodka. Fill the big section of the shaker with ice cubes and pour the liquid over it.

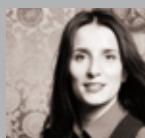
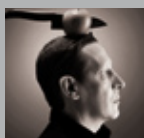
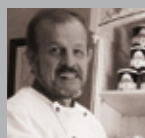
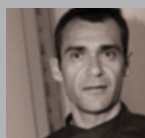
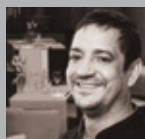
Close, shake and frappé vigorously in order

for the mixture to be well smooth. Remove the ice, and strain though over a cocktail glass using the skimmer. Top with soy milk froth made using a cream whipper siphon. Sprinkle with a teaspoon of Espelette's chili pepper powder on the froth.

Making of the soy milk froth: pour the well chilled soy milk in the siphon, close and screw in two N²O gas cartridges. Shake well and allow to rest for 24 hours in order to get a good texture.



A great thank you to our partners:



Christian Née

Meilleur Ouvrier de France, Exécutive Chef, La Pyramide, Vienne (Isère)

Antonio Da Costa

Executive Chef & manager, Le Physalis, Montrouge (Hauts-de-Seine)

André Cordel

Pastry Chef-Chocolatier-Delicatessen, Le Palet d'or, Bar-le-Duc (Meuse), member of the Relais Desserts International Association

Florent Mantey

Pastry Chef-Chocolatier, Pâtisserie-Chocolaterie Mantey, Valdoie (Territoire de Belfort)

David Dero

Pastry Chef-Chocolatier, manager of 3 pastry shops, Beaucaire, Nîmes & Tarascon (Gard)

Sébastien Lesage

Pastry Chef-Chocolatier, Pâtisserie-Chocolaterie Lesage, Annemasse (Haute-Savoie)

Pang Kok Keong

Executive Pastry Chef-Chocolatier, Pâtisserie-Chocolaterie Canelé, Singapour

Pascal Hairabédian

Head Pastry Chef, Vista Palace Hotel, RoqueBrune Cap Martin (Alpes-Maritimes), APRECA's member

Franck Daubos

Pastry Chef-Chocolatier, Chocolaterie Daubos, Versailles (Yvelines)

Jean-François Devineau

Glacier, Pastry Chef manager, Ravifruit, Anneyron (Drôme)

Christophe Niel

Teacher, Lycée Escoffier, Cagnes-sur-Mer (Alpes-Maritimes), APRECA's member

Benoît Perruchon-Monge

Teacher, Lycée Hôtelier de Monte-Carlo, Monaco, APRECA's member

Jean-Paul Gaucher

Pastry Chef, Pâtisserie Gaucher, Saint-Etienne (Loire)

Joseph Trotta

Drinks & Beverages Designer, AJT Cocktails, Saint-Etienne (Loire)

Sandrine Houdré-Grégoire

Food & Beverage manager, Hôtel Edouard 7, Paris (Ile-de-France)

Anthony Fresnay

Head Pastry Chef, La Pyramide, Vienne (Isère)

