



ECLIPSE

Pistachio Cremeux

200 g	whipped cream
50 g	fresh milk
40 g	sugar
60 g	egg yolks
2 g	soaked gelatin leaves
40 g	pistachio paste

Boil the cream, milk and sugar. Pour the hot mixture over egg yolks, soaked gelatin leaves, mix and strain. Add the pistachio paste. Let cool.

Tuille

70 g	bread flour
180 g	sugar
75 g	melted butter
75 g	orange juice

Merge all the components. Spread on a nonstick baking tray or a silpat, bake until golden brown and crisp.



Recipes

Chocolate Cone

100 g	fresh milk
70 g	cake flour
60 g	sugar
25 g	almond powder
12 g	bitter chocolate powder
10 g	cocoa butter
	pinch of sea salt
	pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when baked and still warm.