

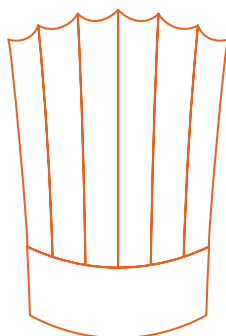


Roland Zanin | Cesarin Recipe Book

Selezione







Selezione

“ The soul of the artist distinguishes every excellent pastry chef, a soul that expresses itself through a game of contrasts and an equilibrium with a skilful balance between talent, ingredients, shapes and colours. Techniques of the pastry chef that allow themselves to be guided from tradition with transformation into artistic interpretations of tastes and sensations. An invitation to embark on a journey in search of new frontiers, which surprise and fascinate us with their exotic and unexpected appearance. The necessary ingredients to set off on this path are the choice of raw materials and a trusted partner that is able to travel to the end of the road that leads to success.

For these reasons, I have chosen Cesarin!

”

Zanin Roland



Julia



For 9 tarts



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Recipe

ALMOND PASTRY	QT.
00 Flour	217 g
Butter	130 g
Icing sugar	82 g
Eggs	44 g
Flour of unpeeled almonds	27 g

Preparation

Mix the butter and the icing sugar using the pastry hook.
Mix the eggs and unpeeled almond flour, alternating the two ingredients. Lastly, mix in the sifted flour and knead until you have a homogenous mixture. Line 9 single-portion tart holders and cool for at least 2 hours in the fridge at a temperature of 4°C. After resting, cook for 18 minutes at 160°C in a fan-assisted oven.

CESARIN LEMON CREAM	QT.
Cesarin Profumi d'Italia Limoncello	150 g.
35% fat Whipping cream	50 g.
Eggs	150 g.
Diced butter	150 g.

Preparation

Heat the cream and the **Profumi D'Italia Limoncello**.
Mix in the eggs and bring to boil while mixing.
Take the pan off the heat and leave the cream to cool to 40°C.
Mix in the diced butter and whisk everything together.
To finish, spread 10 grams of the **Profumi D'Italia Limoncello** on the base of the tarts (previously coated in chocolate), then pour the cream until it reaches the upper edge (topping = 700 g. of melted white chocolate and 300 g. of warm cocoa butter).
To decorate: pour the cream into spherical moulds with a diameter of 3 cm, then place the completed moulds on the tarts.
Finally, put into the freezer.

ITALIAN MERINGUE	QT.
Egg whites	125 g.
Caster sugar	250 g.
Water	50 g.

Preparation

Add the caster sugar to the water and heat to 120°C.
Pour the syrup into the egg whites, and whip using your electric whisk.

Preparation

Position 3 lemon hemispheres onto each tart.
Spoon some **Cesarin TopGel Mirror Lemon** (heated to 40°C) onto the tarts.
Using a 8 mm plain piping nozzle, pipe the meringue to form four peaks between the small domes of cream.

Selezione





Recipe

MACARONS

QT.

Mixture of almond flour and icing sugar	150 g.
Egg whites	20 g
Caster sugar	75 g
Water	25 g
Egg whites	28 g
Caster sugar	8 g

For the almond flour and icing sugar mix, mash 75 g of icing sugar with 75 g of almond flour.

Preparation

In a bowl, weigh the almond flour and icing sugar mix along with the egg whites (20 g). In the stand mixer, pour the 28 g of egg whites (set at speed 3) and gradually add the 8 g of caster sugar. When the sugar syrup (caster sugar and water) reaches 114°C, start to knead at speed setting 3; when the egg whites reach similar consistency to shaving foam, pour in the sugar cooked to 118°C.

At 50°C, incorporate the almond flour and icing sugar mixture, knead the macaron dough with the pastry hook and finish working by hand until it reaches the correct consistency. With a 7 mm plain piping nozzle, shape 7 cm macarons on a baking tray. Lightly tap the bottom of the licking pan and put into a pre-heated oven for 14-16 minutes at 140°C, depending on the type of oven used (conventional or fan assisted).

GANACHE MIXED WITH MILK CHOCOLATE

QT.

milk chocolate	200 g
35% fat Whipping cream	400 g

Preparation

Bring the cream to the boil and pour over the chocolate, 1/3 at a time. Put the ganache into a round bowl and leave to cool in the fridge for 24 hours at 4°C. The next day, mix the ganache using the electric whisk.

Add:

40 g **Cesarin TuttaFrutta Pear**

Preparation

Using a smooth 7mm plain piping nozzle, pipe the ganache mix onto the edge of the macaron, forming regular shaped spheres.

Add some **Cesarin TuttaFrutta Pear** to the middle.

Refold the macaron and store in the fridge at 4°C.

Advice: to ensure the macarons are properly stored, slice flat using a serrated knife.

Dip the macarons into dark chocolate and lay out on their sides.

Decorate the macarons with a little of the dark chocolate.



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Large macarons



For 8 macarons



Elipso



For 8 tarts



Recipe

ALMOND PASTRY	QT.
00 Flour	217 g
Butter	130 g
Icing sugar	82 g
Eggs	44 g
Flour of unpeeled almonds	27 g

Preparation

Mix the butter and the icing sugar using the pastry hook.
Mix the eggs and unpeeled almond flour, alternating the two ingredients. Lastly, mix in the sifted flour and knead until you have a homogenous mixture.
Line 8 mono-portion tart cases and cool for at least 24 hours in the fridge at a temperature of 4°C.
After resting, cook for 18 minutes on silicone mats at 160°C in a fan-assisted oven.

GANACHE FOR THE TARTS	QT.
Liquid cream	222 g
Caraibe chocolate	178 g

Preparation

Bring the cream to the boil and pour over the chocolate blocks.
Mix well.
Cover the base of the tart with the chocolate, then add 10 g of **Cesarin TuttaFrutta Pera**, and pour the ganache on top. Lastly, put the tarts in the freezer.
(Topping = 700 g melted white chocolate and 300 g of hot cocoa butter)

CHESTNUT MOUSSE	QT.
Liquid cream	250 g
Cesarin chestnut cream	100 g

Preparation

Soften the chestnut cream with a spatula and mix the cream with the whisk, mixing the two together until you have a homogenous mixture. Pour the mousse into an elliptical mould.
Add 15 g of Cesarin TuttaFrutta Pear, smooth out and put in the freezer.

Advice:

To obtain and smooth, shiny ganache, pour the cream onto the chocolate, one third at a time, while mixing with a flat spatula.

Preparation

Place a disk of dark chocolate onto the tarts for a smooth, shiny surface.
Top the desserts with the help of spray and some dark chocolate flocking (dark chocolate flocking = 175 g of melted dark chocolate and 75 g of hot cocoa butter).
Then put the shaped chestnut dessert on to the chocolate disk, and decorate the cake with the dark chocolate and a **Cesarin chestnut**.



Bande flammande

Flemish Tart



For 2 rectangular tarts

Recipe

ALMOND PASTRY	QT.
00 Flour	217 g
Butter	130 g
Icing sugar	82 g
Eggs	44 g
Flour of unpeeled almonds	27 g

Preparation

Mix the butter and the icing sugar using the pastry hook. Mix the eggs and unpeeled almond flour, alternating the two ingredients. Lastly, mix in the sifted flour and knead until you have a homogenous mixture. Line two 57 cm long rectangular baking trays, 9 cm wide and 4 cm deep.

ALMOND CREAM	QT.
Almond flour	200 g
Butter	200 g
Eggs	200 g
Caster sugar	200 g
Flour	40 g
Cointreau	4 g
Orange peel	4 g

Preparation

Cream the butter and caster sugar, kneading it with the pastry hook. Mix the egg and almond flour, alternating the two ingredients. Finally, add the Cointreau and the orange peel to create a homogeneous mixture.

Add:

150 g. **Cesarin Orange Ripples**
150 g. **Cesarin Orange TuttaFrutta**

MACARONNADE	QT.
EGG whites	120 g
Caster sugar	20 g
Icing sugar	100 g
Ground almonds	120 g

Preparation

Mix the egg whites and the caster sugar with a whisk. Sprinkle the icing sugar and almond flour from above, and blend them in by hand, mixing with a spatula until the mixture reaches the correct consistency.

Preparation

Spread the **Cesarin Orange Topping** onto the sugared dough, then sprinkle with **Cesarin Tuttafrutta Orange**.

Using a star piping nozzle, spread the almond cream, filling three quarters of the rectangular baking tray. Cook in the oven at 160°C for 20 minutes. After leaving the desserts to cool, spread a layer of Macaronnade on to the cooled almond cream and cook the whole thing again for 10 minutes at 170°C. Lightly sprinkle the dessert with icing sugar and then finish cooking in the oven for 15-20 minutes at 170°C.





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*Bûche
Log*



For 1 logroll



Recipe

SPONGE	QT.
Egg whites	146 g
Egg yolks	95 g
Caster sugar	122 g
00 Flour	137 g

Preparation

Mix the egg yolks and the sugar with the whisk of your electric beater.

In a second dish, mix the egg whites.

Combine the two mixtures, then gently fold in the sifted flour.

Finally, spread the mixture on a 60 x 40 baking tray covered with greaseproof paper and cook the sponge in a fan-assisted oven at 190°C for 8 minutes.


After cooking, cut two strips of sponge: one 5.5 cm wide and 53 cm long for the inside of the log, and the other 7 cm wide and 54 cm long for the bottom.

SOAKING SYRUP	QT.
Caster sugar	650 g
Water	500 g
Vanilla bean	1

Preparation

Mix the water, sugar and the grated vanilla stick.

Boil and leave to cool.

CESARIN PROFUMI D'ITALIA LATE MANDARINS OF CIACULLI 	QT.
Profumi d'Italia Cesarin Late mandarins of Ciaculli	290 g
Caster sugar	73 g
Egg yolks	88 g
Eggs	110 g
Gelatin powder 200 bloom	3 g
Cold water	15 g
Diced butter	110 g

Preparation

Heat the **Profumi d'Italia Late mandarins of Ciaculli** in a pan.

Mix the sugar, egg yolks and the eggs.

Combine the gelatin and the water.

Once the **Profumi D'Italia** is heated up, combine with the eggs, egg yolks and sugar mixture, then heat to 80°C and remove from the heat.

Incorporate the gelatin and leave the cream to cool to 40°C.

Once it has reached 40°C, mix in the butter, then beat and pour into a "U-shaped" mould. Place the insert in the freezer at -35°C.



CESARIN CHESTNUT MOUSSE	QT.
35% fat Whipping cream	500 g
Cesarin chestnut cream	500 g
Vanilla bean	1 g.
200 bloom gelatin sheets	5 sheets

Preparation

Soak the gelatin in cold water.

Grate the vanilla into the chestnut cream and whisk.

Drain the gelatin and dissolve in the microwave on a high temperature.

Mix the cream using the electric beater's whisk.

Mix the gelatin into the **chestnut cream**, then mix with the whisked cream.

Preparation

Fill a log mold halfway with some of the chestnut mousse, then add the cream and the strips of sponge.

Carefully arrange the insert in the centre of the mold.

After soaking the sponge in the syrup, sprinkle with some quartered

Cesarin chestnuts.

Cover everything with the chestnut mousse and then place the second strip of sponge over, soak it in the syrup and place the log on a cooling wire.

Smooth everything and store in the freezer at -35°C.

Once frozen, glaze the log with some **Cesarin Neutro TopGel** and decorate with candied mandarin slices, pieces of Cesarin Chestnuts and French meringue peaks* (100 g egg whites/100 g caster sugar/ 100 g icing sugar), completing the decoration with dark chocolate on the ends and the sides

*Spread the meringues on the baking tray in advance using a plain 6mm icing nozzle and bake at 110°C for 90 minutes.

Selezione



Couronne de brioche

Brioche Couronne



For 6 brioches



Recipe

BRIOCHE DOUGH	QT.
Manitoba flour	1000 g
Caster sugar	100 g
Salt	20 g
Organic yeast	70 g
Eggs	500 g
Butter	500 g
Cesarin candied fruit (oranges, red and yellow pears, apricots, TuttaFrutta Special SourCherry)	200 g

Preparation

Pour the flour, caster sugar, salt and eggs into stand mixer. Start to knead at slow speed, then mix in the organic yeast. Continue kneading at low speed for 3 minutes then add the diced butter a quarter at a time until the dough no longer sticks to the sides. At this point, add the candied fruit, being careful not to mix too much. Be careful that it doesn't go above 22°C. After kneading, leave to rest in the fridge at 4°C for at least 6 hours.

Making 400 g balls, roll out the dough, make a whole in the centre, form it into the shape of a crown and leave to rise in a dry place at 30°C.

Bake the brioche in the oven for 30-35 mins at 140°C until golden. Once removed from the oven and cooled, spoon some **Cesarin Neutro TopGel** onto the crown and then decorate with some of the **Cesarin candied fruit** (oranges, red and yellow pears, apricots, TuttaFrutta Special SourCherry)

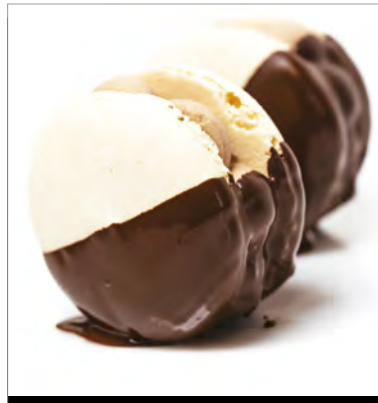


Innovation and respect for the environment: these are the objectives achieved by Cesarin in its 90 years of activity and production in harmony with nature. A strategic choice that is not limited to the use of resources, but also reduces the environmental impact, in compliance with the Val d'Alpone ecosystem, in which the company is located, and the current norms in force.



Profumi d'Italia
(Limoncello)
TopGel Mirror

Julia



TuttaFrutta
(Semi-candied fruit)

Large macarons



TuttaFrutta
(Semi-candied fruit)
Chestnuts

Elipso



TuttaFrutta
(Semi-candied fruit)
Topping

Bande flamande



Profumi d'Italia
(Ciaculli Mandarin)
Chestnuts
TopGel Mirror

Bûche



Candied Fruit

Couronne de brioche



Partner





Federica Cesarin and Roland Zanin



Cesarin S.p.A. - Via Moschina, 3 - 37030 - Montecchia di Crosara - Verona - ITALY
Ph. +39 045 7460000 - fax +39 045 7460903 - info@cesarin.it - www.cesarin.it