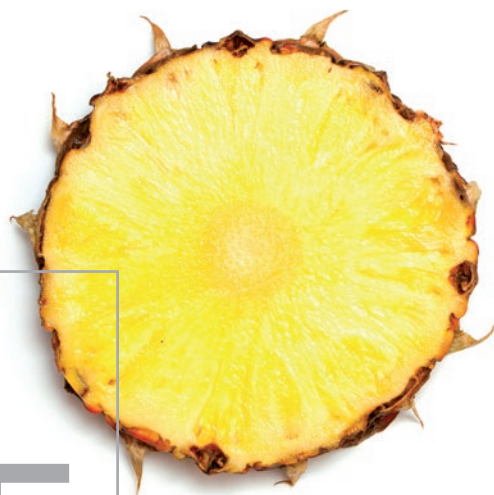




SIGNATURE
FRUIT

FRUIT IN
ITS MANY
FORMS





E

DITORIAL

This project is the result of nearly two years of reflection, discussion and sharing of ideas, which ripened, like fruits in the orchards of our Rhone Valley, into an ambition to accompany you on a daily basis in the thrilling process of creation.

SIGNATURE FRUIT is the fusion of the exceptional expertise of these great chefs, who worked in close collaboration with Ravifruit, and the passion that inspires us to continue days after days in our quest to deliver you the best fruits the nature has to offer.

We see it as the foundation stone of a project whose story remains to be written, we hope you will take as much pleasure in reading it, applying it, sharing it and helping us in developing it further...as we had in creating it.

Who exactly is this project intended for? It is the offer of a promise for all those who have made, make and will make unique and tasty creations.

A unique tool is born, RAVIFRUIT is proud to present you the SIGNATURE FRUIT project.

ENJOY !!!

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RAVIFRUIT

Les fruits de l'excellence



For more than 35 years, we have committed ourselves to a quest for excellence, in order to offer you the best quality fruit products, faithful to the values on which our reputation and success have been built: respect for nature, people and authentic fruit flavour.

At Ravifruit, every product has a different story that reflects the perfect alchemy between our producers' expertise and our experience in sourcing and processing fruits. This cultivated and shared passion enable us to offer you high quality and consistent fruit preparations with unique flavours.



Now operating in more than 65 countries and the Official Partner of the Coupe du Monde de la Pâtisserie, Ravifruit has established itself as a leader in the world of Pâtisserie and is committed to working with you to meet the highest pastry standards, with an emphasis on creative spirit and taste.



Since its creation, Ravifruit always had the desire to help you and support you with your technical constraints thanks to the expertise of all our team (chefs, R&D...).



With this opus you will discover a unique guide in the world of fruits and creative patisseries developed by three new Ravifruit "Chefs' Ambassadors" ; Rich with contents (9 different type of applications across more than 50 flavours), new techniques, and a new approach that embraces modern behaviours to a more healthy life without compromising on taste.

This concentration of fruits, modern techniques and delicious flavours is the logical extension of 35 years commitment to working alongside craftsmans from all around the world.

SIGNATURE FRUIT
THE DREAM TEAM



David Wesmaël



Meilleur Ouvrier de France, Ice-cream 2004
Consultant and international trainer

Native from the North of France, David discovered his vocation at the age of 16 when he went on a work-experience course in a pastry shop; his passion for the profession only increased during the years of training that followed. After gaining substantial experience as a pastry chef at MEERT, the famous patisserie in Lille, he was appointed Research and Development Manager at the HOLDER group, where he was able to apply the refinement of the artisanal world to a more industrial landscape.

For 25 years, David has endeavoured to reproduce authentic flavours in his creations. He has created, tested and perfected a wide range of products with an explosive range of colours and flavours. His talent saw him awarded the coveted title of Meilleur Ouvrier de France (Ice-cream) in 2004, and world champion pastry chef in Phoenix in 2006 with the French team.

In 2016, he created his own brand, "La Glacerie" and plans to open his first shop in Paris in the spring of 2017, where he will be able to offer the perfect combination of French artisanal ice-cream and patisserie!

www.laglacerie.fr

Jordi Bordas



Champion Coupe du Monde de la Pâtisserie 2011
Consultant and international trainer
Creator of the B.Concept method
Director of the "jordibordas" patisserie school in Viladecans (Barcelona)

Jordi Bordas is a visionary who is not afraid of turning long-standing patisserie traditions upside down. His leadership skills saw him leading the Spanish team to the first place at the 2011 Coupe du monde de la Pâtisserie.

Jordi quickly developed his own methods, reinterpreting traditions on the basis of exceptional technical expertise. In 2014, after several years of reflection, research and travel, he launched the B.Concept method, "enabling the creation of recipes by starting from scratch to obtain lighter, healthier and more flavourful results".

Through this innovative approach, Jordi Bordas has developed his own patisserie style, promoting intense flavours with wonderfully light, wholesome textures.

He is involved in numerous innovative projects and teaches his method all over the world in his patisserie school in Viladecans (Barcelona).

www.jordibordas.com

Philippe Rigollot



Champion Coupe du Monde de la Pâtisserie 2005
Meilleur Ouvrier de France, Pastry 2007
Pâtisserie Philippe Rigollot - Annecy

Everything began for this generous, passionate pastry chef in the workshop of the patisserie where his mother worked. Philippe Rigollot then joined Lenôtre, where he discovered another side of the profession and the challenge of striving for excellence.

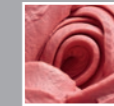
Several years later, after successful stints at numerous starred restaurants, he received the ultimate crown, becoming Champion of the Coupe du Monde de la Pâtisserie 2005 and Meilleur Ouvrier de France in 2007, when he created his famous Mr Smith apple tart.

In 2010 he fulfilled his dream and opened his own shop in Annecy, with his wife Elodie. There, his creations offer a myriad of colours, shapes and textures: a gourmet heaven!

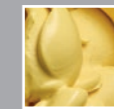
Today more than ever, he is committed to passing on his skills and values to the next generation, as demonstrated by his new position as President of the International Organisation Committee for the Coupe du Monde de la Pâtisserie.

www.philipperigollot.com

A PPLICATIONS



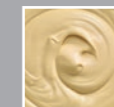
FRUIT ICE-CREAM



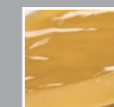
FRUIT SORBET



FRUIT MOUSSE



FRUIT CREMEUX



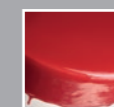
FRUIT CONFIT



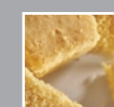
FRUIT MARSHMALLOW



FRUIT ESPUMA



FRUIT GLAZE



FRUIT SPONGE

F RUIT PUREE

Having developed a unique expertise, Ravifruit composes, blends and combines flavours, varieties and colours to provide a wide range of fruit purees (more than 50 flavours) that are 100% natural and guaranteed to be free from additives and preservatives.

COMPOSITION

90% FRUIT

The fruit only comes from the best regions and is picked when fully ripened to ensure authentic flavour and consistency throughout the year.

10% NATURAL SUGAR

We add 10% sucrose (natural sugar) to insure a better shelf life, texture and consistency to our purees.

STORAGE

Store the product at a temperature of -18°C, and use within 2 years from the date of production.

After opening, keep chilled and use within 5 days.



CHARACTERISTICS

Great care has been given to the below elements when creating and balancing the recipes as they have a direct impact on the reactions associated with the production process:

BRUX/DRY EXTRACT

The Brix provides a measurement of sugar content and dry extract in a preparation. The Brix value is a key element in the creation of ice-cream and sorbet recipes.

PH

This chemical indicator enables the measurement of the acidity of a preparation.

FLAVOUR INTENSITY

Depending on the fruit used, the recipes that are then developed will have various degrees of fruit puree concentration.

FAT

Fat is naturally present in some fruit and can be substituted for added fats such as cream or butter in some recipes.

I NGREDIENTS



SUCROSE

Sucrose, commonly known as sugar, can be obtained from beets or sugar cane. It is available in crystals of various sizes. It has a very pure and pleasant taste that enables very acidic or bitter flavours to be softened. It has a sweetening power of 1, which is the standard reference for other sweetening ingredients. Sucrose is also a preservative and an antioxidant, which thus protects the fruit flavours and prevents fat from becoming rancid. It plays an important role in the texture of preparations such as mousses, marshmallows and fruit confits etc. Furthermore, sucrose enables different colours to be obtained by caramelization or by the Maillard reaction.

INVERTED SUGAR

Inverted sugar is obtained by the hydrolysis of sucrose; it is a syrup with a similar consistency to honey. Its sweetening power is about 1.25.

Its hygrometric value (capacity to absorb humidity) and anti-crystallization qualities of the sucrose enable it to provide sweetness and smoothness, and reduce cooking time. It is ideal for naturally firm ice-creams (chocolate, dried fruit and nut etc.), soft pastries (cake, sponges etc.), marshmallow, ganache, etc.

GLUCOSE SYRUP 36-39

Glucose is obtained from purified corn starch or potato flour by enzymatic hydrolysis. The DE (dextrose equivalent) enables their functional properties to be characterized: the lower the DE, the lower the sweetening power, and the softer texture. Its sweetening power is between 36 - 38%. Thanks to its anti-crystallizing properties in sugar and water, glucose is used to soften patisserie preparations and to stabilize texture of ice-creams for greater smoothness.

GLUCOSE POWDER 36-39 DE

Dehydrated or atomized glucose is a glucose syrup in powdered form. Its sweetening power is about 50%.

It is an essential ingredient in the preparation of ice-creams, sorbets, or whipped products. It is also a valuable dry ingredient and plays a stabilizing role, without over-sweetening. Incorporated into a mixture, it will improve its smoothness by refining the texture of the crystals.



ICE-CREAM STABILIZER

Ice-cream stabilizer is used to make ice-creams and smooth cremeux. It acts on the texture and shelf life. On the one hand it prevents the formation of water crystals caused by freezing, for better preservation and slower melting. On the other hand, it helps water and fat to emulsify, facilitating the incorporation of air. In this way, ice-cream is smoother and keeps its texture for longer.

SORBET STABILIZER

Sorbet stabilizer affects the behaviour of water, making sorbets smoother and more velvety by preventing the formation of crystals. Sorbet stabilizers can be incompatible with the presence of acids or dairy products and have a different composition from those used for ice-creams.

CAROB BEAN GUM

Carob bean gum is the product of vegetable extracted from carob seeds. Entirely natural, it is used in food technology for its thickening and stabilization qualities. It can be used cold or warm, brings smoothness and excellent appearance to preparations such as fruits mousse. Carob bean gum also allows to control syneresis in your preparations (water draining during defrosting process).

We recommend you to use the following brands when creating your recipes : **Louis François** (Ice-cream stabilizer : Stab 2000 & Sorbet stabilizer : Super neutrose), **Sosa** (Ice-cream stabilizer: ProCrema 100 FRED & Sorbet stabilizer: ProSorbet 100 FRED) et **Sevarome** (Ice-cream stabilizer : Cremodan SE30 & Sorbet stabilizer: SEVAGEL SL 65)

ons l'utilisation des marques **Louis François**

I NGREDIENTS



S ETTING AGENTS

PECTIN NH

Pectin NH consists of crystals which are produced from extracts from seeds and crushed apples. It works in sweet, acidic environments. It creates a gel with a shiny and pleasant texture that intensifies flavours; it can be melted and reset several times. Pectin NH is mainly used in confit, dessert and fruit based glaze.

GELATINE - 200 B POWDER OR SHEET

200 Bloom gelatine is one of the most widely used forms. The Bloom scale gives an indication of setting power on a scale of 80 to 300 Bloom: the higher the number, the greater the setting power, and thus more, water must be used when reconstituting it.

Gelatine is obtained by the hydrolysis of animal substances that contain collagen. It is sold in sheets or as a powder. Thermo-reversible, gelatine dissolves at 40°C (gelatine should be softened in cold water or puree for about 20 min) and solidifies as it cools.

This thickening, setting agent can be used to give a firm texture to mousses, marshmallows, confit, etc.

D AIRY

WHOLE MILK

UHT CREAM 35%

BUTTER 82%

N UTS

GROUND ALMONDS

E GGS

LIQUID EGG YOLKS

LIQUID EGG WHITES

DRIED EGG WHITES (POWDERED)



T EXTURING AGENTS

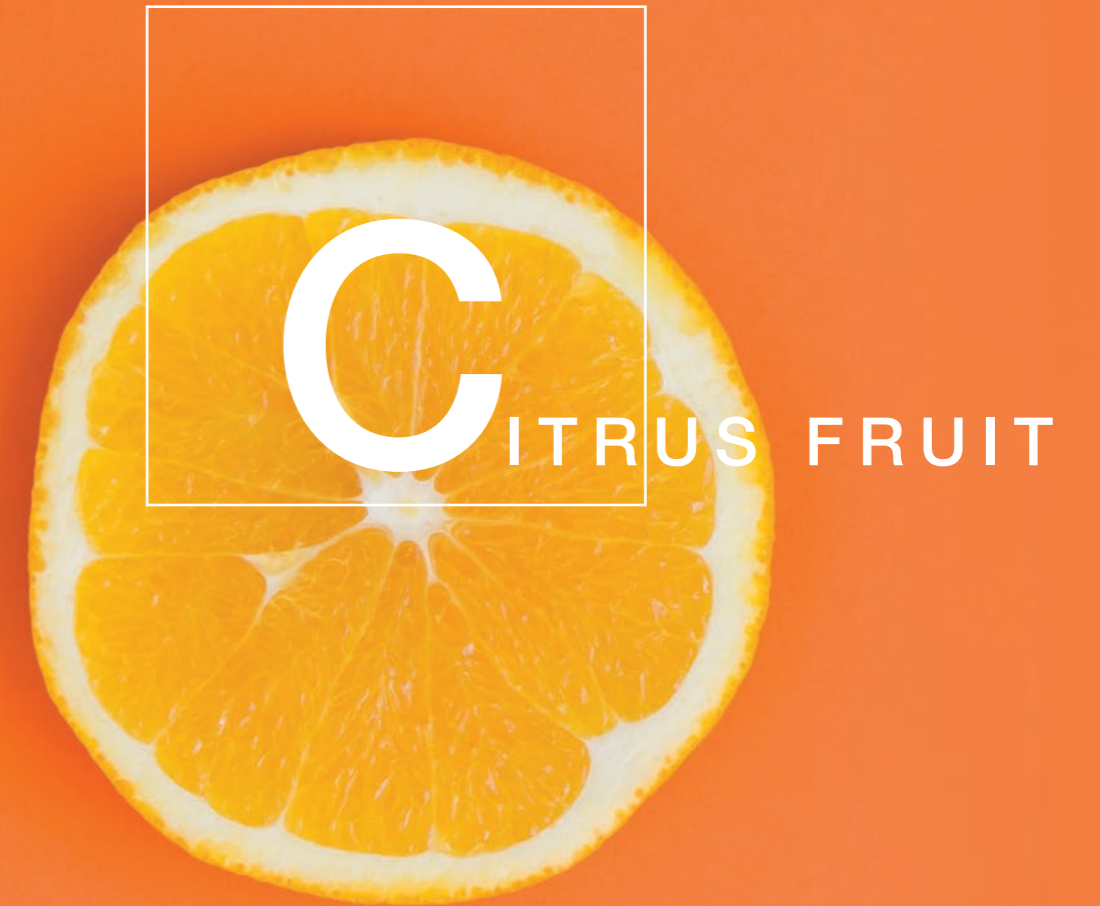
MILK POWDER 0%

Convenient to use, powdered or dehydrated milk has a longer shelf life than liquid milk. From a flavour point of view, it adds a hint of sweetness to preparations, but its high absorption power gives it other useful qualities. Indeed it gives texture and smoothness to creams without adding too much fat, it facilitates whipping and prevents ice-cream from crystallizing.



R AISING AGENTS

BAKING POWDER



LEMON



LEMON CRUSHED



LIME



MANDARIN



ORANGE



BLOOD ORANGE



PINK GRAPEFRUIT

NEW



YUZU



SUDACHI



FRUIT ICE-CREAM

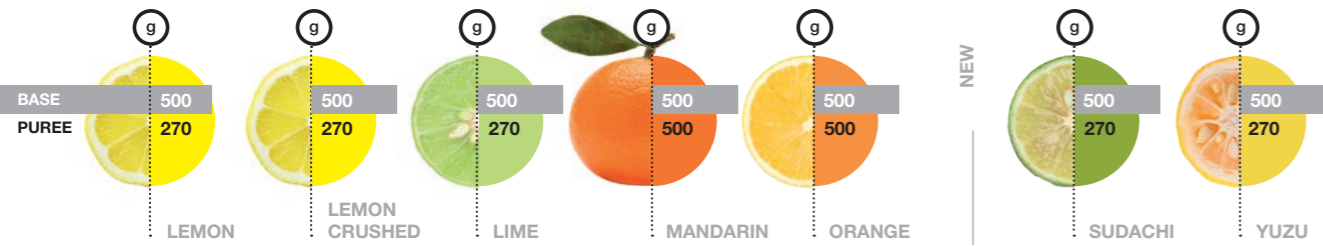
BASE FOR 1 KG	
WHOLE MILK	555
SUCROSE	100
INVERTED SUGAR	15
GLUCOSE POWDER	60
CREAM 35%	165
POWDERED MILK 0%	35
ICE-CREAM STABILIZER	5
EGG YOLKS	65

NEUTRAL BASE RECIPES

- Premix half the sugar with the stabilizer.
- Heat the milk and the cream.
- At 25°C, add the powdered milk, the other half of the sugar and the powdered glucose.
- At 35°C, add the egg yolk and the inverted sugar.
- At 45°C, add the sugar/stabilizer mixture.
- Cook to 85°C.
- Cool quickly to 4°C.

ICE-CREAM RECIPE

- Pour the neutral base onto the thawed puree (4°C).
- Blend.
- Leave to "mature" for at least 4 hours.
- Freeze in an ice-cream machine.



FRUIT SORBET

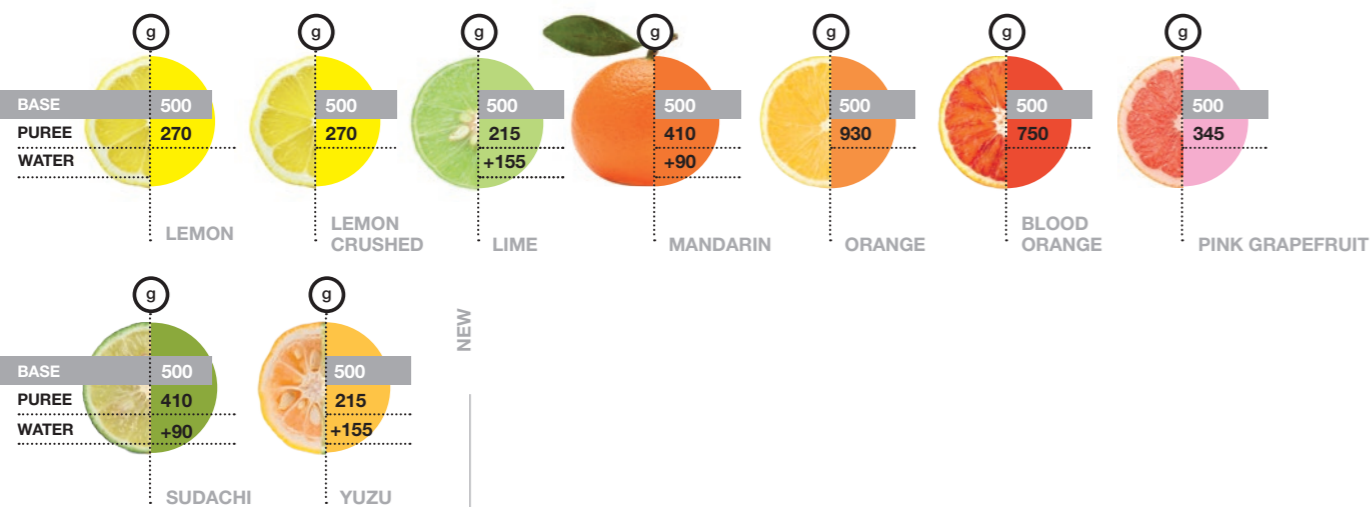
BASE FOR 1 KG	
WATER	445
SUCROSE	315
GLUCOSE POWDER	235
SORBET STABILIZER	5

NEUTRAL BASE RECIPES

- Premix half the sugar with the stabilizer.
- Heat the water.
- At 25°C, add the other half of the sugar and the powdered glucose.
- At 45°C, add the sugar/stabilizer mixture.
- Cook to 85°C.
- Cool the syrup quickly to 4°C.

SORBET RECIPE

- Pour the neutral base onto the thawed puree (4°C).
- Add water when required.
- Blend.
- Leave to "mature" for at least 4 hours.
- Freeze in an ice-cream machine.



FRUIT MOUSSE - ITALIAN MERINGUE

ITALIAN MERINGUE

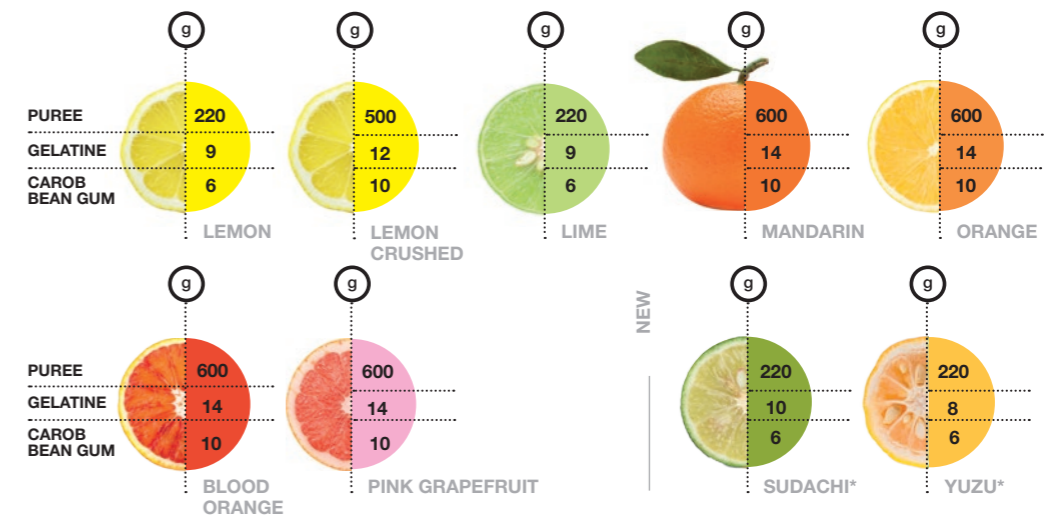
EGG WHITES 70 g | SUGAR 115 g | WATER 30 g

- Heat the water and sugar to 118°C. Pour gently onto the whipped egg whites at medium speed.
- Maintain at medium speed until the meringue has cooled to 30°C. Use.

BASE FOR 1 KG	
ITALIAN MERINGUE	160
WHIPPING CREAM 35%	240

MERINGUE MOUSSE - CITRUS FRUIT

- Thaw the puree.
- Moisten the gelatine with 1/3 of the puree for 20 minutes.
- Heat to a temperature of 45°C and incorporate the remaining puree and carob gum, blend.
- Place in the fridge to start the setting process.
- Pour onto the meringue and finish by adding the semi whipped cream. Use immediately.



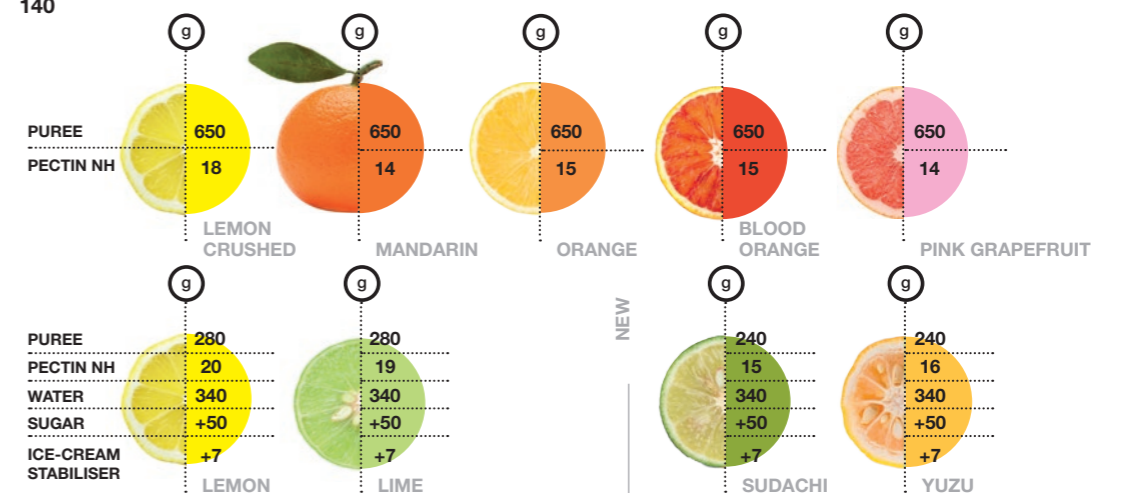
*For the Yuzu and the Sudachi, moisten the gelatine with the total weight of the puree



FRUIT CREMEUX

BASE FOR 1 KG	
SUGAR	90
ICE-CREAM STABILIZER	5
EGG YOLKS	90
BUTTER 82%	140

- Mix the sugar, pectin and ice-cream stabilizer.
- Heat the puree, egg yolks (and water when required) 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 optimal result, leave to "mature" for at least 30 minutes before incorporating the softened butter.

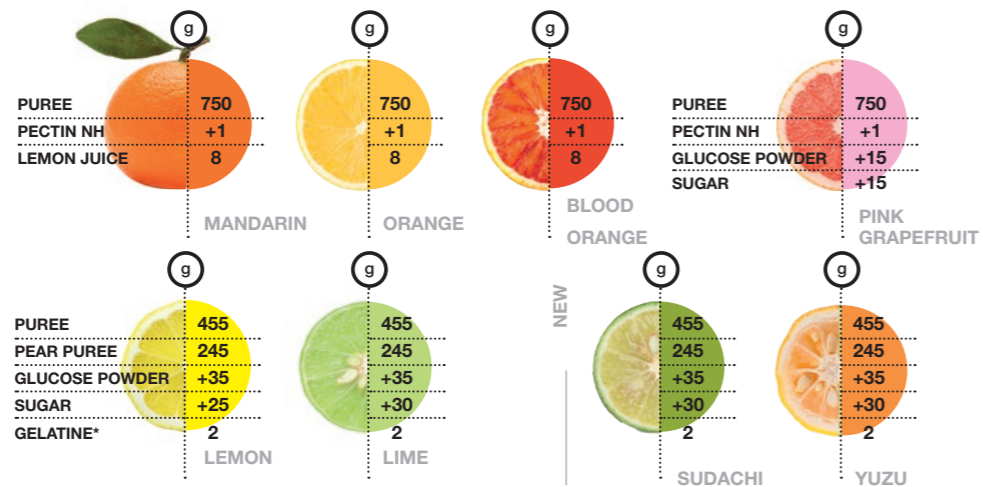


FRUIT CONFIT

This application can be used as a filling for entremets, frozen entremets, tarts, desserts served in a glass, bakeries (filled after cooking) and spreading over sponges.

GLUCOSE POWDER	115
SUGAR	115
PECTIN NH	14

- Rehydrate gelatin (depending on purees), with 7 times its weight (15 minutes).
- Heat the fruit puree(s).
- At 40°C, incorporate the powdered glucose and whip.
- At 50°C, incorporate the sugar-pectin mixture, continuing to whip.
- Cook at 85°C during 1 minute. Remove from the heat and add the lemon juice or the previously moistened gelatine when required.
- Chill the preserve to 4°C. Mix to make smooth and use.



FRUIT MARSHMALLOW

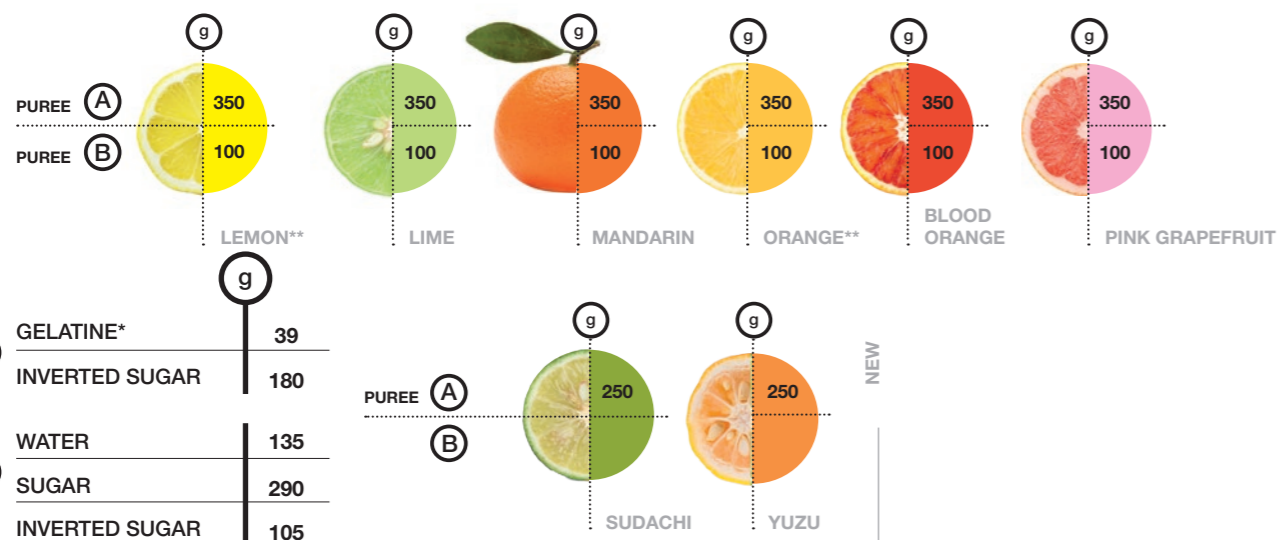
BASE

GELATINE*	36
INVERTED SUGAR	165

SUGAR	250
INVERTED SUGAR	100

- Moisten the gelatine with the puree (A).
- Cook to 110°C the sugar (B), the inverted sugar (B) and the puree (B) (or the water (B) for Yuzu and Sudachi).
- Put the inverted sugar and (A) the previously rehydrated gelatine in the mixer bowl.
- Pour in the cooked mixture (B) at 110°C and whisk.
- Continue whisking until it cools to 25/28°C and then stop.
- Pipe onto lightly greased silpat or pour into a frame and allow to dry for 12 hours, then roll in a mixture of equal parts icing sugar and cornstarch).

*If you are using gelatine sheets, we recommend cutting them up to facilitate their rehydration in the puree. Then melt them in the microwave before pouring them into the mixing bowl with the inverted sugar.



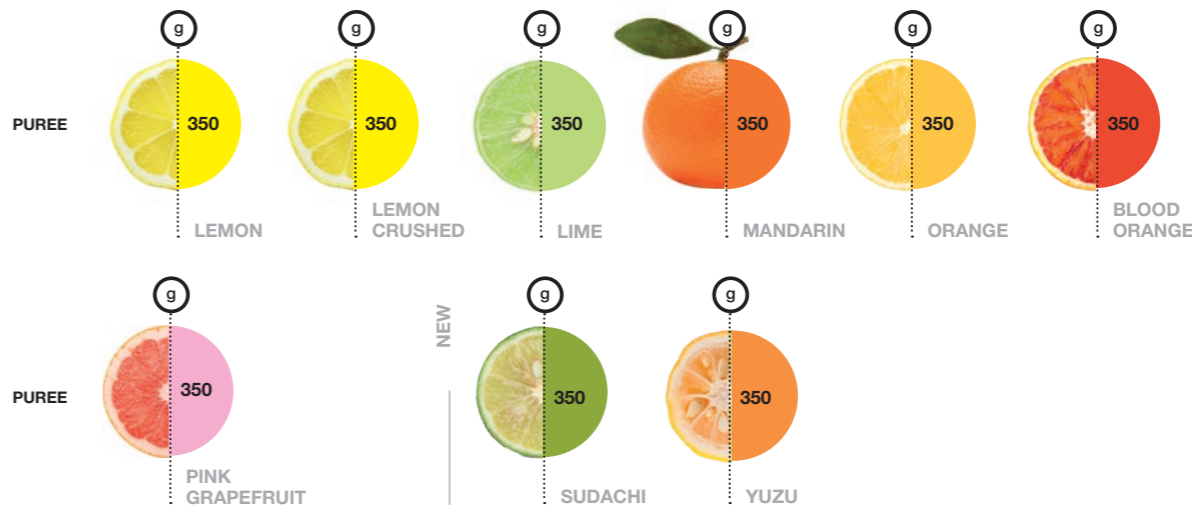
** For lemon and orange marshmallows, add 5 g of RAVIFRUIT zest to the mixing bowl.

FRUIT ESPUMA

SUGAR	40
GELATINE	5
PUREE FOR GELATINE	25
SORBET STABILIZER	2

RECIPE FOR 1 SIPHON + 2 CARTRIDGES

- Moisten the gelatine in 25g of fruit puree for 15 to 20 minutes.
- Heat 100g of the puree to 50°C with the sugar and stabilizer.
- Add the moistened gelatine.
- Blend with the rest of the puree.
- Thoroughly whisk the two mixtures together.
- Set aside or put in the siphon immediately. Gas with two cartridges and chill for at least 2 hours at 4°C.



FRUIT GLAZE

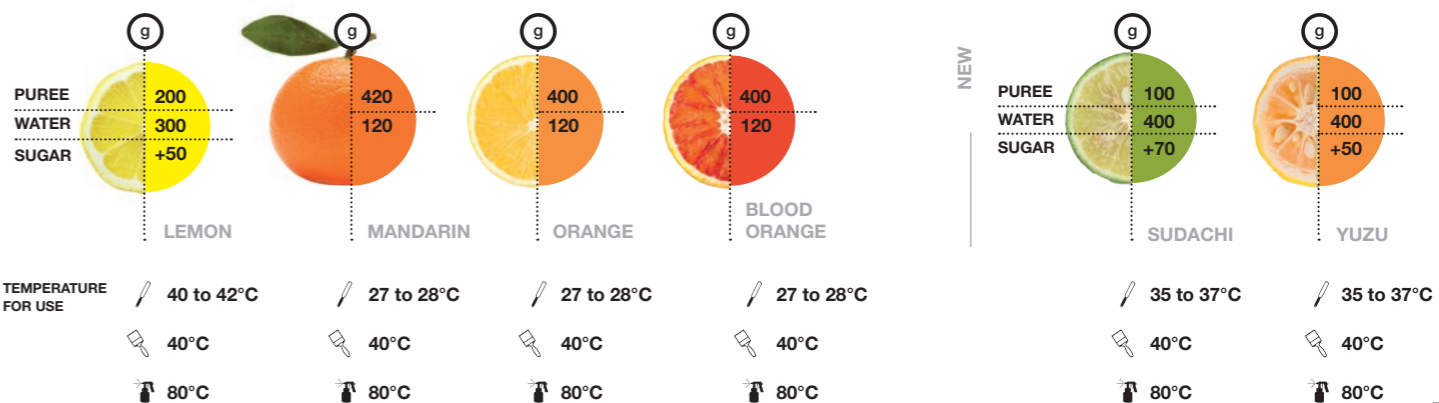
This application can be used in various ways:

- Glazing with a spatula
- Glazes for tarts
- Velvet spray

depending on your requirements and in accordance with the chefs' recommendations given below.

GLUCOSE	130
PECTIN NH	9
SUGAR	130
SORBET STABILIZER	5

- Heat the liquids and glucose to 50°C.
- Whisk in the sugar, pectin and sorbet stabilizer mixture.
- Boil for one minute. Chill at 4°C for at least 4 hours.
- Reheat, blend and use at the temperature indicated for the flavour and desired application.





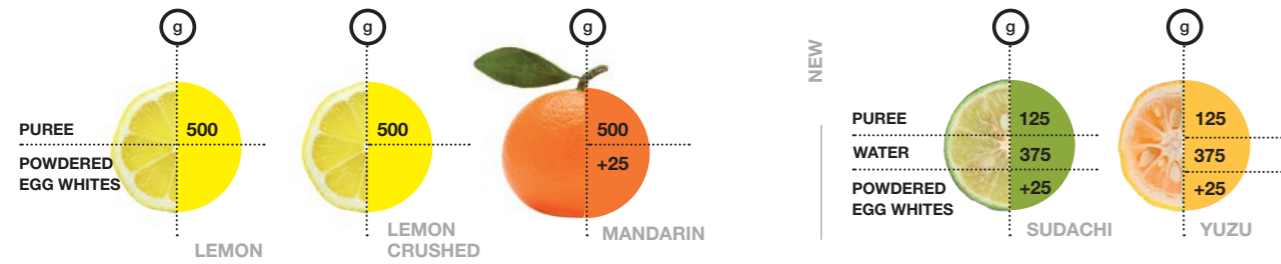
FRUIT SPONGE

All the recipes are for one 40 x 60 cm sheet

It is possible to mould the same recipe in a frame or ring.

	g
SUGAR	200
POWDERED EGG WHITES	40
PASTEURIZED EGG YOLKS	65
COLD MELTED BUTTER	100
GROUND ALMONDS	175
FLOUR	175
BAKING POWDER	4

- In the mixing bowl, beat the fruit puree, powdered egg whites and sugar.
- Add the yolks at very slow speed.
- Using a scraper, incorporate the previously sieved flour, baking powder and ground almond mixture.
- Finish with the cold melted butter.
- Spread on the baking sheet immediately.
- Cooking: 8 to 10 minutes at 200°C.



CHEFS' TIPS

SPONGE

The sponge's flavour can be reinforced or contrasted by adding IQF Fruit before cooking.

For one 40 x 60 cm sheet:

- 150g Raspberry pieces
- 300g diced Pineapple / Apricot / Fig / Mango
- 20g Zest of Lemon / Orange / Kaffir lime

MOUSSE

TO SERVE THE MOUSSE IN A GLASS

You can reduce the quantity of gelatine by 20%, to give a more supple texture.

CONFIT

FOR A MORE GENEROUS, MORE TEXTURED CONFIT,

you can add RAVIFRUIT IQF Fruit to the puree in your preparation.

ICE-CREAM & SORBET

The recipes can be used for PACOJET applications.

