

so good..

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ALONGSIDE THE GREAT LADY OF THE FRENCH CUISINE, ANNE SOPHIE PIC, HE HAS FOUND A CREATIVE FREEDOM WHICH ALLOWS HIM TO PROPOSE DIFFERENT COMBINATIONS AND GAMES BETWEEN UNUSUAL TEXTURES AND FLAVORS, FAR AWAY FROM CONVENTIONALISMS TYPICAL OF PASTRY SHOPS.

But he has managed to go further. Helped by his broad pastry and ice cream know-how, he enrobes his creations in an impeccable perfection, elegance and refinement. His desserts are of an extreme beauty, and make up a group of some forty creations with which Emmanuel Ryon, MOF Glacier, crosses the boundaries of haute gastronomie.

'The world of desserts is an amazing world in which there is a lot to explore. A journey which calls for more than one lifetime to make.'

FREEDOM TO CREATE



What is your impression of these first months collaborating with Anne Sophie Pic?

The first months collaborating with Anne Sophie Pic have been thrilling and enriching from a creative point of view. Anne Sophie Pic is a person I admire due to her value as a person and as a professional.

We have created some forty desserts with three conception levels, for Dame de Pic in Paris, one Michelin star, for the restaurant Anne Sophie Pic au Beau Rivage Palace in Lausanne, two Michelin stars, and for the restaurant Pic in Valence, three Michelin stars. We have also renewed the dessert menu of L'Épicerie in Valence. For this establishment, we proposed a range of 12 shop desserts.

Indeed tasty and thrilling. A good year of research!

What is that fruitful language you both have created about?

It is a knowledge exchange between each other which allows us to move forward and create marvelous things. It is truly a fruitful dialogue. From the very first meeting, we take the necessary time we need to think

about the desserts and techniques. We work to be coherent with the rest of dishes in the menu and within each restaurant's universe.

What's the difference between designing new creations for a pastry shop and for a restaurant?

They are two totally different worlds. When creating a dessert for a pastry shop or bakery, we research into a product which needs to be taken away from the shop and be stored. The customer should be able to consume it in the best conditions, and parameters like transportation, packaging and storage have to be considered.

As for the creation of plated desserts, we face a more creative approach as regards of combination of flavors. Some restaurant desserts would be very difficult to put up for sale in a pastry shop. When a customer buys a cake for 6 people, they normally prefer conventional flavors, more accessible and recognizable.

In a restaurant, especially in a gourmand one, we work with immediate textures – cold, hot... I like to use the ice cream techniques, then I obtain ephemeral but extraordinary textures! There are no limits in terms of transportation or packaging.

They are two different trades, due to the concept rather than the techniques, but even so they still complement each other. The world of desserts is an amazing world in which there is a lot to explore. A journey which calls for more than one lifetime to make.

Could you tell us about the three marvelous desserts presented in so good.. magazine?

Myrtille/chartreuse is an extraordinary dessert, of a remarkable excellence and flavor. A perfect balance between wild blueberries, chartreuse and Tahitian and Bourbon vanillas which we have smoked. We wanted a dessert in which seasonal, local ingredients could be found. Chartreuse is a liqueur which I like and with which I worked at the end of the MOF Glacier.

Amande/violette is a wonderful combination of textures and lightness. It is a subtle gathering of almond and violet. The aim was to obtain the textures of a tiramisu with an extreme lightness.

Chocolat/cire d'abeille is the result of unusual combinations like fresh spruce tips, smoked chocolate and beeswax. It is inspired by products that can be found in Switzerland. I love this game of textures and flavors.





LA MYRTILLE DE L'ARDÈCHE ET LA CHARTREUSE VERTE. CRISPY MILK SKIN WITH SMOKED VANILLA, FROZEN CREAM WITH GREEN CHARTREUSE, BLUEBERRY COULIS

light japanese white sponge

- 84 g eggs
- 33 g superfine sugar 1
- 3.5 g salt
- 23 g peanut oil
- 93 g flour
- 3.5 g baking powder
- 126 g egg whites
- 79 g superfine sugar 2

Whisk the egg whites and the second sugar in a mixer. In a bowl, mix the eggs, first sugar, salt and peanut oil and then add the flour and baking powder, previously sifted together. Give a final mix and add the whipped egg whites. Cast 450 g into a 40x60-cm silicone frame. Bake in a 180°C oven, vent open, rapidly reduce to 145°C and bake for 7 minutes. Cover with plastic wrap when removed from the oven and leave to cool.

amaretto punch

- 250 g almond milk infusion
- 50 g Amaretto

Combine all the ingredients.

frozen almond cream

- 420 g almond milk infusion
- 160 g whipped cream
- 40 g superfine sugar
- 4 g stabilizer
- 40 g glucose
- 20 g milk powder, 0% fat
- 40 g vanilla tonka macaron powder
- 2 u vanilla beans

Combine the milk infusion and cream and bring to a boil. Add the mixture of superfine sugar, stabilizer, glucose and milk powder. Cook to 85°C. Add the macaron powder and blitz. Add the vanilla and leave to set for at least 4 hours. Pass through a chinois and churn.

milk, tonka and violet emulsion

- 500 g milk
- 10 g violet syrup Monin
- 10 g violet liqueur
- 1.25 g tonka powder

Heat all the ingredients to 60/70°C, blend and leave to rest for 20 seconds.

almond blancmange siphon

- 600 g almond milk infusion
- 3 u gelatin sheets
- 30 g superfine sugar
- 300 g heavy cream
- 15 g violet liqueur Wolfsberger

Bloom the gelatin in cold water for 20 minutes. In a saucepan, combine the almond milk infusion and superfine sugar and bring to a boil. Add the gelatin, leave to cool and add the whipped cream and violet liqueur. Transfer to a siphon with two cartridges.

almond milk infusion

- 1000 g milk
- 400 g almond paste 60%
- 300 g sliced almond

Place all the ingredients and a vacuum bag and cook in a steam oven for 30 minutes. Leave to cool and allow to infuse for 24 hours.

violet crystal

- 15 u violet flowers
- 33 g egg whites
- 5 g violet syrup Monin
- q.s. superfine sugar

Combine the egg whites and syrup and gently apply the mixture on the flowers. Toss in the sugar and leave to dry.

royal icing for decoration

- 300 g confectioners' sugar
- 60 g egg whites
- 5 g lemon juice

Whisk the egg whites and the sifted confectioners' sugar. Add the lemon juice. Spread evenly on a rhodoid sheet with the help of a spatula, leave to dry and cut into 14-cm pieces. Cut out the center with a 6-cm cutter. Leave to dry again for 12 hours.

violet reduction

violet syrup, violet liqueur.
In a saucepan, reduce the violet syrup to a thick syrup texture, being careful it does not caramelize. Add the violet liqueur to readjust the texture.

for the montage

Fresh tonka bean powder, vanilla and tonka macaron powder, fresh chopped almonds
Place a base of light sponge of 10 cm in diameter. Imbibe with the amaretto punch and freeze. Pipe frozen almond cream buttons on the frozen sponge with the help of a 8-mm piping cone. Sprinkle with the macaron powder and add some fresh chopped almonds. Store in the freezer.

MONTAGE

ON A SOUP PLATE, PLACE THE FROZEN SPONGE DISK AND ALMOND CREAM. APPLY THE BLANCMANGE AND SMOOTH OUT WITH THE HELP OF AN OFFSET SPATULA. GRATE THE FRESH TONKA BEAN ON TOP. PLACE THE HOLED ROYAL ICING DISK. PLACE THE VIOLET REDUCTION BUTTONS, A CRYSTALLIZED VIOLET AND THE TONKA/VIOLET EMULSION RIGHT INSIDE THE HOLE OF THE ROYAL ICING RING.



L'AMANDE ET LA VIOLETE. ALMOND, VIOLET AND TONKA BEAN BLANCMANGE, FROZEN ALMOND CREAM

chocolate sablé

155	g	butter, softened
68	g	confectioners' sugar
1	g	salt
23	g	whole eggs
87	g	almond powder
135	g	flour
7.5	g	baking powder
24	g	cocoa powder

Gently beat the softened butter and confectioners' sugar in a mixer fitted with a paddle. Add the whole eggs, almond powder and salt. Fold in the flour, baking powder and cocoa powder sifted together. Roll out to a thickness of 2 mm and cut into 10-cm pieces. Bake in a 155°C oven, vent open, for 12 minutes. Store in a dry place.

beeswax and cream infusion

300	g	cream
45	g	beeswax
15	g	wax-scented butter

Combine all the ingredients and leave to infuse for 24 in the refrigerator. Strain and reserve. Transfer the butter and wax (30%) to a vacuum bag and cook at 50°C for 24 hours.

beeswax panna cotta

125	g	beeswax and cream infusion
90	g	cream
45	g	forest honey
2	g	gelatin sheet

Bloom the gelatin in cold water for 20 minutes. In a saucepan, combine the cream infusion, cream and honey and heat up to 85°C. Add the hydrated gelatin. Blend and reserve in the freezer.

spruce tip and cream infusion

300	g	cream
60	g	spruce tip
60	g	cocoa nibs
30	g	smoked chocolate

Combine all the ingredients in a vacuum bag and cook in a bain marie at 83°C for 30 minutes. Allow to cool, mix well and pass through a chinois.

beeswax ganache

125	g	beeswax and cream infusion
70	g	Jivara milk couverture
40	g	Guanaja dark couverture
7	g	wax-scented butter
10	g	glucose

Boil the cream infusion and pour over the chopped couvertures. Add the glucose and blitz with a hand blender. Add the butter when the ganache has cooled down to 40°C and blend again.

spruce tip and smoked chocolate mousse

225	g	spruce tip and cream infusion
7	g	gelatin sheets
45	g	superfine sugar
15	g	forest honey
330	g	cream

Combine the cream infusion, sugar and honey and bring to a boil. Add the bloomed gelatin. Leave to cool and add the cream.

wrinkled chocolate

250	g	water
30	g	rice or tapioca flour
30	g	cocoa powder
50	g	superfine sugar
10	g	liquid vanilla

Combine all the ingredients, bring to a boil and blend. Spread the mixture to 5 cm wide and 40 cm long. Bake at 80°C for 13 minutes. Once dry, place round a 10-cm ring, giving it a wrinkled shape. Finish the cooking at 50°C and seal the ends with a water drop. Leave in a dry place overnight.

chocolate glaze

140	g	water
180	g	superfine sugar
60	g	cocoa powder
120	g	cream
10	g	gelatin sheets

Bloom the gelatin in cold water. Combine the water and sugar and bring to a boil. Add the cocoa powder, cream and bloomed gelatin. Reserve. Use the glaze at room temperature (20°C).

montage

Strain 55 g mousse into a lined ring of 10 cm in diameter. Freeze. With the help of a cutter, cut out seven 2.5-wide holes. Freeze again.

FINISHING

COAT THE HOLED DISK WITH THE CHOCOLATE GLAZE AND PLACE ON A CHOCOLATE SABLÉ BASE. PLACE IN THE CENTER OF A PLATE. STRAIN THE BEESWAX PANNA COTTA INTO THREE OF THE HOLES AND INTO THE ONE IN THE MIDDLE. THEN STRAIN THE GANACHE INTO THE THREE REMAINING HOLES. ENCIRCLE WITH THE WRINKLED CHOCOLATE AND GARNISH WITH TWO GOLD BUTTONS.



LE CHOCOLAT GUANAJA ET LA CIRE D'ABEILLE. BEESWAX AND FOREST HONEY GANACHE, LIGHT CREAM AND SMOKED CHOCOLATE

LA MYRTILLE DE L'ARDÈCHE ET LA CHARTREUSE
VERTE. CRISPY MILK SKIN WITH SMOKED VANILLA,
FROZEN CREAM WITH GREEN CHARTREUSE, BLUE-
BERRY COULIS

light japanese white sponge

28	g	eggs
11	g	superfine sugar 1
1	g	salt
8	g	peanut oil
31	g	flour
1.5	g	baking powder
42	g	egg whites
26	g	superfine sugar 2

Whisk the egg whites and the second sugar in a mixer. In a bowl, mix the eggs, first sugar, salt and peanut oil and then add the flour and baking powder, previously sifted together. Give a final mix and add the whipped egg whites. Cast 450 g into a 40x60-cm silicone frame. Bake in a 180°C oven, vent open, rapidly reduce to 145°C and bake for 7 minutes. Cover with plastic wrap when removed from the oven and leave to cool.

blueberries

335	g	blueberries
33	g	superfine sugar
16	g	blackberry liqueur
1	u	Tahitian vanilla bean
1	u	smoked Bourbon vanilla bean

Split the vanilla beans in two. Put all the ingredients and a vacuum bag and cook in a steam oven at 85°C for 30 minutes. Leave to cool and pass through a fine sieve.

blueberry coulis

166	g	blueberry stock
2.5	g	agar agar
1	g	gelatin sheet
10	g	blackberry liqueur

Hydrate the gelatin in cold water for 20 minutes. In a saucepan, combine the blueberry stock and agar agar and bring to a boil, then add the bloomed gelatin. Allow to cool. Mix and add the liqueur. Give a final mix.

frozen cream of chartreuse and smoked vanilla

166	ml	milk
83	ml	liquid cream
13	g	egg yolk
30	g	superfine sugar
20	g	glucose
13	g	milk powder, 0% fat
¼		smoked Bourbon vanilla bean
¼		smoked Tahitian vanilla bean
33	g	chartreuse liqueur

Combine the milk, cream and smoked vanilla beans in a saucepan and bring to a boil. Add the mixture of egg yolks, superfine sugar, glucose and milk powder. Cook to 83°C. Remove the vanilla beans, add the liqueur and mix. Add the vanilla beans again and rapidly cool to 4°C. Leave to mature for at least 4 hours, pass through a chinois and mix. Churn.

chartreuse punch

50	ml	TpT syrup (50 g water, 50 g sugar)
50	ml	water
2.5	ml	chartreuse

Combine all the ingredients and set aside.

FINISHING

SPREAD THE FROZEN VANILLA CREAM IN A 0.5-CM-HIGH FRAME AND FREEZE. SPREAD THE BLUEBERRY SORBET IN A 0.3-CM-HIGH FRAME AND FREEZE. PLACE A SPONGE BASE OF 7 CM IN DIAMETER AND IMBIBE WITH THE CHARTREUSE PUNCH. FREEZE.

PLACE THE IMBIBED SPONGE ON THE BOTTOM OF A 14-CM PLATE, PLACE A 7-CM DISC OF SMOKED VANILLA FROZEN CREAM AND A DISC OF BLUEBERRY SORBET, OF THE SAME SIZE. ADD THE BLUEBERRY COULIS AND TOP WITH SOME FRESH BLUEBERRIES. PLACE SOME COARSE BUTTONS OF SMOKED VANILLA AND COVER WITH THE VANILLA SIPHON. FINISH WITH THE WRINKLED MILK SKIN.

smoked vanilla siphon

400	ml	milk
400	ml	heavy cream, 35% fat
4	u	smoked vanilla beans
2	u	Bourbon vanilla beans
60	g	superfine sugar
160	g	fresh egg yolks
120	g	Dulcey white chocolate

Heat the milk, cream and vanillas and leave to infuse for 24 hours. Pass through a chinois. Bring to a boil and add the sugar and egg yolk mixture. Heat to 83°C and add the Dulcey chocolate. Blend and pass through a chinois. Transfer to a siphon with two cartridges.

blueberry sorbet

156	g	water
60	g	superfine sugar
330	g	blueberry puree
16	ml	blackberry liqueur
53	g	glucose

In a saucepan, bring the water to a boil and add the mixture of sugar and glucose. Bring to a boil again, add the puree and the blackberry liqueur. Blend and leave to mature for at least 4 hours before churning.

vanilla siphon

300	ml	milk
2	u	Tahitian vanilla beans
15	g	superfine sugar
100	ml	cream
5	g	gelatin
15	g	starch

Bloom the gelatin in cold water for at least 20 minutes. Make a cold infusion with the milk and vanilla beans for 24 hours. Pass through a sieve to remove the vanilla beans. In a saucepan, bring the milk to a boil and add the mixture of sugar and starch. Bring to a boil again, add the bloomed gelatin and then the cream. Leave to cool. Transfer to a siphon and add two cartridges.

wrinkle (milk skin with smoked vanilla)

250	g	rice infusion
60	g	rice or tapioca flour
50	g	superfine sugar
2	u	smoked vanilla beans

Combine the rice infusion, rice flour and sugar and bring to a boil. Leave to cool and blend. Add the vanilla. Spread very thinly over parchment paper and bake at 80°C for 13 minutes. Cut with the help of a 16-cm ring. Crumple and place on a 14-cm ring so as to keep a wrinkled shape which fits the plate. Leave to dry in a dehydrator overnight.

