



# 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



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# SMOKED VANILLA

#1

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1200g	<b>Elle &amp; Vire UHT Milk</b>
362g	<b>Elle &amp; Vire Excellence Whipping Cream</b>
65g	Skim Milk Powder
252g	<b>La Perruche Cassonade</b>
38g	<b>Louis Francois Glucose Powder</b>
76g	<b>Louis Francois Dextrose Powder</b>
6g	<b>Fabbri Neutro SP</b>
2g	Salt
5g	<b>Sosa Smoke Powder</b>
2nos	<b>Norohy Vanilla Bean</b>

## As needed

Apple Wood Chips

Smoke Gun



- 1** Cold smoke the milk for 40 minutes.
  - 2** Mix all the dry ingredients well. Add to the milk and cream.
  - 3** Pasteurize the mix at 82°C and cool immediately.
  - 4** Allow to age overnight before churning.
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# COOKIES & CREAM

#2

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## Vanilla Gelato

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 Francois Dextrose Powder
6g	Fabbri Neutro SP
2g	Salt
2nos	Norohy Vanilla Bean

## 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%





**1** Cream butter with sugars.

**2** Add the eggs followed by the dry ingredients.

**3** Fold in the Guanaja processed in a robocoup into small pieces.



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



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# PRICKLY PEAR & YOGHURT

#3

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610g	<b>Elle &amp; Vire UHT Milk</b>
275g	<b>Elle &amp; Vire Excellence Whipping Cream</b>
121g	Skim Milk Powder
187g	Sucrose
98g	<b>Louis Francois Glucose Powder</b>
6g	<b>Fabbri Neutro SP</b>
70g	<b>Fabbri Yog30</b>
600g	<b>Capfruit Prickly Pear Puree</b>



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

#4

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1362g	<b>Elle &amp; Vire UHT Milk</b>
69g	Skim Milk Powder
208g	Sucrose
73g	<b>Louis Francois Glucose Powder</b>
73g	<b>Louis Francois Dextrose Powder</b>
6g	<b>Fabbri Neutro SP</b>
6g	Salt
200g	<b>Fabbri Pistachio Puro</b>

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



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# CHESTNUT COGNAC

#4

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901g	<b>Elle &amp; Vire UHT Milk</b>
116g	<b>Elle &amp; Vire Excellence Whipping Cream</b>
115g	Skim Milk Powder
24g	Sucrose
6g	<b>Louis Francois Glucose Powder</b>
12g	<b>Louis Francois Dextrose Powder</b>
18g	<b>Sosa Trehalose</b>
2g	Salt
700g	<b>Sabaton Chestnut Paste</b>
100g	<b>Massenez Pear Cognac</b>
200g	<b>Sabaton Candied Chestnut</b>



- 1** Mix all the dry ingredients well. Add to the milk and cream.
  - 2** Pasteurize the mix at 82°C and blend in the chestnut paste.
  - 3** Allow to cool completely before blending in the cognac.
  - 4** Allow to age overnight before churning.
  - 5** Fold in the chopped candied chestnut after churning.
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# VALRHONA P125 & GHANA GROUND CHOCOLATE

#5

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1387g	<b>Elle &amp; Vire UHT Milk</b>
77g	Skim Milk Powder
224g	Sucrose
34g	<b>Louis Francois Glucose Powder</b>
67g	<b>Louis Francois Dextrose Powder</b>
6g	<b>Fabbri Neutro SP</b>
2g	Salt
200g	<b>Valrhona P125</b>
200g	<b>Valrhona Ghana Ground Chocolate 68%</b>

- 1** Mix all the dry ingredients well.  
Add to the milk and cream.
- 2** Pasteurize the mix at 82°C and pour over the  
P125 chocolate.
- 3** Blend well and cool down immediately.
- 4** Allow to age overnight before churning.
- 5** Fold in the ground Ghana chocolate after churning.



