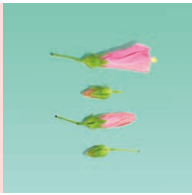
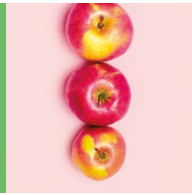
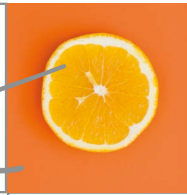
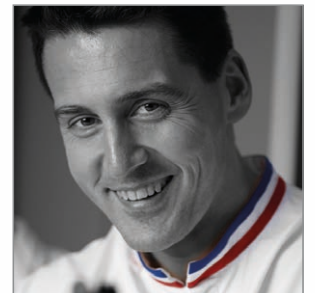




SIGNATURE
FRUIT



ICE-CREAM CAKE



BRAND
AMBASSADOR
Original recipe by
David WESMAËL



SALTED BUTTER CARAMEL ICE-CREAM

FULL FAT MILK	1150
SUGAR TO BE CARAMELIZED	200
ATOMIZED GLUCOSE	80
SUGAR	140
FINE SEA SALT	2
EGG YOLKS	180
WHIPPING CREAM (35% FAT)	70
SALTED BUTTER	120
0% FAT MILK POWDER	110
ICE-CREAM STABILIZER	4

Cook the sugar to be caramelized dry to 200°C. Stop the cooking by adding the cream and the salted butter.

Add the hot milk and pour over the yolks beaten with the rest of the ingredients until they whiten.

Pasteurize the mixture at 85°C, add the sea salt and blend.

Quickly cool to 4 °C.

Leave to mature for at least 4 hours in the refrigerator and then freeze in an ice-cream machine.

RASPBERRY SORBET

WATER	386
SUGAR	158
ATOMIZED GLUCOSE	118
SORBET STABILIZER	2
RAVIFRUIT RASPBERRY PURÉE	500
RAVIFRUIT IQF RASPBERRIES	500

Preparer a neutral base by making a syrup with the water, half the sugar and the atomized glucose. Heat to 45°C and add the sorbet stabilizer with the other half of the sugar. Pasteurise by heating to 85°C and cooling quickly to 4°C.

Pour onto the raspberry purée and the IQF raspberries.

Blend and leave to mature for at least 4 hours at 4°C and then freeze in an ice-cream machine.

CRÈME FRAÎCHE AND YUZU ICE CREAM

FULL FAT MILK	33
SUGAR	100
ATOMIZED GLUCOSE	60
INVERTED SUGAR	15
0% FAT MILK POWDER	65
EGG YOLKS	40
CRÈME FRAÎCHE	360
ICE-CREAM STABILIZER	6
RAVIFRUIT YUZU PURÉE	250

Heat the milk and half the crème fraîche.

At 20°C add half the sugar, the atomized glucose and the milk powder.

At 30°C, add the egg yolks. At 45°C add the ice-cream stabilizer and the other half of the sugar. Pasteurise by heating to 85°C. Cool rapidly to 4°C and add the other half of the crème fraîche. Leave to mature for at least 4 hours at 4°C. Add the yuzu purée, blend and freeze in an ice-cream machine.

MANGO ICE-CREAM

FULL FAT MILK	278
0% FAT MILK POWDER	12
WHIPPING CREAM (35% FAT)	84
SUGAR	50
ATOMIZED GLUCOSE	30
EGG YOLKS	32
ICE-CREAM STABILIZER	2
INVERTED SUGAR	7
RAVIFRUIT MANGO PURÉE	185
RAVIFRUIT IQF MANGO	185

Pre-mix half the sugar with the stabilizer.

Heat the milk and the cream. At 25°C add half the sugar, the milk powder and the atomized glucose. At 35°C, add the egg yolks and the inverted sugar.

At 45°C add the ice-cream stabilizer and the other half of the sugar.

Pasteurise the mixture by heating it to 85°C.

Quickly cool to 4 °C and incorporate the mango purée, blend thoroughly.

Leave to mature for at least 4 hours in the refrigerator and then freeze in an ice-cream machine.

CRUNCHY PRALINE

PAILLETÉ FEUILLETINE	200
HAZELNUT PRALINE	200
MILK CHOCOLATE COUVERTURE	80
HAZELNUT OIL	30
INVERTED SUGAR	40

Mix the praline and the pailleté feuilletine. Pour on the couverture melted with the oil and the inverted sugar.

Spread between two sheets of parchment paper and cut out for the assembly.

ASSEMBLY

Take three stainless steel moulds with a width of 4 cm and fill with the raspberry sorbet, the crème fraîche ice-cream and the mango cream and then freeze them. Unmould and place the three flavours one on top of the other, with a layer of crunchy praline on the top and bottom, cut out using the same mould. Place a strip of patterned PVC all around the edge of an oval desert mould 8 cm wide and 8 cm high.

Using a piping bag, make regular dots of the different flavours used on two sheets of rhodoid paper and freeze. Position and centre the dessert oval on one of these sheets with the dots of different colours. Pour caramel ice-cream into the bottom of the mould to a depth of 1 cm and place in the freezer to set slightly.

Centre the three-flavour insert with the praline, then fill the inside of the dessert with the caramel ice-cream. Smooth the caramel ice-cream and firmly place the second rhodoid sheet with the coloured dots on top.

Completely freeze the dessert. Unmould and remove the patterned PVC. Leave the rhodoids on each side of the dessert and lightly spray to highlight the pattern.

Remove the rhodoid sheets and smooth the edges with neutral mirror glaze.

Decorate with meringue and fresh fruit.

