



Alexandre Bourdeaux | Cesarin Recipes Book





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Nature gives us the best: we don't change the real flavors but we highlight them.

For these reasons, I have chosen Cesarin!

”



Ginger and strawberry bars

Recipe

GINGER SHORTBREAD	QT.
Fresh butter	g. 307
Icing sugar	g. 148
Ginger HG 3-5 mm Cesarin	g. 15
Whole eggs	g. 50
Almond powder	g. 172
Pastry flour	g. 319
Salt	g. 4

Method

- In a mixer using the paddle attachment, mix butter, **Ginger HG 3-5 mm** and sugar to soften.
- Add the whole eggs.
- Finish with the sieved powders and form a paste.
- Cool it down in the fridge.
- Roll out the dough at 4 mm. and cut rectangle of 10x2,5 cm.
- Bake 10' at 165°C.

WHITE CHOCOLATE FILLING	QT.
White chocolate	g. 850
Raw almond paste	g. 300
Grape seeds oil	g. 106
Strawberry Cubes HG Cesarin	g. 90
Shredded coconut powder	g. 120

Method

- Melt the chocolate and add the almond paste and the oil.
- Cool down at 24°C.
- Add the **Strawberry Cubes HG** and coconut.
- Frame it and cool down to cristalize.
- After crystallization cut with the guitare.

Assembly

- Place a white chocolate bar on a shortbread, cover with **Strawberry Cubes HG** and enrobe with milk chocolate.
- Decorate with coconut and **Strawberry Cubes HG**.



Selezione



Marshmallow

pear and peach

Recipe

PEACH MARSHMALLOW	QT.
Caster sugar	<i>g. 543</i>
Water	<i>g. 163</i>
glucose powder	<i>g. 54</i>
Gelatine	<i>g. 109</i>
Egg white	<i>g. 130</i>
Peach aroma	<i>g. 1</i>
Peach Cubes HG Cesarin	g. 80
Orange food colouring	<i>q.s.</i>

Method

- Boil water, glucose and sugar at 114 ° C.
- Pour the egg white into the mixer bowl.
- Make an Italian meringue, add the melted gelatine and cool it down at 40° C.
- Leave to cool down in a bowl.
- Add **Peach Cubes HG** , color and flavouring.

PEAR MARSHMALLOW	QT.
Caster sugar	<i>g. 543</i>
Water	<i>g. 163</i>
Glucose powder	<i>g. 54</i>
Gelatine	<i>g. 109</i>
Egg white	<i>g. 130</i>
Peach aroma	<i>g. 1</i>
Pear Cubes HG Cesarin	g. 80
Orange food colouring	<i>q.s.</i>

Method

- Boil water, glucose and sugar at 114 ° C.
- Pour the egg white into the mixer bowl.
- Make an Italian meringue, add the melted gelatine and cool it down at 40° C.
- Leave to cool down in a bowl.
- Add **Pear Cubes HG** , color and flavouring.

Assembly

- Make a first layer of marshmallow in a rectangle frame.
- After gelatinisation, pour the second layer and leave it to set completely.
- After 12 hours, cut into cubes and sprinkles with icing sugar.



Selezione



Blueberry chocolate dragées

Recipe

DRAGÉES	QT.
Whole blueberry HG Cesarin	g. 1.000
Ruby chocolate	g. 4.000
Cocoa butter	g. 250

Method

- Melt the chocolate and cocoa butter at 45°C.
- Place the **Whole blueberry HG** in the panning bowl and spray the chocolate with cold air.
- Go ahead until you have a nice berry effect.
- After finishing, keep the dragées properly covered.



Nougat

blackberry and sourcherry

Recipe

NOUGAT	QT.
Water and fruit purée	g. 187
Glucose syrup 60 DE	g. 122
Caster sugar	g. 567
Honey	g. 340
Egg white	g. 68
Caster sugar	g. 28
Lightly roasted pistachios	g. 175
Sourcherry HG Cesarin	g. 135
Whole blackberry HG Cesarin	g. 120
Lightly roasted almonds	g. 130
Cocoa butter	g. 34

Method

- Cook the first three ingredients together at 160°C.
- Start cooking the honey when the caramel is at 130°C.
- Cook the honey at 120°C.
- Add the cooked sugar to the previously whipped egg whites.
- At 60 °, remove the whisk and put down the sheet.
- Add almonds and pistachios, **Sourcherry HG and blackberry HG**, cocoa butter and frame.
- Put on the sheet.





Orange Praliskuak,

buckweat praliné enrobed in caramel chocolate.

Recipe

SHORTBREAD	QT.
Fresh butter	<i>g. 307</i>
Icing sugar	<i>g. 148</i>
Whole eggs	<i>g. 50</i>
Almond powder	<i>g. 172</i>
Pastry flour	<i>g. 319</i>
Salt	<i>g. 4</i>

Method

- In a mixer using the paddle attachment, mix butter, sugar to soften.
- Add the eggs.
- Finish with the sieved powders and form a paste.
- Directly cool it down in the fridge.
- Cut in rings 3 cm.

BUCKWEAT PRALINÉ	QT.
Pure almond paste	<i>g. 251,2</i>
Almond praline	<i>g. 148,8</i>
Milk couverture 35%	<i>g. 192</i>
Salt	<i>g. 8</i>
Roasted buckweat seeds	<i>g. 100</i>
Orange LWA cubes 3x3 Cesarin	<i>g. 65</i>
Pailleté feuilletine (crumble)	<i>g. 75</i>

Method

- Combine the praliné, pure paste and chocolate at 45°C.
- Cool down at 24°C and add the rest of ingredients.

ORANGE FILLING	QT.
Farciciok Orange Cesarin	<i>g. 300</i>
Orange LWA cubes 3x3 Cesarin	<i>g. 45</i>

Method

- Combine **Orange LWA cubes 3x3** with **Farciciok**

Assembly

- In a half sphere mold, pour the praliné at 3/4.
- Garnish the center with **Farciciok Orange** and close with a disk of shortbread.
- Leave it to crystallize overnight.
- Enrobe with caramel chocolate and sesame inclusion.
- Decoration at your choice.



Selezione



Caramel bar with fruit crumble and mango and pineapple cubes

Recipe

PASSION FRUIT CARAMEL	QT.
Caster sugar	<i>g. 495</i>
Glucose syrup 60 DE	<i>g. 99</i>
Fresh cream 35%	<i>g. 130</i>
Fresh butter	<i>g. 99</i>
Passion fruit purée	<i>g. 175</i>
Salt	<i>g. 3</i>
Cointreau	<i>g. 20</i>

Method

- Cook the sugar until light brown.
- Add the cream, glucose syrup and the fruit purée preheated.
- Add the butter and cook at 107 ° C.
- Cool down.
- Fill in the chocolate bars once at room temperature.

ALMOND CRUMBLE	QT.
Almond powder	<i>g. 150</i>
Dark brown sugar	<i>g. 150</i>
Pastry flour	<i>g. 100</i>
Potato starch	<i>g. 50</i>
Salt	<i>g. 2</i>
Lemon LWA cubes 3x3 Cesarin	<i>g. 40</i>
Butter	<i>g. 150</i>

Method

- Combine all the powders in a mixer with paddle attachment
- add the cold butter in pieces and mix until crumble
- leave it to rest in the fridge for 2 hours and bake at 160°C for 10-15'

Assembly

- Mold with milk chocolate some chocolate bars, leave to crystallize.
- Fill with the caramel and add **Mango Cubes HG** and **Pineapple Cubes HG**.
- Cover with crumble and enrobe completely the chocolate bar.
- Decorate at your choice.



Selezione



Bon Bon

chocolate and red fruits

Recipe

GANACHE TO SLICE	QT.
Cream 35%	<i>g. 246</i>
Sorbitol sugar powder	<i>g. 35</i>
60DE glucose sugar	<i>g. 39</i>
Invert sugar	<i>g. 52</i>
Madagascar single origin chocolate	<i>g. 340</i>
Dry gin	<i>g. 30</i>
Anhydrous butter	<i>g. 66</i>
Cocoa butter	<i>g. 31</i>

Method

- Heat the cream with all the sugars to 40°C.
- Melt the chocolate with the cocoa butter at 35°C.
- Temper the butter.
- Put all the ingredients in a robot-coupe mixer to get a nice emulsion.

BASE FARCICIOCK	QT.
Farciciock Strawberry Cesarin	q.s.
Raspberry Granules HG Cesarin	q.s.

Method

- Combine all ingredient together and add the crunchy part

Assembly

- Spray the mold with dark red dots, leave it to cristallize and spray in red.
- Cover with white chocolate and, after crystallization, fill the bottom of the mold with **Farciciok**.
- Add a **Whole Raspberry HG** on each cône and cover with the ganache.
- Leave it to cristallize and close the mold.
- Decoration at your choice.



Crunchy sesame praliné

with green and black olives

Recipe

TOASTED SESAME PRALINE	QT.
Pure sesame paste	<i>g. 500</i>
Almond praline	<i>g. 300</i>
Milk couverture 35%	<i>g. 380</i>
Salt	<i>g. 16</i>
Toasted sesame seeds	<i>g. 120</i>
Pailleté feuilletine (crumble)	<i>g. 140</i>
Green Olive Granules HG Cesarin	g. 80
Black Olive Granules HG Cesarin	g. 80

Method

- Combine the praliné, pure paste and chocolate at 45°C.
- Cool down at 24°C and add the rest of ingredients.
- Set in a chocolate frame and cut in rectangle after cristallisation.
- Cover with milk chocolate and decorate with **Green** and **Black Olives Granules HG**.



Selezione



Japanese roll cake

with peach and mango

Recipe

JAPANESE SPONGE	QT.
Whole milk	<i>g. 110</i>
Fresh butter	<i>g. 78</i>
Pastry flower	<i>g. 90</i>
Potato starch	<i>g. 18</i>
Egg yolks	<i>g. 134</i>
Whole eggs	<i>g. 79</i>
Egg white	<i>g. 197</i>
Caster sugar	<i>g. 94</i>

Method

- Boil the milk with the butter, add the flour/starch and dry the mass.
- As for a choux pastry, add the eggs little by little in order to obtain a smooth mass.
- Beat the whites and sugar and fold them gently.
- Stand on 40x60 plate and bake 15' to 165 ° C.
- Cool.

VANILLA CHANTILLY	QT.
Fresh cream 35%	<i>g. 80</i>
Mascarpone	<i>g. 112</i>
Vanilla stick	<i>g. 2</i>
Gelatin mass	<i>g. 16</i>
Caster sugar	<i>g. 48</i>
Fresh cream 35%	<i>g. 720</i>

Method

- Heat 80 gr of cream with the sugar and the vanilla. Pour over the mascarpone and create a smooth emulsion.
- Stop cooking and add the rest of liquid cream
- Mixer.
- Cool to 4 °C and whip.

FRUIT FILLING	QT.
Peach puree	<i>g. 500</i>
Caster sugar	<i>g. 350</i>
Pectin	<i>g. 8</i>
Scraped vanilla	<i>g. 1</i>
Lemon juice	<i>g. 10</i>
Peach Cubes HG Cesarin	<i>g. 80</i>
Mango Cubes HG Cesarin	<i>g. 80</i>

Method

- Soak the **Peach** and **Mango Cubes HG** overnight in the puree with the vanilla and lemon juice.
- Add the sugar mixed with the pectin and cook at 105° C.

Assembly

- Spread evenly the fruit compound on the Japanese sponge.
- Whip the chantilly firm and cover the sponge.
- Roll the sponge until 6 cm in diameter and set in a PVC tube.
- Set in the freezer.
- Cut in rings 3 cm. thick, glaze the top and circled with chocolate ring.



Selezione



Cheese Cake Cubes

with mango and lemon

Recipe

SUGAR DOUGH	QT.
Fresh butter	<i>g. 260</i>
Icing sugar	<i>g. 162</i>
Whole eggs	<i>g. 80</i>
Salt	<i>g. 2</i>
Pastry flour	<i>g. 425</i>
Almond powder	<i>g. 72</i>

Method

- In a mixer using the paddle attachment, smooth butter and icing sugar.
- Gradually add the whole eggs.
- To finish add the sieved powders together.
- Let stand 24 hours, lower to 2 mm and cook at 160 ° C for 12 '

RUM FRANGIPANE AND MANGO	QT.
Fresh butter	<i>g. 112</i>
Salt	<i>g. 1</i>
Icing sugar	<i>g. 136</i>
Whole eggs	<i>g. 136</i>
Almond powder	<i>g. 136</i>
Pastry flour	<i>g. 41</i>
Baking powder	<i>g. 2</i>
Mango Cubes HG Cesarin	<i>g. 50</i>
Dark brown Rum 50°	<i>g. 20</i>

Method

- Whip butter, sugar and salt in a mixer using the paddle attachment.
- Add the tempered eggs and finish with the
- Sieved powders and **Mango Cubes HG**
- Fill the bottom of the tart rings.

MASCARPONE FILLING	QT.
Mascarpone	<i>g. 425</i>
Whole yogurt	<i>g. 180</i>
Fresh cream 35%	<i>g. 75</i>
Whole eggs	<i>g. 155</i>
Sugar	<i>g. 140</i>
Salt	<i>g. 1</i>
Lemon Granules HG Cesarin	<i>g. 10</i>

Method

- Soften the mascarpone with the yogurt and **Lemon Granules HG**.
- Temper the eggs with sugar and add to the cheese.
- Fill up the tarts and bake at 140°c for 30 minutes.

Assembly

- In a silicone cube mold, insert a baked sugar square in the bottom, fill with frangipane at 1/2 the mold.
- Bake it 10' at 170°C.
- Leave it to cool down completely.
- Fill up with the mascarpone filling until the top and bake at 120°C for 30 minutes in a deep tray with water bath.
- Cool down, freeze and spray with white chocolate mixture.
- Decorate at your choice.



Selezione



HG Fruit

*Ginger and
strawberry bars*



HG Fruit

*Marshmallow
pear and peach*



**LWA Fruit
Farciciok**

Orange Pralinsnack



HG Fruit

Caramel bar with fruits



**HG Fruit
Farciciok**

*Bon Bon
chocolate and red fruits*



HG Fruit

*Blueberries
chocolate dragées*



HG Fruit

*Nougat
blackberry and sourcherry*



HG Vegetables

Crunchy sesame praliné



HG Fruit

Japanese roll cake



**HG Fruit
HG Fruit Granules**

Cheese cake cubes

Innovation and respect for the environment: these are the goals that Cesarin has shown over 80 years of activity and production in harmony with nature. A strategic choice that does not just limit their use of resources, but reduces environmental impact, respecting the local ecosystem of the Valley dell'Alpone where the company is based.

Certifications



Company Partners





Cesarin Family



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