

HAZELNUT DAZZLE

Custard

100 g	Whole milk
20 g	Egg yolks
10 g	Granulated sugar
130 g	Total weight
105 g	Total weight after reduction

Make a traditional crème anglaise cooked to 82°C.

Hazelnut praliné mascarpone mousse

108 g	Hazelnut praline 66%
76 g	Crunchy hazelnut praliné
32 g	Hazelnuts paste
81 g	Custard
18 g	Gelatine mass
418 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel®
179 g	Mascarpone
81 g	Glucose meringue
1000 g	Total weight

Combine the custard with the melted gelatine mass. Add the two types of praliné and the hazelnut paste. Stir to combine. At 28°C, add the whipped together cream and mascarpone. Gently fold in the glucose meringue.

Reconstitued crunch

526 g	Almond cream cheese streusel
100 g	Feuilletine
373 g	Milk chocolate 46%
1000 g	Total weight

Prepare the cream cheese streusel. Work through a coarse sieve. Bake on a Silpain® mat in a 140°C convection oven for approximately 20 minutes and let cool. In the bowl of the stand mixer, gently combine the streusel, feuilletine and the milk chocolate at 40°C.

RASPBERRY CUTIE

Decorative berry glaze

100 g Strawberry purée
75 g Blueberry purée
75 g IQF raspberry pieces
250 g Granulated sugar

500 g Total weight

Combine all the ingredients together then boil. Let cool then adjust the texture with water if needed.

Light Raspberry mousse

490 g Raspberry purée
60 g Gelatine mass
300 g **Excellence Whipping Cream**
35% FAT Elle&Vire Professionnel®
200 g Glucose Meringue

1000 g Total weight

Heat the raspberry puree add the melted gelatin mass and leave to cool. At 24°C, fold into the whipped cream then gently fold the meringue inside.

Reconstituted crunch

526 g Almond cream cheese streusel
100 g Feuilletine
373 g White chocolate Aneo 34% WEISS
as nec Raspberry powder
as nec Red fat-soluble food colouring

1000 g Total weight

Prepare the cream cheese streusel. Work through a coarse sieve. Bake on a Silpain mat in a 140°C convection oven for approximately 20 minutes and let cool. In the bowl of a stand mixer, gently combine the streusel with the melted together white chocolate and the raspberry powder melted at 40°C.

MANDARIN DELIGHT

Mandarin orange confit

400 g	Blanched oranges
400 g	Mandarin purée
160 g	Granulated sugar (1)
14 g	NH pectin
21 g	Granulated sugar (2)
3 g	Xanthan gum
20 g	Gelatine mass
1000 g	Total weight

Blanch the whole oranges for 20 minutes in boiling water. Cut into quarters, taking care to remove the seeds and the fibrous membranes. Mix well with the mandarin purée using an emulsion blender. Heat to 40°C and add the combined pectin and sugar (1). Bring to the boil and cook for 3 minutes. Add the combined xanthan gum and sugar (2). Blend, then add the gelatine mass.

Light diplomat cream

332 g	Pastry cream
35 g	Gelatine mass
588 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel®
11 g	Vanilla extract with seeds
1000 g	Total weight

Stir the pastry cream with a whisk, add the vanilla extract followed by the melted gelatine mass. At 24°C add the softly whipped cream.

Reconstituted crunch

545 g	Almond cream cheese streusel
85 g	Feuilletine
87 g	Black sesame seeds
225 g	White chocolate Aneo 34% Weiss
56 g	Black sesame paste
3 g	Edible charcoal powder
1000 g	Total weight

Work the streusel through a coarse sieve then bake on a Silpain mat in a 140°C convection oven for approximately 20 minutes. Let cool. Combine the melted white chocolate at 45°C with the black sesame paste and the charcoal powder, then combine with the other ingredients.

POP CORN BLISS

Soft brown caramel

237 g	Granulated sugar
416 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel®
30 g	Glucose syrup
60 g	Whole milk
81 g	Butter
5 g	Fleur de sel (flaked sea salt)
5 g	Vanilla paste
41 g	Gelatine mass
1000 g	Total weight

Heat the cream, milk, glucose syrup and vanilla paste. Prepare a dry caramel with the sugar and dissolve with the hot liquid mixture. Cook to 102°C. Add the gelatin mass then let it cool down. Incorporate the butter at 40°C using a hand-blender.

Popcorn infusion

755 g	Whole milk
565 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel®
140 g	Corn for pop corn
140 g	Corn canned
1600 g	Total weight
1000 g	Total weight after reduction

Bring the milk and cream to the boil. Pour over the corn and popcorn. Blend using a hand mixer and let infuse overnight in the refrigerator.

Popcorn mousse

510 g	Popcorn infusion
33 g	Egg yolks
45 g	Gelatine mass
50 g	White chocolate Aneo 34% Weiss
169 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel®
169 g	Glucose meringue
1000 g	Total weight

Strain the popcorn infusion through a conical sieve and bring to the boil. Blanch the egg yolks, thin with some of the hot liquids and transfer to a saucepan with the rest of the popcorn infusion and heat to 82°C. Add the gelatin mass. Pour over the white chocolate then blend using a hand mixer. At 25°C, add the whipped cream and gently fold in the glucose meringue.

TROPICAL POISE

Coconut mousse

400 g	Coconut purée
40 g	Coconut liqueur (optional)
50 g	Gelatine mass
400 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel®
80 g	Glucose meringue
1000 g	Total weight

Mix the coconut puree with the melted gelatin mass and the Malibu®. At 23°C, stir in the whipped cream and add the glucose meringue carefully.

Decorative passion fruit glaze

400 g	Hot mirror glaze
80 g	Passion fruit juice
	as nec. Yellow water-soluble food colouring
	as nec. Red water-soluble food colouring
20 g	Passion fruit seeds (pulp free)
500 g	Total weight

Bring the hot glaze and passion fruit juice to a boil. Adjust the colour. Add the seeds.

Reconstituted crunch

500 g	Almond cream cheese streusel
100 g	Feuilletine
300 g	White chocolate Aneo 34% Weiss
50 g	Grape seed Oil
50 g	Roasted grated coconut
QS	Lime zest
1000 g	Total weight

Prepare the cream cheese streusel. Work through a coarse sieve. Bake on a Silpain® mat in a 140°C convection oven for approximately 20 minutes and let cool. In the bowl of the stand mixer, gently combine the streusel, feuilletine and the milk chocolate at 40°C.

DARK CHOCOLATE MOUSSE (GANACHE STYLE)

Dark chocolate mousse

250 g	Whole milk
12 g	Gelatine mass
270 g	Li Chu Dark chocolate 64%
486 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel®
1000 g	Total weight

Bring the milk to the boil and add the gelatine mass. Pour over the partially melted chocolate and blend with a hand mixer to emulsify. At 42°C, add the whipped cream.

DARK CHOCOLATE MOUSSE (CUSTARD STYLE)

Dark chocolate mousse

138 g	Whole milk
138 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel® (1)
51 g	Egg yolks
270 g	Li Chu Dark chocolate 64%
380 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel® (2)
1000 g	Total weight (approx.)

Make a custard cooked to 82°C with the egg yolks, milk and cream (1). Combine 250g of cooked custard with the chocolate. Blend using a hand mixer to emulsify. At 30°C, add the whipped cream (2) and gently fold in the glucose meringue.

TRADITIONAL CHANTILLY CREAM

(24H hold + not freezable)

Traditional Chantilly Cream

140 g	Granulated sugar
860 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel®
1000 g	Total weight

Bring the milk and sugar to the boil. Add the gelatine mass, let cool to 40°C then add the mascarpone. Blend using a hand mixer while adding the chilled cream. Refrigerate at least 4 hours (ideally overnight).

MASCARPONE DECO CREAM

(48-72H hold + 100% freezable)

Mascarpone decorative cream

61 g	Whole milk
61 g	Granulated sugar
40 g	Gelatine mass
109 g	Mascarpone
728 g	Excellence Whipping Cream 35% FAT Elle&Vire Professionnel®
1000 g	Total weight

Bring the milk and sugar to the boil. Add the gelatine mass, let cool to 40°C then add the mascarpone. Blend using a hand mixer while adding the chilled cream. Refrigerate at least 4 hours (ideally overnight).

RECOMMENDATIONS FOR THE ASSEMBLY OF EACH CUPS (APPROX. 100 ML):

- 5g of crunch
- 30g of mousse
- 5 to 10g of toppings (glaze / jam / confit / caramel / fresh fruit)



FREQUENTLY USED IN OUR CUP RECIPES...

Gelatine mass

70 g	Powdered gelatine 200 Bloom
430 g	Water
500 g	Total weight

Rehydrate the gelatine powder in the cold water for at least 20 minutes. Melt in a microwave and refrigerate.

Glucose meringue (if pasteurized egg-whites are available)

338 g	Glucose syrup
220 g	Pasteurized Egg whites
558 g	Total weight
500 g	Total weight after reduction

Combine the egg whites and glucose syrup. Warm to 40°C in a bain-marie and beat in a stand mixer.

Italian Glucose meringue (if pasteurized egg-whites not available)

169.0 g	Egg whites
56.5 g	Granulated sugar (1)
42.5 g	Water
190.0 g	Granulated sugar (2)
84.5 g	Glucose syrup
542.5 g	Total weight
500.0 g	Total weight after reduction

Beat the egg whites until stiff with the sugar (1). Prepare a syrup with the water, sugar (2) and glucose syrup. Heat to 117°C and pour over the beaten egg whites.

Cream cheese streusel

211 g	Butter
88 g	Cream Cheese
277 g	Plain flour cake flour (+spice or cocoa...)
300 g	Light brown cane sugar
300 g	Finely ground almonds / hazelnut / peanut / coconut...
4 g	Fleur de sel (flaked sea salt)
1182 g	Total weight
1000 g	Total weight after baking

Combine all the ingredients using the paddle attachment of the stand mixer.

Pastry cream

1000 g	Whole milk
250 g	Egg yolks
200 g	Granulated sugar
50 g	Plain flour (T55, approximately 11% protein)
50 g	Custard powder
1550 g	Total weight
1300 g	Total weight after reduction

Prepare a traditional pastry cream.

Conservation of Whipping Cream

(Excellence) — Key Guidelines by Usage

Important: There is no single answer — it all depends on the specific use of the cream. Here are the key recommendations to understand the product and communicate about it :



Freezing (-18/ -24°C)



Incorporation in mousses (entremets, inserts, fillings)

Entremets made with a mousse based on whipped Excellence cream can be frozen.

Provided that the mousse is properly stabilized (gelatin, chocolate, pâte à bombe, pastry cream...) to maintain its texture and minimize syneresis upon thawing.



Simply sweetened whipped cream used as decoration (decorative Chantilly)

No, it is absolutely not possible to freeze a sweetened whipped cream used as a decoration.

After thawing you will observe :

- loss of structure,
- collapse,
- water release.

Alternatives for frozen decorations

If the decoration needs to go through freezing, use adapted sub-recipes:

- Stabilized Chantilly (with gelatin),
- Enriched decorative cream (with mascarpone, cream cheese...),
- Other structured preparations (whipped ganaches).



Refrigerated Storage (+2 / +4°C)

“keeping a cake with whipped cream in the fridge” only makes sense if the specific use of the cream is clarified.

A. Decorative cream (Chantilly / sweetened whipped cream used visibly as decoration)

- Simply sweetened Excellence whipped cream holds optimally for a maximum of 24 hours in the refrigerator.

After 24 hours:

- Risk of collapse,
- Surface crusting (due to ventilated refrigeration).
- For a more stable decoration lasting 24–48 hours, it is recommended to use an adapted decorative cream (stabilized Chantilly or enriched cream).
- This ensures better structure and a stable visual appearance.

B. Incorporated in a mousse

- A mousse made with whipped Excellence cream (bavaroise, chocolate mousse, light mousse) is technically stable for up to 3 days in the refrigerator (thanks to stabilization).

However, in practice:

- In the pastry shop display, the product is best sold within 2 days to ensure:
- freshness,
- textural contrast,
- glossy appearance of the decoration,
- quality of fresh cut fruits.
- Consumers can reasonably store the product for an additional 2 days at home in their refrigerator.

It is possible to stretch it to 3 days in total, but with caution:

- monitor textural contrast,
- evolution of fresh fruits,
- gradual loss of gloss and visual freshness.



Best Practices in Artisan Production

Segment production and finishing to:

- allow for quick restocking of the display,
- maintain fresh visual appeal and texture over 2 days.

Adapt recipes according to usage:

- Stabilized mousse for incorporation,
- Adapted decorative cream when freezing or extended shelf life is required.

Always balance between:

1. Food safety,
2. Visual and taste quality,
3. Minimizing product loss.



Practical Summary

Usage	Freezing	Refrigerated display (pastry shop)	Consumer refrigerator
Mousse based on stabilized whipped cream	Yes	2 days recommended	2 days reasonable
Simple sweetened whipped cream	No	Max 24 h	
Adapted decorative cream (stabilized with gelatine /enriched with chocolate)	Yes	48 h	48 h reasonable