

## GELATO

FHA RECIPES | DISHES BY JASON TAN

## SMOKED VANILLA

A new spin on gelato with just a kiss of smoke and voilà!

## PRICKLY PEAR & YOGURT

This might be the next superfood but here we serve it chilled

### CHESTNUT COGNAC

Saving space for that after-dinner digestif? Here's a perfect solution



#### SMOKED VANILLA

#1

1200g Elle & Vire UHT Milk

362g Elle & Vire Excellence Whipping Cream

65g Skim Milk Powder

252g La Perruche Cassonade

38g Louis Francois Glucose Powder

76g Louis François Dextrose Powder

6g Fabbri Neutro SP

2g Salt

5g Sosa Smoke Powder

2nos Norohy Vanilla Bean

#### As needed

Apple Wood Chips

Smoke Gun





Cold smoke the milk for 40 minutes.

Mix all the dry ingredients well. Add to the milk and cream.

3 Pasteurize the mix at 82°C and cool immediately.

Allow to age overnight before churning.







#### Valrhona Chocolate Cookies

480g Elle & Vire Unsalted Butter

215g Natural Dark Muscavado Sugar

215g La Perruche Cassonade

390g Sugar

265g Whole Eggs

345g Cornstarch

525g Plain Flour

12g Salt

9g Baking Powder

90g Valrhona Cocoa Powder

525g Valrhona Guanaja 70%

#### COOKIES & CREAM

#2

#### Vanilla Gelato

2nos

1200g Elle & Vire UHT Milk Elle & Vire Excellence Whipping Cream 362g Skim Milk Powder 65g La Perruche Cassonade 252g 38g Louis François Glucose Powder 76g Louis François Dextrose Powder 6g Fabbri Neutro SP Salt 2g

Norohy Vanilla Bean





Cream butter with sugars.

2 Add the eggs followed by the dry ingredients.

 $\bf 3$  Fold in the Guanaja processed in a robocoup into small pieces.



Portion to 45g pieces and bake at 180°C for 12 minutes.



# PRICKLY PEAR & YOGHURT

#3

610g	Elle	&	Vire	UHT	Milk

275g Elle & Vire Excellence Whipping Cream

121g Skim Milk Powder

187g Sucrose

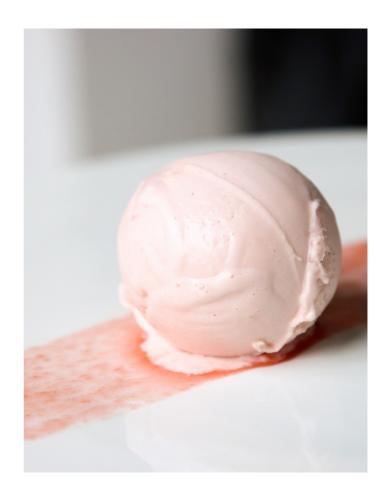
98g Louis Francois Glucose Powder

6g Fabbri Neutro SP

70g Fabbri Yog30

600g Capfruit Prickly Pear Puree





- Mix all the dry ingredients well except for the Fabbri Yog30. Add to the milk and cream.
- Pasteurize the mix at 82°C and cool immediately.
- 3 Once cool, blend in the puree and Fabbri Yog30.
- Allow to age overnight before churning.



#### **PISTACHIO**

#4

1362g Elle & Vire UHT Milk

69g Skim Milk Powder

208g Sucrose

73g Louis François Glucose Powder

73g Louis François Dextrose Powder

6g Fabbri Neutro SP

6g Salt

200g Fabbri Pistachio Puro

- Mix all the dry ingredients well except for the Fabbri Yog30. Add to the milk and cream.
- Pasteurize the mix at 82°C and cool immediately.
- 3 Once cool, blend in blend in the pure pistachio paste.
- Allow to age overnight before churning.



#### CHESTNUT COGNAC

#4

901g Elle & Vire UHT Milk

116g Elle & Vire Excellence Whipping Cream

115g Skim Milk Powder

24g Sucrose

6g Louis Francois Glucose Powder

12g Louis François Dextrose Powder

18g Sosa Trehalose

2g Salt

700g Sabaton Chestnut Paste

100g Massenez Pear Cognac

200g Sabaton Candied Chestnut





Mix all the dry ingredients well.
Add to the milk and cream.

Pasteurize the mix at 82°C and blend in the chestnut paste.

Allow to cool completely before blending in the cognac.

Allow to age overnight before churning.

Fold in the chopped candied chestnut after churning.

#### VALRHONA P125 & GHANA GROUND CHOCOLATE

#5



1387g Elle & Vire UHT Milk

77g Skim Milk Powder

224g Sucrose

34g Louis Francois Glucose Powder

67g Louis François Dextrose Powder

6g Fabbri Neutro SP

2g Salt

200g Valrhona P125

200g Valrhona Ghana Ground Chocolate 68%

Mix all the dry ingredients well.
Add to the milk and cream.

Pasteurize the mix at 82°C and and pour over the P125 chocolate.

Blend well and cool down immediately.

Allow to age overnight before churning.





Fold in the ground Ghana chocolate after churning.