

adamance

fruits du bon sens



Travel-friendly cakes 2.0

by chefs who work with Adamance

TECHNIQUES & RECIPES

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FRUITY
COOKIES

Truly different
fruit purées

because they respect nature and the people who work in it,
but most especially because they have a delicious ripe taste
that you'll be proud to use in your creations!

With a strong goal

Protecting the future and flavor of fruit over the long term –
and the future of those who work with it, too.
To us, this is simply common sense.

Our four commitments



**RESPECT
FOR PEOPLE
AND THE PLANET**
Fruit purées you are
proud to work with



**WE KNOW
OUR FRUIT'S
STORY FROM ITS
PRODUCERS TO ITS
VARIETIES**
Stories you can
share with your
customers



**100% FRUIT PURÉES
WITH NO ADDED
SUGAR OR
ADDITIVES**
Ripe fruit instead
of added sugar



**OUR WEALTH OF
FRUIT EXPERTISE AT
YOUR SERVICE**
150 recipes to
explore

A frozen range available
in 1kg and 5kg formats



Our approach to fruit recipes

WE ARE AT YOUR SERVICE

We have reworked all our most frequently used recipes, as well as some more original ideas, so that you can showcase fruit at its very best in your creations. It's much like Valrhona Essentials, but for fruit.

What makes our recipes special?

They all follow our RISA principles:



Reasonable

We cut out any superfluous details, keeping only the essentials. This makes our recipes less fatty and sugary and they use fewer ingredients, but they are every bit as delicious.



Intense

The textures are perfect, but the fruit flavors are completely pure. We don't offer recipes where the fruit isn't recognizable.



Simple

We have spent a long time thinking about very complex issues so that our recipes are as simple as possible to follow and make in your kitchen.



Adaptable

There are several ways to achieve a texture. We give you a range of alternatives, so there is always one which meets your needs.

What is a travel-friendly cake?

Our definition:



It's a cake that keeps longer than a fresh pastry.



It can be stored at room temperature.



It's not likely to be damaged during transport.



It's easy to eat.



It doesn't usually contain fresh fruit or cream.



Cakes that adapt to your needs and your customers' too.

LARGE FORMAT, READY-TO-SELL, PRE-PACKAGED AND PLACED IN PARTS OF YOUR STORE WHERE PEOPLE TEND TO PASS THROUGH OR WAIT:

- An impulse buy and a complementary extra to take home.
- Easier for you to manage, faster to sell because you don't have to cut them or package them up.

REDUCED SIZE "LOAF" FORMAT TO GO ALONGSIDE YOUR OTHER PASTRIES

- A better format for display, served like the rest of your range.

CAKE BY THE SLICE

- As part of a breakfast range, lunch deal, snack, or to eat on the go.



The Adamance Residency

ANOTHER WAY TO CREATE

Sometimes it's important to step out of our routines. We borrowed the techniques often used by **artists** to bring together chefs so that they could **reinvent, recreate, improve, and add a new twist** on our travel-friendly fruit cake recipes. Why not try out and adapt their ideas and get creative with us?



The Adamance Residency

When artists want to take some time out to get creative, they will often meet up for a “**residency**”. Authors, painters and sculptors get together in a dedicated space, away from their usual routine, and focus on nothing but their art and creativity.

After all, aren't pastry chefs artists too? They certainly use their creativity to invent and explore new things. That's why we came up with the idea of a residency for pastry chefs. We gathered together all those **chefs who have placed their trust in Adamance** since the very beginning, with whom we've developed a relationship over the past several years. We took them out of their usual routines and into our kitchen for a few days so that they could focus on getting **creative**.



The theme

The idea behind the Residency was for the chefs to take our innovative **fruit-flavored travel-friendly cake** recipes and interpret them in their own unique way. What might they do better or differently? What kinds of useful recipes were missing?

The impact

The attendees had three fantastically intense days of creativity and shared experiences. They also had a bit of time to enjoy each other's company and make some dazzling recipes! It's always impressive when chefs give us the benefit of their expertise and experience.



The Residency has given us five all-new recipes that will help you to bring even more fruit-filled delights to your business. These travel-friendly cakes 2.0 each reflect their creator's personality and have been designed by and for makers and bakers. Whether they are genuine innovations or delicious variations on a theme, these products are a pleasure to have in your store or restaurant.



Chefs who work with Adamance

Eddie Benghanem

THE POET: PRECISE & DELICIOUSLY INDULGENT PASTRY-MAKING

Eddie Benghanem began his career at Le Crillon alongside Christophe Felder, before becoming the pastry chef for the Ritz until 2008. Today, he works at the Trianon luxury hotel in Versailles. His creations are refined, but he never forgets that pleasure is pastry-making's ultimate goal. He works to make flavors highly "legible", achieving a perfect balance so that each element of his creations can find its full expression, and constantly strives for ultra-precision. He is daring enough to combine textures, tastes, and sensations without ever losing sight of his diners. This pastry-making is true poetry.

Xavier Brignon

THE CURIOUS SOUL: SUBTLE & INSPIRED PASTRY-MAKING

Xavier has always loved learning. Despite running two stores in Besançon, he continues to train regularly with France's best pastry craftspeople and world pastry champions from all over the planet. Knowledge is key. And today, it is he who is teaching others, as this excellent educator is always keen to pass on his skills. He cares deeply about the land and flavors, so he makes no concessions when it comes to his ingredients' origins. His subtly crafted pastries are inspired by flavors, travel, and experiences. Like the man himself, this pastry-making has a deeply humanitarian character.



José Manuel Augusto

THE CREATOR: THOUGHTFUL & INTENSE PASTRY-MAKING

For the past four years, José Manuel and his R&D engineers have been working with us to create Adamance, carrying out thousands of tests so that we can offer healthier, more intense fruit pastries. More than 250 recipes have emerged from his work. José Manuel has dabbled in all areas of the culinary arts, from baking and pastry-making to catering and training. He worked closely with Frederic Bau on the book "Reasoned Gourmandise". Manu, as he is known to his friends, is on a mission to help pastry chefs take a step back, ask themselves the right questions, and take back control over their creations. This is pastry-making with brains.

Clément Higgins

THE EXPLORER: CREATIVE & REFRESHING PASTRY-MAKING

After studying for a master's degree in business law, Clément took a different path in life and devoted himself to his passion: pastry-making. In 2014, his project "Bricoleurs de Douceurs" started life in Marseille with a liberating vision. By "tinkering", as he calls it - the project's name roughly translates as "Tinkering with Treats" - he invents new things and amazes us with his creative, cool, and fresh take on pastries. As intuitive in his creations as in the puns he uses to name them, he explores every last avenue and pushes back the frontiers of what is possible. He attaches great importance to knowing and understanding his ingredients. To him, pastry-making is a quest.

Nicolas Pierot

THE RATIONALIST: PRECISE & LUCID PASTRY-MAKING

Having worked in Paris' grandest hotels, Nicolas Pierot is a highly experienced maker of luxury pastries. He has led demonstrations and workshops across Asia for Adamance. His work serves as an interface between two continents, combining French expertise with the flavors of various Asian cultures, all while adapting to local customers' needs. His technical skills are extremely advanced, and he always thinks several moves ahead. Nonetheless, his rigorously logical approach is in constant aid of flavor and emotional appeal. He's a rationalist, yes - but a dreamer too. This is pastry-making at its most lucid.

Lloyd Hamon

THE INTERPRETER: EMPATHETIC & MULTICULTURAL PASTRY-MAKING

Having lived in China for 14 years, Lloyd has developed several stores and runs them with his wife. He is Adamance's representative for the whole of China. He travels this vast country training our customers to use our specially developed recipes, while also helping them to get the very best from their fruit purée. He's an excellent teacher who has integrated seamlessly into Chinese life - he even speaks fluent Mandarin - and he adapts French pastries to chefs' personal tastes and needs. He constantly enriches his work with his new discoveries and innovative fusions, learning every day and making new links between two cultures. Lloyd's pastry-making is a language in its own right.



Julie Jondeau

THE DISRUPTOR: AUDACIOUS & INVENTIVE PASTRY-MAKING

After starting her career in restaurants and a stint with Gilles Cresno, Julie Jondeau joined the Adamance team under the watchful eye of José Manuel Augusto.

She made a significant contribution to Adamance's first booklet dedicated to travel-friendly cakes and is now cooking up our latest recipes. For Julie, restrictions only aid creativity. She is lactose intolerant, which has led her to explore vegan pastry-making in all its dimensions. With this in mind, she regularly breaks the rules and defies convention. Her determination to seek out clear, simple flavors without resorting to dairy products has helped her to embrace the Reasonable Indulgence techniques Adamance holds so dear. This is pastry-making as you've never seen it before.

Fruity Cannelés

by Julie Jondeau



The starting point

“Having focused on Basque cakes for the first travel-friendly cake booklet, I wanted to explore another iconic regional recipe from south-western France, the Bordeaux cannelé. I love cannelés, but I hadn’t ever heard of a fruit version.”



The technical solution

“I realized that you could incorporate the fruit purée into the cannelé dough the same way as you would with cake batter. I refined the balance over several trials to maximize the fruit content without detracting from the cannelés’ original texture.”

STORE AT ROOM TEMPERATURE | APPROX. 3 DAYS



THE END

RESULT

“I’ve managed to retain cannelés’ distinctive texture, with their slightly crunchy exterior and characteristic soft middle. In terms of taste, we’ve kept what makes the original cannelé unique, but added a real note of fruit. The result is deliciously indulgent, and you can see the cakes’ lovely colors when you bite into them.”



Sour Cherry Cannelés

MAKES 12 CANNELÉ CAKES

STEP 1 Cannelé mix

■ 5.4%	58g	Butter
■ 46%	490g	Oblacinska sour cherry purée
■ 5.6%	60g	Egg
■ 3.8%	40g	Egg yolks
■ 17.8%	190g	Sugar
■ 13.2%	140g	All-purpose flour
■ 4.2%	45g	Rum
■ 3.8%	40g	Dextrose
■ 0.2%	2g	Bicarbonate of soda
	1065g	Total weight

Make the brown butter.

Mix together the egg, egg yolk, and sugar, but don't let them incorporate any air bubbles.

Heat the cherry purée to 105°F (40°F) and add the brown butter.

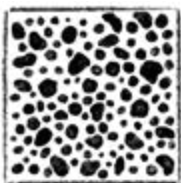
Pour a quarter of the hot liquid onto the eggs, then add the flour.

Mix them together thoroughly, taking care to stop any air bubbles forming.

Mix in the rest of the hot liquid and rum.

The mixture should be smooth and not include any air bubbles. Leave in the refrigerator for 24 hours.

Baking



CANNELÉ MIX

1065G

Get the mixture out of the refrigerator at least 4 hours in advance, as it should be at room temperature before it goes in the oven.

Use it to fill your molds up to 5mm from the rim.

Bake in aluminum molds at 365°F (185°C) for 15 minutes, then at 340°F (170°C) for 40 minutes. (Remember to adapt the baking time to the type of mold you use.)



How about a change of fruit?



Instructions:

Make the brown butter.

Mix together the egg, egg yolk, and sugar, but don't let them incorporate any air bubbles.

Heat the purée to 105°F (40°F) and add the brown butter.

Pour a quarter of the hot liquid onto the eggs, then add the flour.

Mix well.

Mix in the rest of the hot liquid and rum.

The mixture should be smooth and not include any air bubbles.

Leave in the refrigerator for 24 hours.

Get the mixture out of the refrigerator at least 4 hours in advance, as it should be at room temperature before it goes in the oven.

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	GREEN WILLIAMS PEAR		ALPHONSO & KESAR MANGO		VACCINIUM MYRTILLUS BLUEBERRY		OBLACINSKA SOUR CHERRY		EXTRA SWEET PINEAPPLE	
BUTTER	5.4%	58g	5.4%	58g	5.4%	58g	5.4%	58g	5.4%	58g
FRUIT PURÉE	46%	490g	46%	490g	46%	490g	46%	490g	46%	490g
EGG	5.6%	60g	5.6%	60g	5.6%	60g	5.6%	60g	5.6%	60g
EGG YOLKS	3.8%	40g	3.8%	40g	3.8%	40g	3.8%	40g	3.8%	40g
SUGAR	17.8%	190g	17.8%	190g	17.8%	190g	17.8%	190g	17.8%	190g
ALL-PURPOSE FLOUR	13.2%	140g	13.2%	140g	13.2%	140g	13.2%	140g	13.2%	140g
RUM	4.2%	45g	4.2%	45g	4.2%	45g	4.2%	45g	4.2%	45g
DEXTROSE	3.8%	40g	3.8%	40g	3.8%	40g	3.8%	40g	3.8%	40g
BICARBONATE OF SODA	0.2%	2g	0.2%	2g	0.2%	2g	0.2%	2g	0.2%	2g

Makes 12 cannelés



Adamance Sour Cherry Purée



It's in the valleys of Serbia's Toplicki region that Dragan, like our other producers, patiently and expertly cultivates his sour cherries. His grandfather taught him to grow his fruit in a way that cares for the environment. That's why his cherries are guaranteed to be free from pesticide residues. We would be doing this fruit purée a disservice by limiting it to the traditional Black Forest gateau alone, as it has a beautiful deep purple color and a subtly tangy taste.

For other techniques and recipes using fruit, follow us on
Instagram @adamance_fruits and [adamance.com](https://www.adamance.com)

Full-Fruit Cake 2.0

by Nicolas Pierot & Lloyd Hamon



The starting point

“When we tasted the full-fruit cake in the first booklet, we were impressed but we felt that there was a little something missing if we were going to achieve the intense fruit flavor we were hoping for.”



The technical solution

“It all started when we came up with the idea of grating the gellan gum inserts from the first booklet into the fruit cake batter. It’s quick and easy, but it produces an amazing result.”

STORE AT ROOM TEMPERATURE | APPROX. 8 TO 10 DAYS



THE END

RESULT

“The cake is more intense, with a mixture of colors and textures thanks to the grated gellan. By combining two techniques, we can make cakes with two flavors and two colors, for even more creative possibilities. It really has the feel of a fancy cake of the kind you’d buy from a cake shop or have for afternoon tea.”



Blueberry Full-Fruit Cake 2.0

MAKES SIX 18 × 4.5CM CAKES | 240G PER CAKE

STEP 1 Fruit-Flavored Cake Batter

■ 12%	115.2g	Eggs
■ 28%	268.8g	Sugar
■ 18%	172.8g	Blueberry purée
■ 29.5%	283.68g	All-purpose flour
0.8%	7.2g	Baking powder
0.2%	1.92g	Salt
■ 11.5%	110.4g	Clarified liquid butter
	960g	Total weight

Mix the eggs, sugar, and blueberry purée.
Add the flour, salt, and yeast, then the clarified liquid butter as soon as it has melted.
Leave it in the refrigerator for at least 12 hours.

STEP 2 Gellan Gum for the Cake

■ 15.5%	74.4g	Sugar
3%	14.4g	Sosa gellan gum
■ 81.5%	391.2g	Blueberry purée
	480g	Total weight

Mix the sugar and the gellan gum, then sift them onto the blueberry purée at 40°F (4°C). Mix with an immersion blender until homogenous, then heat to 195°F (90°C), whisking all the while.
Pour out immediately and set aside in the refrigerator.

STEP 3 Fruit-Flavored Steeping Syrup

■ 26%	390g	Water
■ 34%	510g	Sugar
■ 40%	600g	Blueberry purée
	1500g	Total weight

Boil the water, sugar, and fruit.
Keep refrigerated.

STEP 4 Fruit-Flavored Glaze

■ 14%	210g	Water
■ 64.5%	967.5g	Confectioners' sugar
■ 21.5%	322.5g	Blueberry purée
	1500g	Total weight

Pour the blueberry purée chilled to 40°F (4°C) onto the confectioners' sugar, mix them together, then blend using an immersion blender until thoroughly combined.
Keep refrigerated.

Assembly



Make the full-fruit cake batter, the hot steeping syrup, the glaze, and the fruit-flavored gellan. Once it has set, grate the fruit-flavored gellan.
Place 160g of cake batter and 80g of fruit-flavored gellan into each cake pan. Spread a streak of butter through the middle of the cake along its entire length to help it rise.
Bake at 295°F (145°C) for approx. 40 minutes.
Once they have cooled, steep the cakes in the hot syrup for a few moments, then drain them on a rack.
After a few minutes, glaze using a piping bag.



What if we did things differently?



CAKE
BATTER

+

GELLAN
GUM

+

STEEPING
SYRUP

+

GLAZE

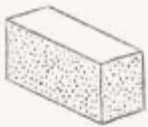
+

BUTTER

Are you a fan of spongier textures? Nicolas and Lloyd suggest you make this cake using a mold that works in pressure cookers, especially the famous cube-shaped variety for an extra-original look. It's a bit less straightforward and practical, but if it's a technique you've already mastered or you'd like to try it, it creates some really interesting textures.



How about a change of fruit?



You can vary this recipe using the quantities we've set out for cakes with different added ingredients.

If you are using a grated gellan gum insert, add an extra 1% gellan gum to the fruit cake insert quantification tables (rather than the Basque cake insert tables) to make grating easier.

You can find all the quantities you need in our first booklet dedicated to fruit-flavored travel-friendly cakes.



DOWNLOAD HERE



Marbled Fruit Cake

by Clément Higgins



The starting point

"I really love marble cake. We offer a classic vanilla and chocolate version all year round in our stores, but for a long time I've wanted to work on a fruit version that has a distinct taste and captures the ingredients' aromatic qualities. But before Adamance found the balance, it wasn't easy to get the results that would help us keep all the pleasures of the classic version while adding an original twist."



The technical solution

We use the recipe for Adamance gellan inserts - modified slightly by adding a little konjac - to marble our fruity cake batter. This gel can withstand baking, so it works perfectly.

STORE AT ROOM TEMPERATURE | APPROX. 8 TO 10 DAYS



THE END

RESULT

“It’s the marble cake I’d always dreamed of, with a really good fruit taste. You can make it with just one fruit to accentuate the intensity, or you can combine two fruits, one for the cake batter and one for the marbling. Either way, you get beautiful colored marble look when you slice it, an interesting variety of textures and wonderful intensity.”



Raspberry Marble Cake

MAKES FOUR 400G CAKES (17CM x 9CM x 6CM)

STEP 1 Full-Fruit Raspberry Cake Batter

■ 12%	160g	Eggs
■ 28%	370g	Sugar
■ 18%	237g	Meeker raspberry purée
■ 29.6%	390g	All-purpose flour
■ 0.8%	10g	Baking powder
■ 0.2%	2.5g	Salt
■ 11.5%	150g	Clarified liquid butter
	1319.5g	Total weight

Mix the eggs, sugar, and raspberry purée. Add the flour, salt, and baking powder, then the melted butter. Leave in the refrigerator for at least 12 hours.

STEP 2 Raspberry Gel

■ 15.3%	85g	Sugar
■ 2%	11g	Gellan gum
■ 82.1%	455g	Meeker raspberry purée
■ 0.5%	3g	Konjac
	554g	Total weight

Mix the sugar, gellan gum, and konjac, then sift them into the purée chilled to 40°F (4°C). Blend until homogeneous. Bake at 195°F (90°C), take it out of its mold and store in the refrigerator for at least 6 hours.

STEP 3 Raspberry Steeping Syrup

■ 26%	195g	Water
■ 34%	255g	Sugar
■ 40%	300g	Meeker raspberry purée
	750g	Total weight

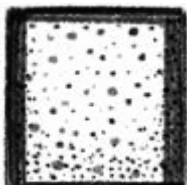
Boil the 3 ingredients. Use hot.

STEP 4 Raspberry Fruit Paste

■ 1%	5g	Yellow pectin
■ 5%	25g	Sugar
■ 50%	250g	Meeker raspberry purée
■ 37.5%	188g	Sugar
■ 5%	25g	Glucose DE40
■ 1.5%	7g	Citric acid solution
	502g	Total weight

Mix the pectin and sugar and pour it into the purée chilled to 105°F (4°C). Bring the mixture to a boil, add in the second portion of sugar, then bring to a boil again. Bake at 220°F (105°C) (74°Brix). Add the acid solution and pour into frames. Slice into small cubes.

Assembly



Grease the cake pans. Put 100/105g of cake batter in each pan, then use a piping bag to marble it with 25g of raspberry gel. Repeat this sequence twice (so you will ultimately have 300/315g of cake batter and 75g of gel). Bake for 50 minutes at 300°F (150°C). Turn the cakes out straightaway and steep them. Decorate with fruit paste cubes.



How about a change of fruit?



Instructions

Clément Higgins has created another take on marble cake, this time with tropical mango and passion fruit.

STEP 1 Full-Fruit Mango Cake Batter

12%	160g	Eggs
28%	370g	Sugar
18%	237g	Alphonso & Kesar mango purée
29.6%	390g	All-purpose flour
0.8%	10g	Baking powder
0.2%	2.5g	Salt
11.5%	150g	Clarified liquid butter
	1319.5g	Total weight

Mix the eggs, sugar, and mango purée. Add the flour, salt, and baking powder, then the melted butter. Leave in the refrigerator for at least 12 hours.

STEP 2 Mango / Passion Fruit Gel

16.3%	90g	Sugar
1%	5.5g	Gellan gum
62.5%	346g	Alphonso & Kesar mango purée
20%	110g	Passion fruit purée
0.2%	2g	Konjac
	553.5g	Total weight

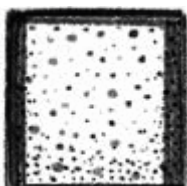
Mix the sugar, gellan gum, and konjac and sift them into the purée chilled to 40°F (4°C). Blend until homogeneous. Bake at 195°F (90°C), take it out of its mold, and store in the refrigerator for at least 6 hours.

STEP 3 Mango Steeping Syrup

26%	195g	Water
34%	255g	Sugar
40%	300g	Alphonso & Kesar mango purée
	750g	Total weight

Boil the 3 ingredients. Use hot.

Assembly 



Grease the cake pans. Put 100/105g of cake batter in each pan, then use a piping bag to marble it with 25g of mango and passion fruit gel. Repeat this sequence twice (so you will ultimately have 300/315g of cake batter and 75g of gel). Bake for 50 minutes at 300°F (150°C). Turn the cakes out straightaway and steep them. Decorate with ginger confit cubes.



Intense Choco-Fruit Bar

by Xavier Brignon



The starting point

“The bar format is increasingly popular in my stores. I wanted to make a really indulgent recipe, with a combination of chocolate and fruit that works just as well for chocolatiers as it does for pastry chefs. The result is easy to eat, there’s no fuss, lots of texture and the flavors are all instantly recognizable!”



The technical solution

“I use the recipe for Adamance long-life iota gel, put it together with a shortbread biscuit and coat it in chocolate. It’s totally simple but really effective. The recipe’s low sugar content leaves plenty of room for the taste of the fruit.”

STORE AT ROOM TEMPERATURE | APPROX. 10 DAYS



THE END



RESULT

“It’s the little indulgent treat that I’d imagined. The textures of the shortbread, gel, and chocolate contrast and compliment each other, and the distinctly fruity flavor works very well with the chocolate. Personally, I like to use mandarin and red berries, so that the acidity of the fruit counterbalances the rounded quality of the chocolate. You can vary the coatings so that the couverture chocolates and fruit bring out the best in each other.”



Mandarin Choco-Fruit Bar

MAKES 54 BARS

STEP 1 Pepito-Style Shortbread Biscuits

30.4%	395g	Butter
16.1%	210g	Sugar
0.4%	5g	Salt
42.6%	554g	All-purpose flour
6.1%	80g	Chestnut flour
2%	26g	Invert sugar
2%	26g	Yeast
0.4%	5g	Norohy vanilla paste
	1301g	Total weight

Cream the butter and sugar, then add the trimoline, salt, and vanilla paste.

Sift together the flours and yeast, then add them to the first mixture.

Spread the mixture to a depth of 4.2mm. Bake in 36×36cm frames for 20 minutes at 320°F (160°C).

You may need to press the mixture down once it has baked so it is as flat as possible.

STEP 2 Mandarin Iota Gel

30%	390g	Sugar
10%	130g	Glucose powder DE33
0.5%	6.5g	Carrageenan iotas
59.5%	773.5g	Ciaculli mandarin purée
	1300g	Total weight

Mix the sugar and carrageenan iotas, then sift them onto the mandarin purée chilled to 40°F (4°C).

Blend until smooth, then heat to 185°F (85°C), stirring constantly.

Pour the iota gel onto the shortbread and leave to set for 24 hours.

Assembly

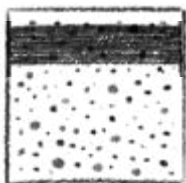
SHORTBREAD

+

IOTA GEL

1301G

1300G



Cut into 11cm×2cm rectangles.

Coat with Macaé 62% couverture and sprinkle with mandarin pieces.



How about a change of fruit?



If you'd like to try another fruit in this recipe, use the **iota gel quantification tables in the first fruit-flavored travel-friendly cake booklet.**

For instance, if you'd like to use raspberry with this recipe, use the following quantities:

	59.5%	773g	Meeker raspberry purée
	40%	520g	Sugar
	0.5%	6.5g	Carrageenan iotas
		1329.5g	Total weight

Mix the sugar and carrageenan iotas, then sift them onto the raspberry purée chilled to 40°F (4°C). Blend until smooth, then heat to 185°F (85°C), stirring constantly. Pour the iota gel onto the shortbread and leave to set for 24 hours.

Which fruit will you use for your bar?



[DOWNLOAD HERE](#)



Adamance Mandarin Purée



Ciaculli mandarins from Bagheria, north-western Sicily, have a unique flavor. This might be because one of our main growers, Vincenzo Mineo, is absolutely passionate about citrus fruit and only harvests his crops when they are exactly to his liking. Or it might be because the fruit is grown without any recourse to chemical inputs and is guaranteed to have no pesticide residues. We've chosen mandarins harvested early, rather than when they're at their sweetest, as they give your pastries more freshness, zing, and the most distinctive flavor. What a great way to get an indulgent taste of Sicily!

For other techniques and recipes using fruit, follow us on
Instagram @adamance_fruits and [adamance.com](https://www.adamance.com)

Fruity Cookies

by Eddie Benghanem



The starting point

"I wanted to create a sweet snack that would be indulgent enough to transport us back into our childhoods. I drew inspiration from a number of industrially made cookies, keeping their simplicity but making a truly fruity, fuss-free version."



The technical solution

"I use the Adavance long-life iota gel recipe combined with my own shortbread. With only two parts to prepare, it's a truly accessible recipe. That's the choice I made, but you can find the solution that suits you best."

STORE AT ROOM TEMPERATURE | APPROX. 3 DAYS



“You don’t need to do anything complicated to achieve a subtle combination of flavors and textures. It’s all a question of balance. You can really taste the fruit, it’s delicious and addictive. These cookies are perfectly suitable for stores or as a snack in tearooms and hotels. You can experiment with the shortbread’s thickness and shape.”







Passion Fruit

Granola Shortbread

MAKES 25 COOKIES

STEP 1

Granola Shortbread

■ 30.8%	150g	Butter
■ 16.4%	80g	Sugar
0.4%	2g	Salt
■ 43.1%	210g	All-purpose flour
■ 6.2%	30g	Rye flour
2.1%	10g	Invert sugar
1%	5g	Baking powder
	487g	Total weight

Beat together the butter, sugar, trimoline, and salt using the paddle attachment in a stand mixer. Once the mixture is smooth, add the sifted dry ingredients. Put the dough in a container, cover it with plastic wrap and leave it to rest in the refrigerator for 2 hours. Spread out the dough to a depth of 2mm between 2 sheets of parchment paper. Use a cutter to cut it into shape. Bake the cookies at 320°F (160°C) between 2 non-stick mats for 12/14 minutes. Leave to cool.

STEP 2

Passion Fruit Caramel

■ 11.4%	54g	Glucose DE60
■ 23.3%	110g	Sugar
■ 46.5%	220g	Passion fruit purée
0.8%	4g	Fish gelatin
■ 4.2%	20g	Water
■ 13.8%	65g	Butter
	473g	Total weight

Add the bloomed gelatin. Cook the caramel and glucose at 365°F (185°C), then add the warmed passion fruit purée. Mix it in, then cook at 220°F (104°F). Add the bloomed gelatin heated to 140°F (60°C) and the butter warmed to 105°F (40°C). Store in the refrigerator.

Assembly 

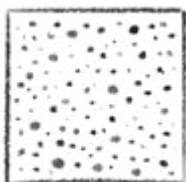
SHORTBREAD

+

PASSION
FRUIT CARAMEL

487 G

473 G



Spray the shortbread with cocoa butter after baking it so the caramel doesn't soak into it.

Pipe some passion fruit caramel onto the center of half the shortbread cookies. Use the other half of the cookies to cover the caramel, pressing down gently so the filling almost reaches the edges.



What if we did things differently?



SHORTBREAD

+

RASPBERRY IOTA GEL

Eddie has come up with an alternative idea for our long-life iota gel recipe and designed it with hotels and restaurants in mind. It has a more intense fruit flavor but needs to be eaten the same day. It opens up new creative avenues for you to explore, including this raspberry variation.

STEP 1

Chocolate Granola Shortbread

30.7%	135g	Butter
16.5%	72g	Sugar
0.4%	1.8g	Salt
38.7%	170g	All-purpose flour
6.1%	27g	Rye flour
2%	9g	Invert sugar
1%	4.5g	Baking powder
4.6%	20g	Cocoa powder
	439.3g	Total weight

Beat together the butter, sugar, trimoline, and salt using the paddle attachment in a stand mixer. Once the mixture is smooth, add the sifted dry ingredients. Put the dough in a container, cover it with plastic wrap and leave it to rest in the refrigerator for 2 hours. Spread out the dough to a depth of 2mm between 2 sheets of parchment paper. Use a cutter to cut it into shape. Bake the cookies at 320°F (160°C) between 2 non-stick mats for 12/14 minutes. Leave to cool.

STEP 2

Raspberry Iota Gel

40%	200g	Sugar
0.5%	2.5g	Carrageenan iotas
59.5%	297.5g	Meeker raspberry purée
	500g	Total weight

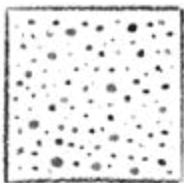
Mix the sugar and carrageenan iotas, then sift them onto the raspberry purée chilled to 40°F (4°C). Blend until smooth, then heat to 185°F (85°C), stirring constantly. Pour into a container immediately. Leave to cool and blend before use.



GRANOLA SHORTBREAD
439,3 G

+

RASPBERRY IOTA GEL
500 G



Spray the shortbread with cocoa butter after baking it so the caramel doesn't soak into it. Pipe some raspberry iota gel onto the center of half the shortbread cookies. Use the other half of the cookies to cover the caramel, pressing down gently so the filling almost reaches the edges.



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the right recipe
is the recipe that
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