

R E C I P E   B O O K L E T



# Summer collection

SPOTLIGHT  
ON SUMMER FRUITS



Keep Growing



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**Exceptional chefs**  
inspired by the **finest**  
**summer fruits**





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# STRAWBERRY ALMOND CHARLOTTE

Original recipe by **Christophe NIEL**





RECIPE FOR 2 RINGS Ø 18 H 6 CM

## LADYFINGER SPONGE

EGG WHITES	180
SUGAR	150
FLOUR	75
CORNFLOUR	75
YOLKS	120
TWO PINCHES OF DRIED EGG WHITES	

Beat the liquid and dried egg whites until firm with the sugar.  
 Add the yolks at slow speed.  
 Fold in the sifted flour and cornflour.  
 Pipe a 9 cm wide strip for the edge and 4 bases Ø 18 cm.  
 Sprinkle the sponge mixture twice with icing sugar.  
 Cook immediately at 210°C - 7 minutes.  
 Leave to cool - Cut in half lengthwise.



## STRAWBERRY PRESERVE

RAVIFRUIT STRAWBERRY PURÉE	200
PIECES OF STRAWBERRY	200
GLUCOSE POWDER	60
SUGAR	60
PECTIN NH	6
LEMON JUICE	6

Heat the Ravifruit strawberry purée and the pieces of strawberry.  
 At 40°C add the glucose powder.  
 At 50°C sprinkle/whisk in the sugar and pectin mixture.  
 Boil for one minute.  
 Whisk in the lemon juice off the heat.  
 Pour into 2 rings Ø 18 cm (250 g/ring).

## ALMOND BAVAROISE

MILK	375
ALMOND PASTE 50%	190
SUGAR	30
EGG YOLKS	150
GELATINE	7,5
WATER	40
WHIPPED CREAM	480

Moisten the gelatine in the water (15 minutes).  
 Heat the milk and the almond paste and infuse for one hour.  
 Make a custard.  
 Mix in the gelatine - Pass through a fine sieve.  
 Cover with cling film in contact with the surface - Chill.  
 At 35°C incorporate the loosely whipped cream.  
 Assemble the charlotte immediately.

## STRAWBERRY SYRUP

WATER	160
SUGAR	80
RAVIFRUIT STRAWBERRY PURÉE	80

Boil the water and sugar - leave to cool.  
 Mix with the Ravifruit strawberry purée - set aside.



## PURE FRUIT STRAWBERRY GLAZE

RAVIFRUIT STRAWBERRY PURÉE	400
WATER	240
LEMON JUICE	16
GLUCOSE	130
SUGAR	150
PECTIN NH	9
SORBET STABILIZER	5
COLOURING AS NECESSARY	

Heat the liquids and the glucose to 50°C.  
 Add the pectin + sugar + sorbet stabilizer mixture.  
 Boil for one minute - Transfer to a bowl.  
 Cover with cling film in contact with the surface.  
 Chill at 4°C for at least 4 hours.  
 When using, heat gently, mix thoroughly and glaze at 33°C.

Line the ring with 6 cm high acetate sheeting.  
 Place a disk of moistened sponge in the bottom.  
 Half-fill with bavaroise - Add a second layer of well-moistened sponge.  
 Add the strawberry preserve insert - Finish with the bavaroise and smooth flush with the top of the ring - Freeze.  
 Remove the ring - Glaze all over with strawberry glaze.  
 Place on a gold cardboard disc - Surround with the ladyfinger strip.  
 Decorate as desired: strawberries, wild strawberries and almonds.





# RASPBERRY THERAPY

Original recipe by **Christophe NIEL**





RECIPES FOR 2 RINGS Ø 18 CM HT 4.5 CM

ENTREMET



## RASPBERRY SPONGE

RAVIFRUIT RASPBERRY PURÉE	250
POWDERED EGG WHITES	40
SUGAR	200
EGG YOLKS	35
GROUND ALMONDS	87
FLOUR	88
BAKING POWDER	2
COLD MELTED BUTTER	50

Beat the Ravifruit raspberry purée, powdered egg whites and sugar for 10 minutes at medium speed.

Add the egg yolks at very slow speed.

Using a scraper, fold in the flour sieved with the baking powder and ground almonds.

Finish with the cold melted butter – Spread over ½ baking sheet immediately.

Bake for 8 minutes at 200°C – Allow to cool.

Cut out 4 raspberry sponge bases Ø 16.



## RASPBERRY CONFIT

RAVIFRUIT RASPBERRY PURÉE	190
RASPBERRIES	185
ATOMIZED GLUCOSE	55
SUGAR	60
PECTIN NH	6
LEMON JUICE	4

Heat the Ravifruit raspberry purée.

At 40°C add the atomized glucose and whisk.

At 50°C whisk in the sugar and pectin mixture.

Boil for one minute – add the lemon juice off the heat.

Pour onto the raspberry sponge in Ø 16 rings (250 g/ring).

Put in the freezer.



## RASPBERRY MOUSSE

RAVIFRUIT RASPBERRY PURÉE	400
200 BLOOM POWDERED GELATINE	9
CAROB GUM	5
ITALIAN MERINGUE	110
LOOSELY WHIPPED CREAM	160

Moisten the gelatine with 1/3 of the thawed Ravifruit raspberry purée (20 minutes).

Heat this mixture to 45°C.

Incorporate the remaining purée and the carob gum – Blend.

At 40°C pour into the meringue and finish with the loosely whipped cream.

Use immediately.

## ITALIAN MERINGUE

EGG WHITES	60
SUGAR	100
WATER	25

Heat the water and sugar to 118°C.

Gently pour onto the whipped egg whites.

Continue beating at medium speed until it cools to 30°C.



## PURE FRUIT GLAZE

RAVIFRUIT RASPBERRY PURÉE	155
WATER	80
GLUCOSE	45
SUGAR	45
PECTIN NH	3
SORBET STABILIZER	2

Heat the liquids and the glucose to 50°C.

Add the sugar, stabilizer and pectin mixed together.

Boil for one minute – Cover with cling film in contact with the surface and chill for at least 4 hours.

Reheat, blend and use at 40°C.

## ASSEMBLY

Line the 4.5 cm high rings with acetate sheets.

Place a raspberry sponge in the bottom, add the mousse and cover the sides using a palette knife.

Insert the frozen sponge disc with the raspberry confit.

Smooth with the mousse – Place in the freezer – Remove the ring.

Glaze with the pure fruit glaze.

Decorate as desired: raspberries, sponge mixture from a siphon, powdered macaroons, oxalis leaves and cubes of raspberry marshmallow (Signature).





# BLACKCURRANT FLAN

Original recipe by **Christophe NIEL**





RECIPE FOR 1 FLAN Ø 18 HT 4 CM

## FLAN

## SWEET SHORTCRUST PASTRY

FLOUR	150
BUTTER	75
ICING SUGAR	60
WATER	25
1 PINCH SALT	

Lightly mix all the ingredients together.

Add the water – Knead just to combine.

Finish by lightly kneading on the counter.

Roll out to a thickness of 3 mm between two sheets of parchment paper – Chill.

Line the mould, prick and chill for at least 15 minutes.

You can also use puff pastry trimmings.

## FLAN MIXTURE

RAVIFRUIT BLACKCURRANT PURÉE	400
WHOLE MILK	200
CREAM	65
SUGAR	105
EGGS	105
CUSTARD POWDER	50
FINE SEA SALT	1

Bake the pastry shell blind for 20 minutes at 170°C – Allow to cool.

Heat the Ravifruit blackcurrant purée with the milk and half the sugar.

Beat the eggs with the rest of the sugar and the salt.

Add the custard powder, mix thoroughly and add the cream.

Pour a little of the boiling blackcurrant purée into the mixture to facilitate mixing.

Add to the saucepan stirring.

Boil for 1 minute and then immediately transfer to the precooked flan shell.

Allow to cool before cooking.

Bake for 35 to 40 minutes at 170°C.

Allow to cool – remove from the mould – lightly coat with neutral mirror glaze.



# RED FRUIT PAVLOVA CAKE

Original recipe by **Philippe RIGOLLOT**





## FRENCH MERINGUE

EGG WHITES	60
SUGAR	60
ICING SUGAR	60

Beat the egg whites and sugar until stiff. Fold in the sieved icing sugar. Pipe 7 cm Ø meringues with a sultan nozzle. Sprinkle with icing sugar and cook at 90°C for an hour and a half to two hours. Set aside in a dry place.

## VANILLA AND MASCARPONE CREAM

CREAM (35% FAT) - 1	56
MASCARPONE	56
SUGAR	14
200 BLOOM POWDERED GELATINE	1.13
WATER	6
VANILLA POD	0.85
CREAM (35% FAT) - 2	226

Rehydrate the gelatine. Heat the cream (1) to 50°C with the sugar and the vanilla pods, add the rehydrated gelatine. Pour onto the mascarpone and the second lot of cream (2), blend and chill for at least 12 hours. Whisk before using.



## WILD BERRY AND RED FRUIT CREAM

RAVIFRUIT WILD BERRY AND RED FRUIT PURÉE	149
SUGAR	19
NH PECTIN	2.81
64G STABILIZER	1
EGG YOLKS	19
BUTTER	30

Mix the sugar, pectin and ice-cream stabilizer. Heat the Ravifruit wild berry and red fruit purée and egg yolks to 45°C. Sprinkle in the dry mixture. Cook to 85°C. Cool to 40°C, mix thoroughly adding the softened butter. Keep at 4°C.

## RED FRUIT PRESERVE

RAVIFRUIT WILD FRUIT AND RED FRUIT PURÉE	95
MIXED RAVIFRUIT IQF RED FRUIT	35
SUGAR	35
NH PECTIN	2.4
LEMON JUICE	4

Heat the Ravifruit wild berry and red fruit purée and the mixed IQF red fruit to 40°C, then add the sugar and pectin mixture. Bring briefly to the boil then add the lemon juice. Refrigerate and mix thoroughly before use.

Turn the meringues over.  
Pipe some red fruit cream in the centre, and insert a little of the preserve.  
Arrange berries around the cream.  
Place a 5.5 cm Ø white chocolate disc on top.  
Pipe the whipped cream on a plastic sheet on a baking sheet with a sultan nozzle and blast freeze.  
Coat with neutral glaze using a spray gun.  
Place this whipped cream on the white chocolate disc.  
Finish by filling the centre with preserve, then decorate with berries.



# RHUBARB STRAWBERRY VANILLA MACARONNADE

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Original recipe by **Philippe RIGOLLOT**





## MACAROON DOUGH

ICING SUGAR	132
GROUND ALMONDS	132
WATER	29
SUGAR	116
STRAWBERRY RED COLOURING	0.1
CHERRY RED COLOURING	0.02
EGG WHITES	47
DRIED EGG WHITES	0.44
EGG WHITES	43

Combine the icing sugar and ground almonds.

Cook the water, sugar and colouring to 115°C in a saucepan.

Pour onto the whipped egg white and dried egg white and continue beating until the mixture has cooled to 50°C.

Mix the equal quantity mixture with the 43 g of liquid egg white, then loosen the mixture by gradually adding the Italian meringue.

Using a 10 mm, 16 cm diameter stencil, pipe 4 macaroon shells.

Leave to form a crust for 20/30 minutes and then cook at 140°C for 12/15 minutes. Set aside.

## RHUBARB/STRAWBERRY MARMALADE

RHUBARB	175
STRAWBERRY	100
SUGAR	55
LEMON JUICE	8
200 BLOOM POWDERED GELATINE	2.15
RAVIFRUIT STRAWBERRY PURÉE	20

Wash the fruit and cut the rhubarb into 1 cm sections, hull the strawberries and cut them in half. Mix with the sugar and lemon juice.

Place in a sieve and leave to drain for 24 hours.

Rehydrate the gelatine with the Ravifruit strawberry purée.

Collect the juice and reduce it by half. Add the fruit and stew over low heat.

Add the rehydrated gelatine and keep chilled at 4°C.

## VANILLA CREAM

### Pastry cream

MILK POWDER (0% FAT)	12
EGG YOLKS	12
SUGAR	12
CUSTARD POWDER	6
VANILLA POD	1.12

### Custard

CREAM (35% FAT)	130
SUGAR	24
EGG YOLKS	12
XANTHAN	0.24
WATER	48
200 BLOOM POWDERED GELATINE	2.88
MASCARPONE	120

Make the pastry cream and then the custard.

Add the rehydrated gelatine, pass the custard through a fine sieve onto the pastry cream, then add the mascarpone and mix them all together thoroughly. Chill.

Whisk to obtain a smooth texture before piping.

Turn over two macaroon shells and seal them with a 50/50 mixture of white chocolate and cocoa butter. Pipe the vanilla cream around the edges of the two shells and a thin layer on the base.

Fill the centre with the rhubarb/strawberry marmalade, add some fresh strawberry halves, then cover with the other macaroon shell.

Chill at 4°C for at least 4 hours.

For the decoration, make a circular band of strawberry-chocolate, then fill the centre with strawberry halves and pieces of poached rhubarb.



# APRICOT ROSEMARY BURGER

Original recipe by **Philippe RIGOLLOT**





## APRICOT COMPOTÉE

RAVIFRUIT APRICOT PURÉE	79
DRIED APRICOTS	79
RAVIFRUIT IQF APRICOT HALVES	79
SUGAR	9
NH PECTIN	1.85
LEMON JUICE	3

Poach the dried apricots in water for 10 minutes. Drain, rinse in cold water. Finely dice them and place them in a saucepan with the IQF apricot halves cut into quarters; cook over gentle heat, then add the sugar and pectin mixture stirring and bring to the boil. Add the lemon juice at the end. Leave to cool.

## BRIOCHE DOUGH

T45 BREAD FLOUR	64
T55 FLOUR	64
SALT	2,56
SUGAR	19
EGGS	77
YEAST	5
BUTTER	64
WHOLE MILK	4

Knead all the ingredients except the butter and the milk for 5 minutes on medium speed. Add the butter in two stages. Stop when the dough comes away from the sides of the mixing bowl. Add the milk and turn out onto a floured sheet. Temperature at the end of kneading: 24°C. Chill immediately for 24 hours, then knock down and form 25 g balls. Roll out slightly and place in 7 cm diameter rings, brush with egg wash and leave to rise for two hours at 25/28°C. Bake for 6/8 minutes at 190°C. Remove the rings when cool.

## WHIPPED WHITE CHOCOLATE-ROSEMARY GANACHE

CREAM (35% FAT)	174
INVERTED SUGAR	17
GLUCOSE	17
WHITE COUVERTURE CHOCOLATE	58
COCOA BUTTER	20.3
CREAM (35% FAT)	260
ROSEMARY	7

Infuse the rosemary in the 260 g of cold cream overnight. Bring the cream, inverted sugar and glucose mixture to the boil. Slowly pour the boiling mixture onto the melted couverture and the cocoa butter mixing at the centre to start the emulsion with a shiny, elastic "nucleus". Gradually add the rest of the liquid. Blend for thorough emulsification. Add the infused, strained cold cream and blend again. Chill and leave to crystallize, ideally overnight. Whisk and then pipe the ganache into 7 cm discs with a hole in the centre. Freeze.

## APRICOT JELLY

RAVIFRUIT APRICOT PURÉE	160
AGAR-AGAR	2
SUGAR	26
200 BLOOM POWDERED GELATINE	2
RAVIFRUIT APRICOT PURÉE	14

Heat the Ravifruit apricot purée to 50°C then add the sugar and agar-agar mixture, bring briefly to the boil and add the rehydrated gelatine to the 14 g of apricot purée. Pour into a 30x22.5 cm frame, chill, cut into 7.5 cm squares.

## APRICOT PRESERVE

RAVIFRUIT APRICOT PURÉE	78
RAVIFRUIT IQF APRICOTS	78
SUGAR	24
ATOMIZED GLUCOSE	24
NH PECTIN	2.51
LEMON JUICE	2

Heat the Ravifruit apricot purée, lemon juice and Ravifruit IQF apricot pieces to 40°C. Pour in the sugar, atomized glucose and NH pectin mixture. Bring briefly to the boil. When cold, mix thoroughly before use.

Cut the brioche buns in half, use a brush to moisten the halves with apricot purée. Spread some apricot preserve on the brioche base. Make chocolate shavings with white chocolate coloured green spread on a warm baking sheet that is then chilled. Place them on the preserve, sticking out slightly over the brioche base. Glaze the edges of the whipped rosemary ganache discs, roll them in sponge crumbs and place them on the green chocolate shavings. Garnish with apricot compotée in the centre, cover with the jelly square and finish with the top of the brioche bun, lightly glazed and decorated with an apricot segment.



# BLACKBERRY BLUEBERRY & BLACKCURRANT THE 3 B'S

Original recipe by **Marike VAN BEURDEN**





RECIPE FOR 3 ENTREMET FOR 10 PERSONS

**LACTOSE FREE - GLUTEN FREE****BLACKBERRY SPONGE (1 TRAY)**

RAVIFRUIT BLACKBERRY PURÉE	260
WATER	120
ALBUMIN	35
SUGAR	130
GLUTEN FREE FLOUR	90
POTATO PROTEIN	5
BAKING POWDER	4
SUNFLOWER OIL	15

Whip up the Ravifruit blackberry purée with the water, albumin and sugar. Add the flour, protein and baking powder. Followed by the sunflower oil. Spread out on a silpat (60x40) and bake at 165°C for 7-8 minutes. Cut squares 12x12 cm (+/- 55 g baked sponge each cake).

**BLACKBERRY & BLACKCURRANT CREAM**

RAVIFRUIT BLACKBERRY PURÉE	250
RAVIFRUIT BLACKCURRANT PURÉE	50
AGAR-AGAR	1,5
NH PECTIN	3,5
SUGAR	15

Premix the sugar with the agar-agar and pectin. Warm up the Ravifruit blackberry and blackcurrant purées till 40°C. Add the pre-mixture and bring to boil. Pour into a silicon mat on 1 cm height. Freeze and cut in squares of 11x11 cm (+/- 90g each cake).

**BLACKBERRY MARMALADE**

RAVIFRUIT IQF BLACKBERRY	300
SUGAR	30
NH PECTIN	5

Heat up the Ravifruit IQF blackberry till 40°C. Add in the premixed sugar and pectin. Bring to boil and cool down before placing 100 g on top of the frozen fruit cream.

**BLACKBERRY, BLACKCURRANT & LEMONGRASS MOUSSE (LACTOSE FREE)****• Infused purée**

RAVIFRUIT BLACKBERRY PURÉE	500
RAVIFRUIT BLACKCURRANT PURÉE	250
CHOPPED LEMON GRASS	50

Heat up the Ravifruit blackberry and blackcurrant purées, add the lemon grass and infuse for 5 hours. Strain.

**• Italian meringue**

INFUSED PURÉE	200
ALBUMIN	15
INFUSED PURÉE	50
SUGAR	100

Mix the albumin with the infused purée (200 g) and whip up till a firm meringue. In the same time heat up the infused purée (50 g) with the sugar and boil till 118°C. Pour the syrup slowly on top of the meringue and whip till almost cold. Rescale to be used for the mousse.

**MOUSSE**

ITALIAN MERINGUE	200
INFUSED PURÉE	200
INULIN	60
GELATINE POWDER	8
RAVIFRUIT LEMON PURÉE	10

Rehydrate the gelatine with a part of the purée. The rest of the purée mix with the Ravifruit lemon purée and blend in the inulin (by use of hand blender). Melt the gelatine and add to the purée mixture. Mix in three times with the meringue and pipe into the moulds 130 g. Press inside the frozen fruit filling, add 40 g mousse and close with the sponge. Place for minimum 6 hours in the fridge, for the inline to be activated before placing in the freezer.

**BLACKBERRY & BLUEBERRY GLAZING**

RAVIFRUIT BLACKBERRY PURÉE	230
RAVIFRUIT BLUEBERRY PURÉE	230
GLUCOSE	130
NH PECTIN	9
SUGAR	130
SORBET STABILIZER	5
WATER	240

Heat the Ravifruit blackberry and blueberry purées, the glucose and the water to 50°C. Whisk in the sugar, pectin and sorbet stabilizer mixture. Boil for 1 minute. Chill for at least 4 hours. Reheat, blend and use at 39-40°C.

**CRUMBLE (GLUTEN AND LACTOSE FREE)**

VEGAN BUTTER	90
GLUTEN FREE FLOUR	120
SUGAR	50
EGGS	20

Mix all ingredients till a crumble and bake at 150°C for 15 minutes till golden brown. Once cooled down add 25 g melted vegan butter and press in the squares. Let in set before placing in the glazed cake on top.

Pipe 130 g of the mouse into the mould (Gem 600) and cover the sides of the moulds. Press in the fillings, add 40 g of the mousse and close with the sponge. Glaze with the glazing at 39°C and place onto the crumble. Decorate with the fruits and lemongrass.





# RASPBERRY, CRANBERRY & HIBISCUS ECLAIR

Original recipe by **Marike VAN BEURDEN**





## ECLAIR

BUTTER	250
MILK	250
WATER	250
SALT	10
SUGAR	10
FLOUR T55	250
EGGS	400

Bring to boil the butter, water, milk, salt & sugar.

Off the fire add the flour and mix well.

Cook well on the fire and transfer to the tabletop mixer.

Add the eggs little by little.

Pipe on top of the baking tray 14 cm long and sprinkle lightly with the icing sugar.

Bake by preference in the deck oven at 180°C for about 50-55 minutes.

Cool down before filling.

## RASPBERRY MARMALADE

RAVIFRUIT IQF RASPBERRY	300
SUGAR	30
NH PECTIN	4

Heat up the Ravifruit IQF raspberry till 40°C.

Add in the premixed sugar and pectin.

Bring to boil and cool down before using in the eclair (15 g each eclair).



## FRUITY CRÉMEUX

RAVIFRUIT RASPBERRY CRANBERRY HIBISCUS PURÉE	330
SUGAR	30
NH PECTIN	9
ICE CREAM STABILIZER	2.5
EGG YOLKS	45
BUTTER	70

Mix the sugar, pectin and ice-cream stabilizer.

Heat the Ravifruit raspberry cranberry hibiscus purée and egg yolks to 45°C.

Incorporate the mixture of powders, sprinkling like fine rain.

Cook everything to 85°C.

Cool to 35-40°C, to get the best result, leave to "mature" for at least 30 minutes before incorporating the softened butter.

## FRUIT CHANTILLY

## • Raspberry, cranberry &amp; hibiscus gel

RAVIFRUIT RASPBERRY CRANBERRY HIBISCUS PURÉE	500
GELCREM COLD (MODIFIED STARCH)	40

Blend both ingredients together until smooth in a blender.

## • Chantilly

FRUIT GEL	210
WHIPPED CREAM	90

Mix both elements together. Place with a spatula on the eclairs and freeze just shortly till the outside of the cream is frozen.



## RASPBERRY, CRANBERRY &amp; HIBISCUS GLAZING

RAVIFRUIT RASPBERRY CRANBERRY HIBISCUS PURÉE	320
GLUCOSE	130
NH PECTIN	9
SUGAR	130
SORBET STABILIZER	5
WATER	320

Heat the Ravifruit raspberry cranberry hibiscus purée, the glucose and the water to 50°C.

Whisk in the sugar, pectin and sorbet stabilizer mixture.

Boil for 1 minute. Chill for at least 4 hours.

Reheat, blend and use at 39-40°C.

Make three little holes on the top of the eclair.

Fill alternated with the crèmeux about 15 g and the marmalade about 15 g each.

Pipe the chantilly on top of the eclair and freeze slightly (enough to dip the eclair in the glazing).

Heat up the glazing till 39-40°C and tip the frozen cream in there.

Decorate with dried flowers and cranberries.





# APRICOT & ROSEMARY ECLAIR

Original recipe by **Marike VAN BEURDEN**





## ECLAIR

BUTTER	250
MILK	250
WATER	250
SALT	10
SUGAR	10
FLOUR T55	250
EGGS	400

Bring to boil the butter, water, milk, salt & sugar.  
Off the fire add the flour and mix well.  
Cook well on the fire and transfer to the tabletop mixer.  
Add the eggs little by little.  
Pipe on top of the baking tray 14 cm long and sprinkle lightly with the icing sugar.  
Bake by preference in the deck oven at 180°C for about 50-55 minutes.  
Cool down before filling.

## INFUSED APRICOT PURÉE

RAVIFRUIT APRICOT PURÉE	500
FRESH ROSEMARY	30

Hot infusion; Infusion time 4 hours.  
Strain.



## CRÉMEUX APRICOT & ROSEMARY

INFUSED APRICOT PUREE	330
SUGAR	30
NH PECTIN	8
ICE CREAM STABILIZER	2.5
EGG YOLKS	45
BUTTER	70

Mix the sugar, pectin and ice cream stabilizer.  
Heat the purée and the egg yolks to 45°C.  
Incorporate the mixture of powders, sprinkling like fine rain.  
Cook everything to 85°C.  
Cool to 35-40°C, to get the best result, leave to "mature" for at least 30 minutes before incorporating the softened butter.

## APRICOT MARMALADE

INFUSED APRICOT PUREE	50
RAVIFRUIT IQF APRICOT HALVES	300
NH PECTIN	3
SUGAR	35

Heat up the purée and Ravifruit IQF apricot till 40°C.  
Add in the premixed sugar and pectin.  
Bring to boil and cool down before using in the eclair.

## APRICOT CHANTILLY

### • Apricot gel

INFUSED APRICOT PUREE	500
GELCREM COLD (MODIFIED STARCH)	35

Blend both ingredients together until smooth in a blender.

### • Chantilly

APRICOT GEL	150
WHIPPED CREAM (STRONGLY WHIPPED)	50

Mix both elements together.  
Pipe lines and freeze.



## APRICOT GLAZING

RAVIFRUIT APRICOT PURÉE	425
GLUCOSE	130
NH PECTIN	9
SUGAR	130
SORBET STABILIZER	5
WATER	220
LEMON JUICE	20

Heat the Ravifruit apricot purée, the glucose and the lemon juice to 50°C.  
Whisk in the sugar, pectin and sorbet stabilizer mixture.  
Boil for 1 minute. Chill for at least 4 hours.  
Reheat, blend and use at 39-40°C.

Make three little holes on the top of the eclair.  
Fill alternated with the cream about 15 g and the marmalade about 15 g each.  
Pipe the chantilly on top of the eclair and freeze slightly (enough to dip the eclair in the glazing).  
Heat up the glazing till 39-40°C and tip the frozen cream in there.  
Decorate with the apricot & rosemary.





# STRAWBERRY & BASIL TART

Original recipe by **Marike VAN BEURDEN**





## TART DOUGH

BUTTER	200
ICING SUGAR	180
EGG YOLKS	180
FLOUR	480

Soften the butter. Add the icing sugar. Add yolks little by little. Finish by adding the flour.  
Only turn on first speed to avoid to gluten forming (normal flour).  
Roll out on 2.5 mm and freeze.  
Line the tart 21 cm Ø. Bake 12 minutes at 150°C.  
Then add the almond cream and frozen strawberries.  
Bake another 10 minutes till golden brown.

## ALMOND CREAM

EGGS	200
BUTTER	250
SUGAR	250
ALMOND POWDER	250
RHUM (OPTIONNEL)	10

Soften butter, add the sugar & almond powder.  
Followed by the eggs and rhum.  
Place in a piping bag, pipe +/- 175 g in each tart.  
On top of the almond cream place 100 g IQF strawberries frozen (preference the smaller once).

## STRAWBERRY & BASIL COMPOTÉE

RAVIFRUIT STRAWBERRY WITH BASIL PURÉE	375
DRIED GLUCOSE	55
SUGAR	55
NH PECTIN	6
LEMON JUICE	4

Premix the sugar with the NH pectin.  
Heat up the Ravifruit strawberry with basil purée and the dried glucose together and bring to 40C, pour in the premix of the pectin and sugar.  
Bring to boil, and set aside to cool down.  
Once cooled, blend with 25 g fresh basil leaf.  
Mix 200 g fresh strawberry brunoise with 120 g of the compotée each tart (+/- 300 g in each tart).

## STRAWBERRY & BASIL MOUSSE (LACTOSE FREE)

### • Strawberry & basil italian meringue

RAVIFRUIT STRAWBERRY WITH BASIL PURÉE	200
ALBUMIN	15
RAVIFRUIT STRAWBERRY PURÉE	50
SUGAR	100

Mix the albumin with the Ravifruit strawberry with basil purée and whip up.  
In the same time heat up the Ravifruit strawberry purée with the sugar till 118°C.  
Pour on top of the meringue and whip till almost cold.  
Rescale.

### • Mousse

STRAWBERRY & BASIL ITALIAN MERINGUE	200
RAVIFRUIT STRAWBERRY PURÉE	200
INULIN	60
GELATINE POWDER	8
RAVIFRUIT LEMON PURÉE	10

Rehydrate the gelatine with a part of the Ravifruit strawberry purée.  
The rest of the purée mix with the Ravifruit lemon purée and blend in the inulin (by use of hand blender).  
Melt the gelatine and add to the purée mixture.  
Mix in three times with the meringue and pipe into the moulds.  
Place for minimum 6 hours in the fridge, for the inline to be activated before placing in the freezer.

## STRAWBERRY GLAZING

RAVIFRUIT STRAWBERRY PURÉE	400
GLUCOSE	130
NH PECTIN	9
SUGAR	130
SORBET STABILIZER	5
WATER	240
LEMON JUICE	16

Heat the Ravifruit strawberry purée, the glucose, the water and the lemon juice to 50°C.  
Whisk in the sugar, pectin and sorbet stabilizer mixture.  
Boil for 1 minute. Chill for at least 4 hours.  
Reheat, blend and use at 39-40°C.

Fill the baked tart with the compotée, about 300 g.  
Take the mousse out of the freezer and glaze at 39°C.  
Place the glazed mousse on the compotée straight after glazing.  
Decorate the tart with the strawberries and wild strawberries.





# BERGAMOTE, RASPBERRY TART

Original recipe by **Jean-François DEVINEAU**





RECIPE FOR 3 TART - 18 CM DIAM

TART

## SABLE DOUGH

BUTTER	150
ICING SUGAR	70
WHOLE EGGS	20
CAKE FLOUR	230
SALT	1

Mix all ingredients together.  
Keep the dough 1 hour in refrigerator.  
Rolling 3 tart and keep in freezer.

## RASPBERRY ALMOND CREAM

BUTTER	150
ICING SUGAR	150
WHOLE EGGS	150
ALMOND POWDER	120
CAKE FLOUR	45
RAVIFRUIT IQF RASPBERRY CRUMBS	90

Mix all ingredients at room temperature in mixer.  
Finish with IQF raspberry crumbs, pour the cream inside the rolling tart and bake in oven at 170°C for 20-25 minutes.



## RASPBERRY CONFIT

RAVIFRUIT RASPBERRY PURÉE	190
RAVIFRUIT IQF RASPBERRY CRUMBS	190
DRY GLUCOSE	60
SUGAR	55
NH PECTIN	6
LEMON JUICE	4

Warm IQF Raspberry crumbs and Ravifruit raspberry purée to 40°C.  
Add the dry glucose and mix. At 50°C add the sugar mixing with NH pectin.  
Mix and cook to 85°C for 1 minute add lemon juice.  
Colder down at 4°C and keep in refrigerator for 4 hours minimum.  
Mixing well before to use.



## BERGAMOT CREAMY

RAVIFRUIT BERGAMOT PURÉE	300
WATER	300
EGG YOLKS	90
SUGAR	120
NH PECTIN	20
ICE CREAM STABILIZER	12
BUTTER	140

Mix the sugar, pectin and stabilizer together.  
Warm the Ravifruit bergamot purée, water and egg yolks to 45°C.  
Pour the dry ingredients inside, mixing and cook to 85°C.  
Colder down to 35-40°C. Add the soft butter and mix with hand blender.  
Pour on silicone molds and freeze in blast freezer.



## PASSION FRUIT BERGAMOT GLAZE

RAVIFRUIT BERGAMOT PURÉE	100
RAVIFRUIT PASSION FRUIT PURÉE	75
WATER	65
GLUCOSE	55
SUGAR	50
NH PECTIN	6
SORBET STABILIZER	1

Warm Ravifruit bergamot and passion fruit purée with water and glucose to 50°C. Add the mix of sugar, NH pectin and stabilizer.  
Mixing and boil for 1 minute.  
Colder down to 4°C and keep in refrigerator 4 hours minimum before to use.  
Warm to 35-40°C before to glaze.

## RASPBERRY MERINGUE

SUGAR	115
GLUCOSE	15
EGG WHITE	30
RAVIFRUIT RASPBERRY PURÉE	50

Cook Ravifruit raspberry purée, sugar and glucose to 121°C.  
Pour on the foamy egg whites and colder down in mixer on middle speed.  
Using immediately.

Glaze the frozen bergamot creamy.  
On the cold tart, pour raspberry confit and in middle add the bergamot creamy.  
Decorate with confit, raspberry meringue and fresh raspberries.



# NAKED CAKE COCONUT, PINEAPPLE, LIME

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Original recipe by **Christophe NIEL**





RECIPE FOR 8 PERSONS - Ø 18 H 6 CM

BIRTHDAY  
CAKE

## ALMOND DACQUOISE - COCONUT - LIME

EGG WHITE	200
SUGAR	200
GROUND ALMONDS	100
GRATED COCONUT	100
FLOUR	25
LIME ZEST	15

Combine the icing sugar, ground almonds, sifted flour.  
Beat the egg whites with the sugar in three stages for 10 minutes at medium speed.  
Gently add the dry ingredients to the whipped egg whites.  
Finish with the zests.  
Pipe four 18 cm diameter discs.  
Bake at 175°C for 15 minutes.

## PINEAPPLE COMPOTÉE

BROWN SUGAR	50
BUTTER	30
RAVIFRUIT PINEAPPLE PURÉE	375
PECTIN NH	8
SUGAR	15
RAVIFRUIT IQF PINEAPPLE	230
LIME ZEST	10
RAVIFRUIT LIME PURÉE	50

Cook the brown sugar and butter to a caramel.  
Add the Ravifruit IQF pineapple cut into 1 cm cubes and cook for 10 minutes.  
Heat the Ravifruit pineapple purée separately.  
At 50°C whisk in the pectin NH mixed with the sugar.  
Boil for one minute.  
Add the pineapple to the caramel and return to the boil.  
Finish with the Ravifruit lime purée and zest - Chill.

## COCONUT WHIPPED CREAM

RAVIFRUIT COCONUT PURÉE	500
COCONUT CREAM	300
SUGAR	100
MASCARPONE	280
GELATINE POWDER	16
MALIBU	40
CREAM	875

Rehydrate the gelatine in the Ravifruit coconut purée for 15 minutes.  
Heat the gelatine and purée mixture with the sugar to 50°C.  
Add all the other ingredients.  
Thoroughly mix together.  
Refrigerate until the next day.  
Whisk gently to a whipped cream texture.

## PINEAPPLE PAPER

RAVIFRUIT PINEAPPLE PURÉE	225
ISOMALT SUGAR	25

Heat the listed ingredients to melt the isomalt.  
Spread the mixture thinly on a Silpat® sheet.  
Bake at 90°C for about an hour and a half.  
Cut when hot and model the desired shapes.

## ASSEMBLY

Take a very high 18 cm diameter cake ring.  
Place a sponge disc in the bottom - Cover with 350 g of pineapple compotée.  
Beat the coconut cream to a whipped cream texture and make a 350 g layer.  
Add another sponge disc and then another 350 g of coconut whipped cream.  
Alternate another sponge disc, 350 g of pineapple compotée and 350 g of coconut whipped cream.  
Finish with the fourth sponge disc, smooth the top with a thin layer of coconut cream chill until set.  
Remove the ring - Lightly cover the sides and smooth with coconut cream.  
  
Decoration: make round pineapple slices with the pineapple paper.



# KALAMANSI, HAZELNUT TEA CAKE

Original recipe by **Jean-François DEVINEAU**





## TEA CAKE

### Dough 1

RAW BROWN SUGAR	75
WHOLE EGGS (2)	100
EGG YOLKS (1/2)	10
CAKE FLOUR	110
HAZELNUT PASTE	20
BAKING POWDER	3
HAZELNUT OIL	90

### Dough 2

RAW BROWN SUGAR	85
WHOLE EGGS (2)	100
EGG YOLKS (1/2)	10
CAKE FLOUR	120
BAKING POWDER	3
GRAPE SEED OIL	90
RAVIFRUIT KALAMANSI PURÉE	60

### For option 1 and 2

Miw with paddle, sugar, eggs and egg yolks.

Add hazelnut oil for recipe 1 and grape seed oil for recipe 2.

Add sifted cake flour with baking powder - Hazelnut paste for recipe 1.

Add kalamansi purée for recipe 2.

Pour the 2 dough in different piping bag.

Garnish alternating with the 2 dough.

Bake at 160°C for 30 à 40 minutes depend of the oven.

## KALAMANSI JELLY

RAVIFRUIT KALAMANSI PURÉE	250
WATER	100
GLUCOSE	130
SUGAR	130
NH PECTIN	10

In a pan pour the Ravifruit kalamansi purée with glucose and water.

Warm to 40°C and add the mix of sugar and NH pectin.

Boil for 1 minute. Pour in bowl, cover with plastic wrap

and keep in refrigerator for 4 hours minimum.

Using the jelly between 35-40°C.

Dip the tea cake in 1/3 of the higher few times.  
Decorate with hazelnut.



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