



Ciflo



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 VALRHONA

ALMOND INSPIRATION CREAM

965 g	Milk
645 g	Whipping cream
30 g	Caster sugar
10 g	Pectin X58
340 g	ALMOND INSPIRATION
3	Vanilla beans
1990 g	Total weight

Heat the milk, the cream and the vanilla beans.
 At 120°F (50°C), add the pre-mixed sugar and pectin X58.
 Bring to the boil. Gradually combine with the melted ALMOND INSPIRATION.
 Immediately mix using an immersion blender to make a perfect emulsion.
 Pour out at 120°F (50°C). This jelly cannot be frozen.

STRAWBERRY CONFIT

140 g	Strawberry purée
30 g	Raspberry purée
10 g	Caster sugar
1 g	Pectin NH
1 g	Lemon juice
182 g	Total weight

Heat the purées together to 105°F (40°C) then add the caster sugar-pectin mix.
 Briefly bring to the boil and add the lemon juice.
 Store in the refrigerator.

STRAWBERRY MARMELADE

330 g	Strawberries
170 g	Strawberry confit
500 g	Total weight

Mix the confit with the finely cubed strawberries.

ALMOND INSPIRATION & ÉCLAT D'OR CLUSTERS

180 g	ALMOND INSPIRATION
120 g	Éclat d'or
3 g	Fleur de sel
303 g	Total weight

Mix the tempered ALMOND INSPIRATION with the Éclat d'or and fleur de sel.

ASSEMBLY AND FINISHING

Prepare then pour out the ALMOND INSPIRATION Cream.

Store in the refrigerator for a few hours.

Put the strawberry marmalade in place, then sprinkle with clusters.

Alter your recipe to suit the season: Why not swap the strawberries for pineapple or apple?

Just don't forget to adjust the quantities!