



RECIPE BY THIERRY BAMAS

# Panama Dessert

Recipe in 6 steps



Recipe for a 57/37cm frame divided into 12 desserts for 6 ppl. and 1 for 8 ppl.

1

## Almond crumble

Flour	120g	23.4 %	Mix all the ingredients together.
Ground almonds	150g	29.3 %	Sift.
Sugar	120g	23.4 %	Bake at 160°C for approx. 20 minutes.
Softened butter	120g	23.4 %	
Salt	1g	0.1 %	
Total	511g	100%	

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## Praliné crisp (1500g/frame)

Almond crumble	430g	27.4 %	Melt clarified cocoa butter and Tannea® milk couverture together at 60/65°C.
Feuillettine flakes	210g	13.4 %	Pour on top of the crumble, feuillettine, hazelnut paste and praline mixture.
HAZELNUT PRALINE 50% Smooth	280g	17.8 %	
PURE HAZELNUT PASTE 100%	260g	16.6 %	Gently combine and pour onto a frame (585 x 385 x 3.5cm) lined with a guitar sheet.
Clarified cocoa butter	215g	13.7 %	
Milk chocolate TANNEA 43%	170g	10.8 %	
Total	1565g	100%	

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## Deltora chocolat biscuit - 1 tray weight 1200 g

Egg whites	315g	26.4 %	Whisk egg whites with sugar and inverted sugar, melt couverture at 50°.
Caster sugar	335g	28.1 %	Add ground almonds to the meringue and finish with the pre-blended couverture in part of the meringue.
Inverted sugar	40g	3.3 %	
Ground almonds	275g	23.0 %	Bake in a 1200g tray for 10 mins at 180°.
Dark chocolate DELTORA 70%	225g	18.8 %	
Salt	2g	0.1 %	
Total	1192g	100%	

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## Flower sorbet - 2500 g per frame

Water	410g	13.6 %	Boil water to 45°C, add sugar mixture to stabiliser, bring to 85°C.
Sucrose	410g	13.6 %	Add purées to the chilled syrup and blend.
Spray-dried glucose	205g	6.8 %	Maintain Brix at 32 and churn.
Sorbet stabiliser	7g	0.2 %	
Passion fruit pulp	171g	5.7 %	
Mango pulp	780g	26.0 %	
MUCICAO	500g	16.6 %	

Fresh and ripe banana	513g	17.1 %
Total	2996g	100%

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## Deltora chocolate ice cream - 2500 g per frame

Milk	1915g	64.1 %	Heat milk and cream with milk powder to 35°C, add the sugar mixture to the blended stabiliser at 45°C, the liquid sugars at 55°C.
Milk powder	110g	3.6 %	
Sugar	175g	5.8 %	
Inverted sugar	120g	4.0 %	Remove some of the liquid and blend with the couverture.
Glucose syrup	90g	3.0 %	Return everything to the remaining liquid and heat to 85°C.
Cream	63g	2.1 %	Chill and leave for 24 hrs.
Blended stabiliser	12g	0.4 %	Blend again and churn.
Dark chocolate DELTORA 70%	500g	16.7 %	
Total	2985g	100%	

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## Hazelnut chantilly

Whipped cream	100g	13.3 %	Whisk the smooth cream and add the meringue immediately.
Hazelnut paste	200g	26.6 %	
Egg whites (Italian meringue)	125g	16.6 %	
Sugar (Italian meringue)	250g	33.3 %	
Water	75g	10.0 %	
Total	750g	100%	