

Crafted
Passion.
by Gérard Dubois



FLAME OF ALASKA

Recipes

Sable Dough

180 g plain flour
100 g soft butter
60 g icing sugar
20 g almond powder
15 g whole egg
pinch of vanilla powder
pinch of sea salt

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

Piña Colada Mousse

120 g coconut milk
120 g pineapple puree
12 g Grand Marnier
120 g sugar
6 g soaked gelatin leaves
480 g whipped cream

Heat the coconut milk, pineapple puree, Grand Marnier and sugar. Pour the hot liquid over soaked gelatin leaves, mix and cool. Fold in the whipped cream.

Meringue

210 g egg whites
210 g sugar
210 g icing sugar

Whip the egg whites while adding the sugars in three equal batches slowly, bake.

