

■ Apricot ■ Clementine ■ Mango-Passion fruit ■ Pineapple ■ Red berries



Fruit compotées r e c i p e b o o k l e t



Recipe for use with

INDIVIDUAL & PLATED DESSERTS



An original recipe created by
Lilian BONNEFOI

Fruit compotées fingers

> Recipe makes 50 fingers

METHOD

Breton shortbread

Rub the butter into the flour, salt and baking powder. Cream the egg yolks and sugar, then add to the rubbed-in mixture and mix until smooth. Chill and roll out to a 60x40cm rectangle, 2cm thick. Bake at 180°C for around 15 mins.

Ingredients

Butter	390 g
Custer sugar	340 g
Eggs yolks	200 g
Cake flour	510 g
Salt	6 g
Baking powder	35 g

Mascarpone cream

Bring the cream to the boil with the split and scraped vanilla pods. Cream the egg yolks and sugar together and add. Bring the mixture to a temperature of 85°C, remove from the heat and add the softened gelatine. Add the confectioner's custard and mascarpone, blend and chill for 24 hours.

Beat in a mixer for 5 minutes at medium speed to emulsify before pouring over the Breton shortbread. Place in the freezer to set.

Ingredients

Mascarpone	1000 g
Confectioner's custard	480 g
Cream	1080 g
Custer sugar	80 g
Eggs yolks	200 g
200B gelatine	28 g
Vanilla pod	12 pods

Fruit compotée

Heat one third of the puree and add the softened gelatine. Mix in the rest of the compotée and pour over the Mascarpone cream. Place in the freezer to set.

Ingredients

Ravifruit fruit compotée (choice of flavour)	1200 g
200B gelatine	20 g

Chocolate coating

Melt the chocolate couverture and add the melted cocoa butter, then the butter.

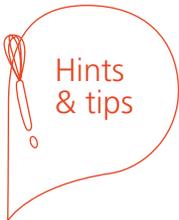
Cut the frozen preparation into fingers 12x3cm, dip them into the chocolate mixture at 35°C, then place them on a sheet of rhodoid paper.

Ingredients

Chocolate couverture (dark, milk, ivory)	500 g
Cocoa butter	190 g
Butter	50 g

TO ASSEMBLE & FINISH

Cut into fingers 12x3cm. Dip into the chocolate mixture at 35°C. Place on a sheet of rhodoid paper. Set aside.



Hints & tips

This basic recipe can be used to make a wide variety of fingers. Experiment with different Ravifruit compotées and chocolate coatings. Cut the pieces larger to make colourful fruity desserts.



An original recipe created by
Lilian BONNEFOI

Fantasy on a fraiser

> Recipe makes 50 individual fraisers

METHOD

Pistachio sacher sponge

Warm the almond paste in the microwave and combine with the icing sugar and pistachio paste in a mixer using a pastry paddle. Once smooth, whisk the egg whites and whole egg into the mixture gradually, then whisk to the ribbon stage. Beat the egg whites with the sugar until they form peaks, then gently mix them into the first mixture, finishing up with the sieved flour. Pour the sponge mixture into a 60x40cm baking tin and bake at 200°C for 8 mins. Cool on a rack.

Ingredients

50 % almond paste	270 g
Icing sugar	100 g
Whole egg	90 g
Eggs yolks	165 g
Pistachio paste	240 g
Egg whites	250 g
Custer sugar	130 g
Cake flour	165 g

Strawberry juice

Place the whole frozen strawberries in a bowl in a bain marie and leave to stew. Strain the juice through cheese muslin (without squeezing) for perfectly clear strawberry jus. Mix the kappa carrageenan into the strawberry juice and honey. Bring the mixture to the boil then immediately pour a thin layer onto a 60x40cm baking sheet. Chill. Cut out rectangles 10 cm wide and roll around the frozen white chocolate tubes. Set aside.

Ingredients

IQF Ravifruit strawberries	2000 g
Strawberry juice	600 g
Honey	20 g
Kappa carrageenan	8 g

White chocolate & vanilla mousse

Make a zabaglione with the egg yolks, water, glucose and powdered milk, without heating above 50°C. Whisk until cook and set aside. Bring the liquid cream to the boil with the scraped vanilla pods, then pour onto the white chocolate couverture to make a ganache. Soak the gelatine and squeeze dry, add. Gently mix in the zabaglione followed by the whipped cream. Mould in a rhodoid paper tube, 2.5cm in diameter and 10cm long. Set aside in the blast freezer.

Ingredients

Egg yolks	165 g
Water	165 g
Glucose	22 g
Powdered milk	62 g
Liquid cream	180 g
White chocolate couverture	240 g
Vanilla pod	2
200B gelatine	9 g
Whipped cream	660 g

Red Berries compotée

Warm the red berry compotée. Soak the gelatine and squeeze dry, then mix it. Add the finely chopped mint and pour into a 60x40cm tin over the pistachio sponge, then place in the blast freezer.

Ingredients

Ravifruit Red	
Berry compotée	1500 g
Leaves fresh mint chopped	12
200B gelatine	30 g



TO ASSEMBLE & FINISH

Cut the dessert in the tin into 4x10cm rectangles.

On top of each one place a white chocolate mousse cylinder, rolled in the strawberry juice and sprinkled with sesame seeds. Draw lines of coulis on a plate and place the fraiser on top. Decorate with fruits.

Recipe for use with

INDIVIDUAL & PLATED DESSERTS



An original recipe created by
Nicolas DENIS

Bourbon vanilla panna cotta, mango-passion fruit compotée & foam

> Recipe makes 10 verrines (Requires a siphon and cartridges)

METHOD

Vanilla panna cotta

Infuse the vanilla in one third of the cream and the sugar. Add the melted gelatine and the rest of the cream.

Ingredients

Single cream	900 g
Brown sugar	135 g
200B gelatine	15 g
Vanilla pods	2

Mango & passion fruit compotée

Ingredients

Ravifruit mango-passion fruit compotée	400 g
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Foam

Put the ingredients together in the siphon and refrigerate for 30 minutes before use.

Ingredients

UHT cream	100 g
Ravifruit mango purée	150 g
Ravifruit passion fruit purée	50 g
Icing sugar	15 g

Caramelised pistachios

Heat the water and sugar to 121°C, add the pistachios and combine, stirring continuously until the pistachios are lightly caramelised. Pour onto a silicone sheet or greaseproof paper.

Ingredients

Whole pistachios	300 g
Caster sugar	150 g
Water	90 g

TO ASSEMBLE & FINISH

Pour the panna cotta into a verrine and leave to set for at least 1 hour in a refrigerator, then add 2cm of mango-passion fruit compotée. Finish with mango and passion fruit foam and caramelised pistachios.





An original recipe created by
Sylvain MATHY

Vacherin apricot chocolat blanc

> Recipe makes 20 portions

METHOD

Almond & lemon crumble

Mix all the ingredients together to form a dough. Roll out the dough to a thickness of 2mm between a non-stick baking mat and a sheet of greaseproof paper. Remove the parchment paper and bake at 160°C. As soon as it is cooked, cut into 5 cm squares. Set aside in a dry place.

Ingredients

Brown sugar	63 g
Butter	63 g
Soft flour	63 g
Hazelnut flour	63 g
Ravifruit lemon zest	5 g

Apricot & Kirsch sorbet

Heat the water to 50°C. Mix in the dry ingredients. Bring to the boil and pour onto the defrosted apricot puree. Blend. Cool to +4°C. Leave to mature for at least 4 hours. Add the kirsch, blend again and process in an ice cream maker. Mould using an acetate sheet and a 60x40x2cm stainless steel baking sheet. Cool in a blast chiller.

Ingredients

Water	350 g
Caster sugar	215 g
Atomized glucose	50 g
Sorbet stabiliser	6 g
Ravifruit apricot puree	625 g
Kirsch	16 g

White chocolate sorbet

Heat the water to 50°C. Mix together the dry ingredients and add. Bring to the boil and add the white chocolate couverture. Blend. Cool to +4°C. Leave to mature for at least 4 hours. Process in an ice cream machine. Mould with the apricot sorbet to a thickness of 2cm. Cool in a blast chiller.

Ingredients

Water	540 g
Caster sugar	20 g
Invert sugar	90 g
Sorbet stabiliser	4 g
Milk powder	70 g
White chocolate couverture	275 g

French meringue shell

Beat the egg whites (at room temperature) into peaks, gradually adding the caster sugar. Use a spatula to mix in the sieved icing sugar. Pipe into 6cm Ø flexible moulds, pushing the mixture against the sides with a spoon. Dry in a proving oven at 40°C for 12 hours, then finish by baking in a convection oven at 60°C with the door slightly open for one hour. Turn out. Stick the two half shells together with royal icing and gently make a 1cm Ø hole in one of them. Set aside in a dry place.

Ingredients

Egg whites	63 g
Caster sugar	63 g
Icing sugar	63 g

Apricot mixture

Mix and warm the apricot compotée and the apricot purée.

Ingredients

Ravifruit apricot compotée	315 g
Ravifruit apricot purée	190 g

ASSEMBLY, PLATING UP & FINISHING

Remove the sorbets from the mould. Cut 2cm strips and stick them together 2 by 2, turning them carefully to ensure that the colours alternate. Set aside in a freezer. Stick a square of crumble to the plate. Place a cube of sorbet on the crumble. Top with a meringue shell. Use a piping bag to fill the hole in the meringue shell with the apricot mixture. Decorate with a slice of apricot, gold leaf and lemon or lime zest.





An original recipe created by
Sylvain MATHY

Pineapple, mango-passion fruit verrine

> Recipe makes 20 portions

METHOD

Sponge fingers

Beat the egg yolks with the first portion of the caster sugar. Beat the egg whites with the second portion of the caster sugar until they form peaks. Gently mix the two preparations together. Sift the soft flour with the potato starch and add. Pipe, sprinkle with grated coconut then sprinkle with icing sugar twice. Bake in a fan oven at 190°C for 5 to 6 minutes. Remove from the oven and transfer to a rack.

Ingredients

<i>Egg whites</i>	120 g
<i>Caster sugar</i>	65 g
<i>Egg yolks</i>	80 g
<i>Caster sugar</i>	65 g
<i>Soft flour</i>	100 g
<i>Potato starch</i>	25 g
<i>Grated coconut</i>	15 g
<i>Icing sugar</i>	QS

Pineapple sorbet

Heat the water to 50°C. Mix in the dry ingredients. Bring to the boil and pour in the defrosted fruit puree. Blend. Cool to +4°C. Leave to mature for at least 4 hours. Add the zests, blend again and process in an ice cream maker.

Ingredients

<i>Water</i>	258 g
<i>Caster sugar</i>	96 g
<i>Atomized glucose</i>	40 g
<i>Sorbet stabiliser</i>	0,6 g
<i>Ravifruit pineapple puree</i>	550 g
<i>Ravifruit lemon puree</i>	44 g
<i>Lime zests</i>	2 g

Vanilla & kirsch ice cream

Heat the milk, cream and vanilla to 50°C. Mix the dry ingredients together and pour in. Bring to the boil and add the egg yolks. Cook at 85°C. Sieve, then use a hand blender to emulsify. Cool to +4°C. Leave to mature for at least 4 hours. Blend again, adding the kirsch. Process in an ice cream maker. Cool in a blast chiller.

Ingredients

<i>Full cream milk</i>	238 g
<i>Caster sugar</i>	80 g
<i>Cream (35% fat)</i>	55 g
<i>Ice cream stabiliser</i>	2 g
<i>Milk powder</i>	8 g
<i>Egg yolks</i>	20 g
<i>Vanilla pod</i>	1 unit
<i>Kirsch</i>	15 g

French meringue

Beat the room-temperature egg whites into peaks, gradually adding the caster sugar. Use a spatula to mix in the sieved icing sugar. Pipe using a rectangular piping bag. Dry in a proofing oven at 40°C for 12 hours. Set aside in a dry place.

Ingredients

<i>Egg whites</i>	63 g
<i>Caster sugar</i>	63 g
<i>Icing sugar</i>	63 g

Mascarpone whipped cream

With all ingredients very cold, mix together and then whip. Chill.

Ingredients

<i>Whipping cream</i>	250 g
<i>Vanilla pod</i>	2 g
<i>Caster sugar</i>	30 g
<i>Mascarpone</i>	125 g

Mango & passion fruit compotée

Ingredients

<i>Ravifruit mango-passion fruit compotée</i>	313 g
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PLATING UP & FINISHING

Chill small dishes in the freezer before using. Place some mango - passion fruit compote in the largest dish and lay quenelles of ice cream and sorbet on it. Put Mascarpone whipped cream and some pieces of meringue in the second dish. Decorate with a slice of Victoria pineapple and a coconut sponge finger.



Recipe for use with

INDIVIDUAL & PLATED DESSERTS



An original recipe created by
Pascal HAIRABEDIAN

Apricot perspective

> Recipe makes 10 portions

METHOD

Chocolate macarons (20 p. Ø 8 cm)

Mix the ground almonds, icing sugar, cocoa powder and raw egg whites together. Make an Italian meringue. Mix the warm Italian meringue into the dough in 3 stages, form a macaroon mixture and pipe onto sheets. Leave for 20 minutes to form a crust and bake at 160°C for 22 mins.

Ingredients

Almonds flour	185 g
Icing sugar	185 g
Cocoa powder	30 g
Raw eggs whites	75 g
Sugar (heated to 117°C)	200 g
Water	50 g
Whipped egg whites	75 g

Apricot sorbet

Weigh out the sugar, atomised glucose and stabilizer, then gently add to the water, stirring all the time. Bring to the boil, pour into a tray and add the puree. Blend well. Set aside in the fridge. Refrigerate to mature for at least 4 hours. Blend again before processing in an ice cream maker.

Ingredients

Ravifruit apricot puree	333 g
Sugar	50 g
Atomized glucose	30 g
Water	80 g
Invert sugar	10g
Stabilizer	1 g

Chocolate mousse (10 rings Ø 8 cm)

Melt the dark chocolate couverture in a bain marie. Make a pâte à bombe with the cooked sugar. Beat the chocolate and one third of the cream together vigorously, then gently add the other two thirds of the cream. Finish with the cooled pâte à bombe and mould the mixture in the rings. Refrigerate for 30 minutes, then remove the centre of each mousse with a 5 cm cutter to leave a ring of mousse. Keep the disc of mousse for use elsewhere. Place in the blast freezer, then spray with dark chocolate.

Ingredients

Dark chocolate couverture (64% cocoa)	240 g
Whipping cream	320 g
Whole eggs	50 g
Sugar (heated to 121°C)	120 g
Water	40 g
Egg yolks	80 g

Apricot compotée

Ingredients

Ravifruit	30/40 g
apricot compotée	(per portion)

PLATING UP

Place a ring of chocolate mousse on an upturned macaroon, and fill the centre with apricot compotée (30 to 40g per portion). Make cubes of apricot sorbet and roll them into the caramelised almonds. Use a paper cone to draw a line of melted chocolate on a plate. Place the macaroon and cube of sorbet on the line. Finish with thin slices of apricot, dried vanilla pod, tangy meringue and apricot compotée on the sorbet.





An original recipe created by
Christophe NIEL

Exotic pleasure

> Recipe makes 4 desserts Ø 22 cm - High 4,5 cm

METHOD

Coconut dacquoise

Combine the icing sugar, ground almonds and flour. Beat the egg whites with the sugar to form soft peaks, then gently add the ground almonds and coconut. Using a no. 13 plain tip, pipe into a greased and floured 20cm ring. Pipe a second circle of dough around the circumference to form an edge. Bake at 170°C for 20 mins.

Ingredients

<i>Egg whites</i>	400 g
<i>Caster sugar</i>	140 g
<i>Icing sugar</i>	360 g
<i>Almonds flour</i>	180 g
<i>Cocoa powder</i>	180 g
<i>Cake flour</i>	80 g

Passion fruit cream

Soften the gelatine in the water. Bring the puree, half of the sugar and the zest to the boil. Separately, mix together the eggs and the rest of the sugar. Add the corn flour. Pour part of the hot puree into the mixture, mix and return the entire mixture to the saucepan. Bring to the boil and cook for 2 minutes. Remove from the heat and add the softened gelatine. At 40°C, add the butter and mix well. Leave to cool. Emulsify well before use.

Ingredients

<i>Ravifruit passion fruit puree</i>	600 g
<i>Caster sugar</i>	360 g
<i>Lime zests</i>	2 units
<i>Egg yolks</i>	200 g
<i>Corn flour</i>	60 g
<i>200B gelatine</i>	8 g
<i>Water for gelatine</i>	40 g
<i>Butter</i>	260 g

Mango - passion fruit compotée

Heat the puree. Mix together the sugar and pectin. Gradually whisk into the compotée. Boil for 1 minute. Set aside.

Ingredients

<i>Ravifruit mango-passion fruit compotée</i>	1000 g
<i>NH pectin</i>	16 g
<i>Caster sugar</i>	80 g

Mango, passion fruit & lime mousse

Soften the gelatine in 10g of water. Heat the sugar to 121°C and pour onto the egg whites, beaten into peaks. Heat one quarter of the compotée with the lime zest. Add the softened gelatine and mix with the rest of the compotée. Add the mixture, the whipped cream and 50g of meringue. Use immediately.

Ingredients

<i>Ravifruit mango-passion fruit compotée</i>	1000 g
<i>Egg whites</i>	100 g
<i>Caster sugar</i>	200 g
<i>Lime zest</i>	4 units
<i>Whipping cream</i>	800 g
<i>200B gelatine</i>	24 g
<i>Water for gelatine</i>	120 g

Lychee & coconut or mango & passion fruit mirror glaze

(recipe identical for both flavours)

Boil all the ingredients (except the sugar and pectin) together for 1 min. Mix together the sugar and pectin and add. Boil for a further 1 minute. Blend for 1 minute and leave to cool. Use it between 35 and 45°C.

Ingredients

<i>Ravifruit lychee puree</i>	440 g
<i>Ravifruit coconut puree</i>	125 g
<i>Glucose</i>	140 g
<i>NH pectin</i>	8 g
<i>Caster sugar</i>	65 g
<i>Liquid cream</i>	30 g

Ingredients

<i>Ravifruit passion fruit puree</i>	440 g
<i>Ravifruit mango puree</i>	125 g
<i>Glucose</i>	140 g
<i>NH pectin</i>	10 g
<i>Caster sugar</i>	85 g
<i>Liquid cream</i>	30 g



ASSEMBLY

Line the 22cm Ø ring mould with rhodoid paper and place the coconut sponge at the bottom. Fill the sponge case with mango - passion fruit compotée with pectin. Pipe on the passion fruit cream and leave to set for 2 mins in the blast chiller. Add the mango and lime mousse and smooth. Place in the freezer. Remove the ring. Glaze with the fruit mirror glaze. Ideas for decorating: fruits, mini coconut and lime macaroons, etc.



An original recipe created by
Pascal HAIRABEDIAN

Harmony of pistachio & red berries

> Recipe makes 50 portions- 1 tin 40 x 60 cm

METHOD

Strawberry Genoa bread

(2 sheets, 800g in weight)

Beat the almond paste with the almond powder and eggs to the ribbon stage. Sieve together the starch and flour and add, then finish with the butter, flavouring and colouring. Place in 40x60 cm tin on a baking sheet and bake in the oven at 170°C.

Ingredients

Almond paste 50%	600 g
Almond flour	180 g
Eggs	500 g
Cake flour	55 g
Corn flour	55 g
Melted butter	230 g
Strawberry flavouring	QS
Strawberry red colouring	QS

To soak

Syrup (heated to 28°C)	300 g
Water	150 g
Kirsch	40 g

Red berries compotée

Heat 500g of red berry compotée with the sugar, soften the gelatine in the cold water and add, then add the rest of the compotée.

Ingredients

Ravifruit red berry compotée	1800 g
200B gelatine	36 g
Caster sugar	90 g

Pistachio cream

Heat 200g of confectioner's custard, add the softened gelatine, add the pistachio paste and the rest of the confectioner's custard then finish with the lightly whipped cream.

Ingredients

Confectioner's custard	700 g
Whipped cream	1400 g
Pistachio paste	210 g
200B gelatine	21 g

ASSEMBLY

Place a cake in a 40x60cm frame. Soak it, pour in the compotée before it sets, then add the second sheet of cake and soak it. Place in the blast freezer briefly, then pour on the pistachio cream, smooth and set aside in the blast freezer. Cover with a neutral glaze. Cut to required size. As a plated dessert, decorate with red berries and coulis.



Hints & tips

You can vary this recipe using other compotée flavours from the Ravifruit range, such as pineapple, clementine, mango and passion fruit or apricot. The jellied red berry compotée recipe can be used for all the flavours in the compotée range.



An original recipe created by
Christophe NIEL

Manguo-passion fruit & red berry Pavlova

> Recipe makes one dessert Ø 22 cm - High 4,5 cm

METHOD

Light meringue

Beat the egg whites to stiff peaks, then add half the caster sugar. By hand, use a spatula to add the sieved icing sugar and the rest of the caster sugar to the egg whites, blending well. Pipe the meringue into a greased, sugared ring on a greased, sugared non-stick baking mat using no. 13 tip. Pipe an additional circle of meringue around the circumference to form an edge. Bake at 150°C for 30 mins.

Ingredients

Egg whites	120 g
Caster sugar	120 g
Icing sugar	120 g

Whipped vanilla mascarpone cream

Whip all the ingredients together until stiff peaks form. Chill.

Ingredients

Cream (35% fat)	300 g
Mascarpone	120 g
Vanilla pod	1/2 unit
Caster sugar	20 g

Mango-passion fruit compotée

Ingredients

Ravifruit mango-passion fruit compotée	250 g
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ASSEMBLY

Place one third of the whipped Mascarpone cream in the meringue nest. Add 250g of mango-passion fruit compotée. Cover with the remaining cream. Decorate as required, using seasonal fruits chosen according to the compotée used.

Hints & tips

*Pavlova is a quick, simple dessert.
Vary the fruit flavours to serve all year round.*





An original recipe created by
Nicolas DENIS

Clementine, almond & coconut meringue tarts

> Recipe makes one dessert Ø 22 cm - High 4,5 cm

METHOD

Sweet pastry

Mix together the butter, sugar, ground almonds, salt and vanilla, then alternately add the flour and eggs. Bake at 150°C for 10 mins. Set aside.

Ingredients

<i>Soft butter</i>	300 g
<i>Icing sugar</i>	180 g
<i>Almond flour</i>	60 g
<i>Salt</i>	1,5 g
<i>Whole eggs</i>	112 g
<i>Vanilla powder</i>	3 g
<i>Bread flour (French type 55)</i>	500 g

Clementine almond cream

Beat the creamed butter with the sugar until pale, then add the eggs and ground almonds, finishing with the clementine compotée. Spread in the bottom of the pre-cooked pastry case and return to the oven at 170°C for 20 to 30 mins.

Ingredients

<i>Fresh butter</i>	100 g
<i>Caster sugar</i>	100 g
<i>Almonds flour</i>	100 g
<i>Eggs at room temperature</i>	80 g
<i>Ravifruit clementine compotée</i>	100 g

Clémentine cream

Mix together the eggs, sugar and clementine compotée and boil for 5 minutes. Add the softened gelatine. At 40°C, add the butter and beat for 5 minutes. Cover with cling film (in contact with the surface) and refrigerate for 45 minutes.

Ingredients

<i>Caster sugar</i>	540 g
<i>Whole eggs</i>	540 g
<i>Butter sheet</i>	800 g
<i>Ravifruit clémentine compotée</i>	400 g
<i>200B gelatine</i>	5 g

Coconut meringue

Beat the egg whites into peaks with the sugar and mandarin zests. Add the coconut puree. Place in a piping bag and pipe small balls. Cover with grated coconut and bake in a forced air oven at 120°C for around 1½ hours.

Ingredients

<i>Egg whites</i>	50 g
<i>Caster sugar</i>	85 g
<i>Ravifruit coconut puree</i>	10 g
<i>Mandarin zests</i>	1 unit
<i>Grated coconut</i>	QS

ASSEMBLY

Line the tart tin with sweet pastry, precook for 10 minutes, add the clementine almond cream and cook for a further 20 to 30 minutes. Leave to cool. Smooth clementine cream over the tart, and use a piping bag to pipe balls of clementine cream. Decorate with coconut meringues.





An original recipe created by
Philippe VEDEL

Fruits tarts

METHOD

Sweet pastry

Rub the butter into the flour. Add the sugar and ground almonds followed by the eggs. Chill for 1 hour.

Ingredients

<i>Cake flour</i>	150 g
<i>Icing sugar</i>	60 g
<i>Butter</i>	75 g
<i>Whole eggs</i>	25 g
<i>Almond flour</i>	20 g

Almond cream with fruit compotée

Cream together the butter and sugar, add the ground almonds, zests and then the eggs. Add a fruit compotée as appropriate to the flavour of the tart.

Ingredients

<i>Butter</i>	60 g
<i>Sugar</i>	60 g
<i>Almond flour</i>	60 g
<i>Whole eggs</i>	60 g
<i>Ravifruit orange zests</i>	5 g
<i>Ravifruit compotée (choice of flavour)</i>	60 g

Tart ideas

Red berry tart

Ingredients

<i>Pastry dough</i>	320 g
<i>Ravifruit red berry compotée</i>	200 g
<i>Ravifruit IQF berry mix</i>	300 g
<i>Red berry almond cream</i>	300 g
<i>Neutral glaze</i>	100 g

Apricot tart

Ingredients

<i>Sweet pastry</i>	320 g
<i>Ravifruit apricot compotée</i>	200 g
<i>Ravifruit IQF apricot halves</i>	300 g
<i>Apricot almond cream</i>	300 g
<i>Neutral glaze</i>	100 g

Exotic fruits tart

Ingredients

<i>Sweet pastry</i>	320 g
<i>Ravifruit mango-passion fruit compotée</i>	200 g
<i>Ravifruit IQF mango quarters</i>	300 g
<i>Mango-passion fruit almond cream</i>	300 g
<i>Neutral glaze</i>	100 g

Pineapple tart

Ingredients

<i>Sweet pastry</i>	320 g
<i>Ravifruit pineapple compotée</i>	200 g
<i>Ravifruit IQF pineapple slices</i>	300 g
<i>Pineapple almond cream</i>	300 g
<i>Neutral glaze</i>	100 g

ASSEMBLY

Line a 22cm tart ring. Fill the bottom of the tart with the chosen compotée, place in the freezer briefly. Pipe in the fruit almond cream and garnish with fruits appropriate to the chosen flavour. Bake at 180°C for 10 minutes, then turn down the oven to 165°C and continue to bake for 25 to 30 minutes. Cool, glaze and decorate.



Hints & tips

You can also make a chocolate clementine tart. Put 250g of clementine compotée in the precooked tart case and leave to set in the freezer for 2 minutes. Finish by simply pouring on your usual chocolate cream. Use this one recipe to make a range of different tarts!



An original recipe created by
Lilian BONNEFOI

Fruit purée brioche puff

> Recipe makes 25 individual brioches

METHOD

Brioche dough

Knead together the flour, eggs, salt, sugar, yeast and water until the dough comes away from the sides of the bowl. Add the cubed butter, continue kneading until the dough comes away from the sides of the bowl again then remove from the bowl and chill. Roll out the brioche dough, place the tourage butter on top and make one double fold and turn followed by one single fold. Chill.

Ingredients

<i>Gruau flour or cake flour</i>	1000 g
<i>Sugar</i>	120 g
<i>Salt</i>	15 g
<i>Fresh yeast</i>	30 g
<i>Whole eggs</i>	550 g
<i>Water</i>	35 g
<i>Fresh butter</i>	135 g
<i>Dry butter</i>	460 g

Fruit compotée

Mix the pectin with the sugar. Then heat one third of the compotée and add the pectin and sugar to it. Add the rest of the compotée, bring to the boil for 1 minute, then chill.

Ingredients

<i>Ravifruit fruit compotée (choice of flavour)</i>	1000 g
<i>Yellow pectin</i>	15 g
<i>Sugar</i>	50 g

TO ASSEMBLE & FINISH

Roll out your brioche dough to 3mm thick. Spread three quarters of the fruit compotée you have chosen over it and roll up like a Swiss roll. Cut into slices 4cm long. Place upright in paper cases or round moulds. Leave to rise in the proving oven, then bake at 190°C.



Recipe for use with

TAKE-ALONG CAKES & PASTRIES



An original recipe created by
Benoit PERRUCHON-MONGE

Fruit compotée cakes

METHOD

Cake mixture

In a round-bottomed stainless steel bowl, whisk the creamed butter with the sugar until pale. Sieve together the flour, cream powder and baking powder, add the ground almonds and add this to the mixture. Then add the ground lemon puree. Line cake moulds and two-thirds fill with the mixture. Place in the freezer to harden.

Ingredients

Butter	300 g
Caster sugar	300 g
Whole eggs	300 g
Bread flour (French type 55)	155 g
Custard powder	55 g
Baking powder	5 g
Almond flour	200 g
Ravifruit ground lemon compotée	75 g
Ravifruit fruit compotée (choice of flavour)	QS

Lemon cake with red berry compotée

Pipe a strip of red berry compotée onto the frozen cake. Bake immediately at 160°C for 40 to 45 minutes depending on the size of the mould. Turn out once completely cold.

Coconut cake with pineapple compotée

Use the lemon cake recipe, replacing the almond flour with grated coconut and the ground lemon puree with coconut puree. Add Ravifruit pineapple compotée.

Praline paste cake with apricot compotée

Use the lemon cake recipe, replacing 50g of almond flour with 100g of praline paste, and reducing the quantity of sugar in the mixture to 250g. Replace the ground lemon puree with 30g of Amaretto. Add Ravifruit apricot compotée.

Chocolate cake with clementine compotée

Use the lemon cake recipe, replacing 50g of almonds flour with 60g of cocoa powder. Replace the ground lemon puree with 30g of Grand Marnier. Add Ravifruit clementine compotée.

> Recipe sufficient for 2 aluminium cake moulds 22x10x6 cm



Hints & tips

Use the same recipes to make miniature cakes. Bake in silicone kouglof moulds. Turn out once completely cold, and fill the hole in the cake with compotée. Use the Ravifruit fruit compotée range to make easy to bake cakes in a whole variety of different colours and flavours.



An original recipe created by
Nicolas DENIS

Almond macaroon, Pineapple salted butter caramel

> Recipe makes 24 portions

METHOD

Macaroon

Beat the eggs and dried eggs into peaks, add the sugar. Combine with the macaroon mixture until the mixture is smooth and glossy. Pipe and leave for 30 minutes to form a crust before baking. Bake 145°C for 13 to 15 minutes.

Ingredients

Egg whites	84 g
Caster sugar	20 g
Egg whites powder	6 g
Almond flour	132 g
Sugar	132 g

Pineapple salted butter caramel

Caramelize the sugar until it is light brown. Add the butters, the warmed cream and the compotée. Cook to between 105 and 109°C.

Ingredients

Sugar	320 g
Cream	120 g
Ravifruit pineapple compotée	200 g
Salted butter	130 g
Butter	120 g



Chef's
tip

Fruit compotée macaroon filling - basic recipe

Soften the gelatine in the water. Warm the compotée and mix the sugar and pectin together. Gently add the sugar and pectin to the compotée. Mix well. Bring to the boil and boil for 1 minute. Remove from the heat and add the gelatine. Set aside.

Ingredients

Ravifruit compotée	1000 g
Pectin NH	16 g
Sugar	75 g
200B gelatine	4 g
Water	16 g

The combination of pectin NH and gelatine in this recipe makes for a soft texture (created by the pectin) and also avoids the macaroon shell going soggy in contact with the compotée (as the gelatine absorbs the moisture in the compotée).





An original recipe created by
Christophe NIEL

Gateau Basque with fruit compotée

METHOD

Gâteau Basque dough

In a mixer, use a flat beater to beat together the eggs, egg yolks, vanilla and sugar. Sieve the flour with the baking powder and salt and add. Separately, mix together the creamed butter and spirits and add to the mixture. Cover with cling film and chill.

Ingredients

<i>Cake flour (French type 55)</i>	750 g
<i>Baking powder</i>	20 g
<i>Egg yolks</i>	60 g
<i>Sugar</i>	630 g
<i>Whole eggs</i>	70 g
<i>Vanilla powder</i>	10 g
<i>Salt</i>	2 g
<i>Creamed butter</i>	375 g
<i>Rum</i>	45 g
<i>Aniseed alcohol</i>	45 g

Confectioner's custard

Heat the milk with half of the sugar. Beat the eggs with the rest of the sugar until pale, then add the cream powder. Pour a little boiling milk into the mixture to warm the eggs, then pour the mixture into the boiling milk, stirring immediately. Bring to the boil and cook for 2 minutes. Remove from the heat and add the butter. Pour straight onto a filmed baking sheet. Cover with cling film (in contact with the surface), ensuring no air remains. Cool immediately.

Ingredients

<i>Milk</i>	1000 g
<i>Sugar</i>	200 g
<i>Whole eggs</i>	100 g
<i>Egg Yolks</i>	80 g
<i>Custard powder</i>	90 g
<i>Butter</i>	100 g

Fruit compotée

Ingredients

<i>Ravifruit fruit compotée (choice of flavour)</i>	900 g
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TO ASSEMBLE & FINISH

Roll out the dough to 4mm thick and use to line the sandwich tins. Spread with Ravifruit fruit compotée (300g per tin). Place in the freezer to harden slightly. Pipe a spiral of confectioner's custard (500g per tin) on top of the compotée and cover with a second circle of dough. Brush with beaten egg twice, score with a fork and bake at 160°C for 55 mins. Turn out once cool.



Hints & tips

There are two schools of thought regarding the traditional recipe for Gateau Basque. Some people believe it should be made with cherry jam, while others cannot conceive of any filling other than confectioner's custard. This indulgent version is sure to please both camps!

Choose your favourite flavour from the Ravifruit fruit compotée range and combine it with a generous layer of confectioner's custard.



Lilian BONNEFOI

*Hôtel du Cap Eden Roc ***** - Cap d'Antibes*

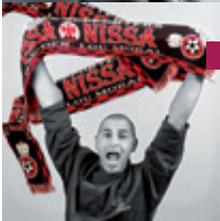
« I find the fruit compotées a real pleasure to work with, not just for pastries and small cakes but also for plated desserts. »



Nicolas DENIS

Institut Gastronomie Riviera - Seillans

« Ravifruit compotées are practical, easy to transform and simple to use, with the most fantastic fruit flavours and aromas. By using them, I know that each batch of pastries I make is just as delicious as the last. »



Pascal HAIRABEDIAN

Les Brasseries Georges - Nice

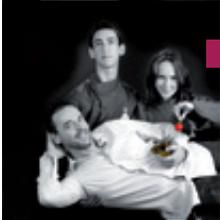
« I use this range of compotées in five original flavours as a base for a multitude of recipes. They can be used as they are or in various preparations, both simple and more elaborate (in a jelly, as ripple in a sorbet, in fillings, in hot sauces, etc.). With their authentic fruit flavours your desserts are sure to be a success! »



Sylvain MATHY

Domaine Archange, 2 Michelin - Le Cannet*

« I like the Ravifruit compotées range because the products are easy to use. The flavours are clean and not too sweet so they lend themselves to a variety of uses (they can be thinned by adding pulp or thickened with a gelling agent). »



Christophe NIEL

Lycée Escoffier - Cagnes sur Mer

« If you are looking for an easy to use, time-saving product but are not prepared to sacrifice fresh fruit quality, look no further than Ravifruit fruit compotées. »



Benoit PERRUCHON-MONGE

Lycée Hôtelier de Monte Carlo - Monaco

« Ravifruit fruit compotées are great to work with. By using them, I know I can rely on the authentic and consistent flavours of fruit which is always picked at its best - a hallmark of professional quality. These compotées are equally successful used as they are to complement a cake, buttery brioche or French toast, cooked in a take - along cake or frozen as a ripple in an ice cream. »



Philippe VEDEL

Lycée Escoffier - Cagnes sur Mer

« Ravifruit fruit compotées give me a certain latitude in my work. I find them particularly useful for making tarts, because they underpin and reinforce the flavours without requiring any extra sugar. With the range of flavours, each dish takes on its own flavour. I find them an excellent compromise between basic puree and whole fruit. »