



#### DISPLAY CONDITIONS

Chilled



#### CATEGORY

Pâtisserie



#### OCCASION

Afternoon Tea, Mother's Day



#### FINISHED PRODUCT

Confectionery, Dessert, Gateaux

**CARAPOIRE**

## OVERVIEW

ARE YOU LOOKING FOR A TASTY, EASY AND QUICK PASTRY TO SERVE ?

THIS “CARAPOIRE” ENTREMET IS WHAT YOU’RE LOOKING FOR.

Our Chef revisited this traditionnal recipe.

The “**Carapoire**” entremet is composed with :

*Dacquoise Almond / Crème Brulée / Mousse au Caramel / Diamond Glaze Neutral & Caramel Toffee*

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## INGREDIENTS

### Group Dacquoise Almond

Ingredient	KG
Egg white	0.440
Sugar	0.280
Tpt Almond	0.560
Flour	0.140
Egg white powder	-
<b>Total Weight:</b>	<b>1.420</b>

### Group Crème Brulée

Ingredient	KG
Milk	0.500
Fresh cream	0.500
Sugar	0.150
Egg Yolk	0.240
<a href="#">La Poire 10/10</a>	0.300
<b>Total Weight:</b>	<b>1.690</b>

### Group Mousse au caramel

Ingredient	KG
Whipped cream	0.700
Fresh cream	0.400
Sugar	0.180
Glucose	0.115
Gelatin	0.024
Egg Yolk	0.130
Sugar	0.190
Water	0.065
<b>Total Weight:</b>	<b>1.804</b>

### Group Glazing

Ingredient	KG
<a href="#">Diamond Glaze Neutral</a>	0.200
<a href="#">Diamond Glaze Caramel Toffee</a>	1.000
<b>Total Weight:</b>	<b>1.200</b>

## METHOD

## INSTRUCTIONS (FOR 5 CAKES OF Ø 15CM EACH)

### DACQUOISE ALMOND

Make a **French meringue** with **egg white**, **sugar** and **egg white powder**. Sift **flour** and **Tpt almond**. Combine the mix gently into the **French meringue**. Pipe **spirals** and bake at **160°C** for about 20 to 25min.

### CRÈME BRULÉE

Mix **all ingredients** except [LA POIRE 10/10](#). Bake into flexipan at 100°C for about 40 to 45min. Once the **Crème Brulée** is frozen, spread [LA POIRE 10/10](#) on top for about 1 cm of thickness.

### MOUSSE AU CARAMEL

Make a caramel with the **fresh cream**, **sugar**, **glucose** and add **soaked gelatin**. Make a pate a bombe with **egg yolk**, **sugar** and **water**. Mix it into the **caramel** then add **whipped fresh cream**.

### GLAZING

To glaze the cake, mix [Diamond Glaze Neutral](#) with [Diamond Glaze Caramel Toffee](#)

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