



RECIPE BY THIERRY BAMAS

Panama Dessert

Recipe in 6 steps



Recipe for a 57/37cm frame divided into 12 desserts for 6 ppl. and 1 for 8 ppl.

1

Almond crumble

| | | | |
|-----------------|------|--------|---------------------------------------|
| Flour | 120g | 23.4 % | Mix all the ingredients together. |
| Ground almonds | 150g | 29.3 % | Sift. |
| Sugar | 120g | 23.4 % | Bake at 160°C for approx. 20 minutes. |
| Softened butter | 120g | 23.4 % | |
| Salt | 1g | 0.1 % | |
| Total | 511g | 100% | |

2

Praliné crisp (1500g/frame)

| | | | |
|-----------------------------|-------|--------|---|
| Almond crumble | 430g | 27.4 % | Melt clarified cocoa butter and Tannea® milk couverture together at 60/65°C. |
| Feuilletine flakes | 210g | 13.4 % | Pour on top of the crumble, feuilletine, hazelnut paste and praline mixture. |
| HAZELNUT PRALINE 50% Smooth | 280g | 17.8 % | |
| PURE HAZELNUT PASTE 100% | 260g | 16.6 % | Gently combine and pour onto a frame (585 x 385 x 3.5cm) lined with a guitar sheet. |
| Clarified cocoa butter | 215g | 13.7 % | |
| Milk chocolate TANNEA 43% | 170g | 10.8 % | |
| Total | 1565g | 100% | |

3

Deltora chocolat biscuit - 1 tray weight 1200 g

| | | | |
|----------------------------|-------|--------|--|
| Egg whites | 315g | 26.4 % | Whisk egg whites with sugar and inverted sugar, melt couverture at 50°. |
| Caster sugar | 335g | 28.1 % | Add ground almonds to the meringue and finish with the pre-blended couverture in part of the meringue. |
| Inverted sugar | 40g | 3.3 % | |
| Ground almonds | 275g | 23.0 % | Bake in a 1200g tray for 10 mins at 180°. |
| Dark chocolate DELTORA 70% | 225g | 18.8 % | |
| Salt | 2g | 0.1 % | |
| Total | 1192g | 100% | |

4

Flower sorbet - 2500 g per frame

| | | | |
|---------------------|------|--------|---|
| Water | 410g | 13.6 % | Boil water to 45°C, add sugar mixture to stabiliser, bring to 85°C. |
| Sucrose | 410g | 13.6 % | Add purées to the chilled syrup and blend. |
| Spray-dried glucose | 205g | 6.8 % | Maintain Brix at 32 and churn. |
| Sorbet stabiliser | 7g | 0.2 % | |
| Passion fruit pulp | 171g | 5.7 % | |
| Mango pulp | 780g | 26.0 % | |
| MUCICAO | 500g | 16.6 % | |

| | | |
|-----------------------|-------|--------|
| Fresh and ripe banana | 513g | 17.1 % |
| Total | 2996g | 100% |

5

Deltora chocolate ice cream - 2500 g per frame

| | | | |
|----------------------------|-------|--------|---|
| Milk | 1915g | 64.1 % | Heat milk and cream with milk powder to 35°C, add the sugar mixture to the blended stabiliser at 45°C, the liquid sugars at 55°C. |
| Milk powder | 110g | 3.6 % | |
| Sugar | 175g | 5.8 % | |
| Inverted sugar | 120g | 4.0 % | Remove some of the liquid and blend with the couverture. |
| Glucose syrup | 90g | 3.0 % | Return everything to the remaining liquid and heat to 85°C. |
| Cream | 63g | 2.1 % | Chill and leave for 24 hrs. |
| Blended stabiliser | 12g | 0.4 % | Blend again and churn. |
| Dark chocolate DELTORA 70% | 500g | 16.7 % | |
| Total | 2985g | 100% | |

6

Hazelnut chantilly

| | | | |
|-------------------------------|------|--------|--|
| Whipped cream | 100g | 13.3 % | Whisk the smooth cream and add the meringue immediately. |
| Hazelnut paste | 200g | 26.6 % | |
| Egg whites (Italian meringue) | 125g | 16.6 % | |
| Sugar (Italian meringue) | 250g | 33.3 % | |
| Water | 75g | 10.0 % | |
| Total | 750g | 100% | |