

CREM

Pastry

Christmas trees

Yule log

Mont Blanc

Religieuse

Sticker

Tarts



Quescrem

number

02

season

Fall/Winter

issue

recipe book

César Romero Villena

Employee

He is a renowned pastry chef with more than 30 years of professional experience at the highest level. He was trained at the school of the Guild of Bakers and Confectioners of Valencia. He specialised in pastry and ice cream creations. Expert connoisseur of ingredients and processes, his extensive technical background allows him to approach both tradition and innovation from a different point of view.

In 2009, he was proclaimed champion of the Spanish Pastry Cup and in 2011 he won, alongside his students, First Prize for the best Chocolate in the contest category of Hospitality and Pastry Schools in Spain.

Since 2013 he has been working as an advisory Pastry - cooking chef for important international brands.

He is currently a professor of Master Training in Sweet Foods and Restaurant desserts at the Basque Culinary Centre, where he has also collaborated in the R+D department. He also teaches at L'Atelier de Barcelona, the School of the Barcelona Confectionary Guild and the Hofman Culinary School, among others.

Since 2015, he has been a dessert advisor for Quescrem, highlighting the main features and functionalities from our wide range of products around the world.



To produce excellent dairy products, with passion, that help make people's lives more enjoyable. This is the mission of Quescrem and therefore the premise that inspires CREM, the recipe book that invites you to discover a new world of flavours.

Welcome the new autumn – Christmas gastronomic season with this selection of Quescrem recipes. Creamier, tastier.

Colours, Flavours, textures... Each of these recipes shows the importance we place on Innovation. Our challenge is to create by innovating on different recipes that make us grow together, not only as an organisation, but involving our suppliers, our clients, and people.



Santiago Martínez

Culinary team coordinator

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He began his career in his hometown of A Coruña. His restlessness took him to Barcelona, where he worked at the EX Bulli, combining the sweet and the salty, learning different techniques that were new at the time. He worked in London at restaurants with different types of cuisine, such as Asian, Peruvian and Mexican.

He completed a master's degree in pastry at the Basque Culinary Centre, where he remained as a teacher for three more years.

He returned to La Coruña to work in the Habaziro bakery, one of the most prestigious bakeries in Galicia and in the Spanish top 10. He currently plays a gastronomic role in Quescrem, developing and researching new applications and recipes for all our products.

Santiago has more than 12 years of experience in cooking, both sweet and savoury, working in restaurants and bakeries.





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MASCARPONE AND CHESTNUT CHRISTMAS TREE

Ingredients

- Cocoa shortcrust base
- Mascarpone biscuit
- Creamy Quescrem Mascarpone 42% and marron glacé
- Quescrem Mousse Mascarpone 42% and chestnut
- Dark chocolate pistoles
- Decorations

Assembly

Cut two discs from the mascarpone cake, a 7 cm one and the other at 4 cm.
With a piping bag, cover the moulds inside the 3 cm diameter cone with the creamy mascarpone and freeze.
Place the smallest circle of the mascarpone cake on top.
Make the mousse and place 2/3 of it in the 7 cm diameter cone mould.
Place the previous part that was frozen. Smooth and place the 7 cm disk lid. Freeze.
Remove from the silicone mould. Decorate with the chestnut cream, placed in a sleeve with a smooth 1 cm diameter nozzle. Freeze.
Brush with the paint at 45 °C. Decorate with a chocolate star, gold-coloured spray and silver pearls.

Cocoa shortcrust base

415 g Flour (90 w)
175 g Icing sugar
150 g Egg yolk
175 g Butter
35 g Cocoa powder

Preparation

Cut the butter into small pats

and add to the flour and cocoa. Mix with hands until obtaining a coarse sandy texture. Then add the icing sugar and the egg yolk. Mix until obtaining a compact dough. Let it rest in the fridge for at least 30 minutes.

Mascarpone biscuit

(for 1000 g)

106 g Quescrem Mascarpone 42%
106 g Whole milk
85 g Sunflower oil
140 g Egg yolk
74 g Loose flour
35 g Corn starch
335 g Egg white
116 g Sugar (2)
3 g Cream of tartar

Preparation

Mix the Quescrem Mascarpone 42% with the milk and heat to 60 °C. Next, add the egg yolk and the sunflower oil, mix thoroughly, add the flour with the corn starch and mix until no lumps remain. Meanwhile, make a French meringue with the egg whites, sugar (2) and cream of tartar, to 70% aeration. Mix with the previous base. Pour the mixture into a 60 x 40 tin, lined with baking paper. Bake in the oven at 170 °C.

Creamy Quescrem Mascarpone 42% and marron glacé

450 g Quescrem Mascarpone 42%
200 g Whole milk
100 g Sugar
146 g Egg yolk
6 g Gelatine
30 g Gelatine water
91 g Marron glacé paste

Preparation

Mix milk, Quescrem Mascarpone 42%, sugar, marron glacé paste and egg yolk. Cook at 85 °C. Next, add the gelatine, which will have been previously hydrated. Strain and emulsify with a blender.

Quescrem Mousse Mascarpone 42% and chestnut

232 g Quescrem Mascarpone 42%
275 g 35% MG cream
200 g Chestnut puree
50 g Sugar
50 g Dextrose
121 g Egg white
12 g Gelatine sheets
60 g Water for the gelatine

Preparation

Heat the chestnut puree with the sugar. When the sugar is completely dissolved, add the previously hydrated gelatine. Add the gelatine to the Quescrem Mascarpone 42% and mix well. Make a meringue with the egg whites and dextrose. Add the meringue to the previous mixture. Finally, add the semi-whipped cream. Mix it up until obtaining a homogenous mixture. Use immediately.

Dark chocolate pistoles

700 g Dark chocolate
300 g Cocoa butter

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix the cocoa butter and the chocolate topping.



Mascarpone 42%



CHEESE, HAZELNUT AND COFFEE CHRISTMAS TREE

Ingredients

- Cocoa shortcrust base
- Hazelnut dacquoise
- Creamy hazelnut
- Milk Chocolate Namelaka
- Regular Quescrem mousse and coffee
- Milk chocolate pistoles
- Decorations

Assembly

Cut 7 cm diameter Dacquoise disks. With a piping bag, cover the inside of the 3 cm diameter moulds with the hazelnut cream towards the middle of the mould and freeze.

Place the cake circle on top of the frozen cream and place the other half with the milk chocolate cream on top. Freeze.

Make the mousse and place 2/3 inside the mould. Place the previous part that was frozen. Smooth it out and place the biscuit discs on top. Freeze. Decorate with the hazelnut cream, in the form of a thread around the preparation, placed in a piping bag with a smooth 1 cm diameter nozzle. Freeze. Brush with the paint at 45 °C. Decorate with a chocolate star, silver-coloured spray and a silver pearl.

Cocoa shortcrust base

- 415 g Flour (90 w)
- 175 g Icing sugar
- 150 g Egg yolk
- 175 g Butter
- 35 g Cocoa powder

Preparation

Cut the butter into small pats and add to the flour and cocoa. Mix with hands until obtaining a coarse sandy texture. Then add the icing sugar and the egg yolk.

Mix until obtaining a compact dough. Let it rest in the fridge for at least 30 minutes.

Hazelnut dacquoise

- 250 g Icing sugar
- 150 g Almond powder
- 100 g Toasted hazelnut powder
- 50 g Loose flour
- 300 g Egg whites
- 200 g Sugar

Preparation

Mix the ground almonds with the icing sugar, the toasted hazelnuts and the flour. On the other hand, whip the egg whites with the sugar until you get a meringue. Mix the powders into the meringue with rubber spatula. Pipe the desired shapes through a silicone paper piping bag, sprinkle with icing sugar and bake at 170 °C for 25 minutes.

Creamy hazelnut

- 632 g 35% MG cream
- 120 g Egg yolk
- 80 g Toasted hazelnut praline
- 2 g Salt
- 6 g Gelatine
- 30 g Water for the gelatine

Preparation

Soak the gelatine with the gelatine water. In a bowl, mix the rest of the ingredients and heat, stirring with a whisk until it reaches 85 °C. Next, add the soaked gelatine and run through a blender. Keep cold until it gels. Once gelled, break the gel with rods and use.

Milk Chocolate Namelaka

- 380 g Milk chocolate
- 200 g Milk
- 390 g 35% MG cream
- 5 g Gelatine (200 Blom)
- 25 g Water

Preparation

Soak the gelatine in the water. Heat the milk with the cream and break up the gelatine in the mixture. Next, melt the chocolate with the previous mixture. Emulsify in the blender. Place in the mould. Keep cold until it gels.

Regular Quescrem mousse and coffee

- 350 g Quescrem Regular
- 375 g 35% MG cream
- 30 g Whole milk
- 8 g Instant coffee
- 100 g Sugar
- 120 g Egg white
- 12 g Gelatine sheets
- 60 g Water for the gelatine

Preparation

Heat the milk and infuse the coffee. Add the previously soaked gelatine. Mix Quescrem Regular. Make a meringue with the egg whites and sugar. Add the meringue to the previous mixture. Finally, add the semi-whipped cream. Mix it up until obtaining a homogenous mixture. Use immediately.

Milk chocolate pistoles

- 700 g Milk chocolate
- 300 g Cocoa butter

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix the cocoa butter and the chocolate topping.



Regular



YOGHURT AND RASPBERRY CHRISTMAS TREE

Ingredients

- Shortcrust pastry base
- Genoese
- Chocolate and raspberry crunch
- Quescrem Culinary Yoghurt and raspberry cream
- Quescrem Culinary Yoghurt Mousse and raspberry
- Red pistoles
- Almonds

Assembly

Cut 7 cm diameter Genoese disks. With a piping bag, cover the inside of 3 cm diameter moulds with the raspberry cream and yoghurt. Freeze. Place the cake circle on top of the frozen cream. Freeze. Make the mousse and place 2/3 inside the mould. Place the previous part that was frozen. Smooth out and place the lid with the cake discs in which you previously spread the crunch on top. Freeze. Decorate with the raspberry cream, in the form of a thread around the preparation. Place in a piping bag with a smooth 1 cm diameter nozzle. Freeze. Brush with the paint at 45 °C. Decorate with a chocolate star and silver pearls.

Cocoa shortcrust pastry base

415 g Flour (90 w)
175 g Icing sugar
150 g Egg yolk
175 g Butter
35 g Cocoa powder

Preparation

Cut the butter into small pats and add to the flour and cocoa. Mix with hands until obtaining a coarse sandy texture. Then add the icing sugar and the egg yolk. Mix until obtaining a compact dough. Let rest in the fridge for at least 30 minutes.

Genoese

310 g Egg Whites
200 g Yolks
210 g Sugar
190 g Ground almonds
100 g Loose flour

Preparation

Whip the egg whites with the sugar. After obtaining the meringue, add the yolks and mix without overworking it. Mix the ground almonds and flour. Mix by stirring gently so that the mixture does not lower. Pour 900 g in 60 x 40 tins. Cook at 220 °C.

Chocolate and raspberry crunch

50 g White chocolate
200 g Pailleté feuilletine
75 g Raspberry wet-proof

Preparation

Melt the chocolate and mix with the other ingredients. Apply on top of the cake.

Quescrem Culinary Yoghurt and raspberry cream

310 g Quescrem Culinary Yoghurt
220 g Egg yolk
120 g Glucose
120 g Sugar
182 g Raspberry puree
8 g Gelatine sheets
40 g Water for the gelatine

Preparation

Soak the gelatine in cold water. Mix the egg yolk, glucose, raspberry puree and the Culinary Yoghurt and bring to 85°C stirring constantly so that it does not stick. When it reaches the temperature, remove from the heat, add the gelatine sheets, pass through the blender and strain.

Quescrem Culinary Yoghurt Mousse and raspberry

270 g Quescrem Culinary Yoghurt
338 g 35% MG cream
145 g Raspberry puree
100 g Sugar
75 g Egg white
12 g Gelatine sheets
60 g Water for the gelatine

Preparation

Heat the raspberry puree. Add the previously soaked gelatine. Mix the Quescrem Culinary Yoghurt. Make a meringue with the egg whites and sugar. Add the meringue to the previous mixture. Finally, add the semi-whipped cream. Mix it up until obtaining a homogenous mixture. Use immediately.

Red Pistoles

700 g White chocolate
300 g Cocoa butter
1 tbsp. Red food dye

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix the cocoa butter and the chocolate topping.



HAZELNUT AND COFFEE RELIGIEUSE

Ingredients

- Choux paste
- Craquelin
- Regular Quescrem pastry cream and coffee
- Hazelnut praline
- Regular Quescrem and coffee sponge cake
- Milk chocolate bath

Assembly

Pipe 2 cm eclairs 4 cm in diameter on top of a Silpat. Cover each one with a circle of Craquelin. Bake in a deck oven at 190 °C for 25 minutes with the draught open. For a convection oven, 10 minutes with the flue closed and 10 minutes with the flue open.

Once cold, choose one of each size for every recipe. Fill the two eclairs at the bottom with the **Quescrem Regular** cream and coffee, using a piping bag and nozzle. With the other piping bag and nozzle, inject the hazelnut praline in the centre of the cream for each eclair.

Once filled, place the top part of the Craquelin in the chocolate bath, letting it drain well upside down so that it does not leave drops on the sides. Once the chocolate has crystallised, join the two pieces with the help of a drop of glucose syrup.

Decorate the joint by piping the cheese and coffee sponge filling.

Choux paste

- 85 g Milk
- 85 g Water
- 75 g Butter
- 3 g Salt
- 3 g Sugar
- 95 g Loose flour
- 16 0g Eggs

Preparation

Bring milk, water, butter, salt and sugar to a boil. Add the flour and blanch until it detaches from the walls. Place the dough in the blender with the flat beater and add the eggs little by little. Pipe round 2 cm eclairs 4 cm in diameter on top of a Silpat. Cover each eclair with a craquelin disk. Cook at 190 °C for 25 minutes with the flue open. For a convection oven, 10 minutes with the flue closed and 10 minutes with the flue open.

Craquelin

- 75 g Ground almonds
- 150 g Butter
- 160 g Sugar
- 115 g Flour
- 1 tbsp. Red food dye

Preparation

Mix all the ingredients. Rest cold at 4 °C. Stretch between two sheets of plastic, to 3 mm thick. Freeze. Cut discs.

Quescrem Regular pastry cream and coffee

- 170 g **Quescrem Regular**
- 420 g Milk
- 140 g Sugar
- 70 g Cornflour
- 190 g Egg yolk
- 10 g Soluble coffee

Preparation

Mix the cornflour with the sugar and 100 g of milk and beat. Add the egg yolks. Reserve. Heat the **Quescrem Regular** with the remaining milk. When it boils, add the sugar mixture, and continue beating until it returns to a boil. Remove from the fire and add the coffee. Pour into a tray to cool. While cooling, stir to prevent lumps from forming.

Regular Quescrem and coffee sponge cake

- 60 g Cocoa butter
- 72 g Milk
- 70 g Sugar
- 8 g Gelatine
- 40 g Gelatine water
- 370 g **Quescrem Regular**
- 370 g 35% MG cream
- 10 g Soluble coffee

Preparation

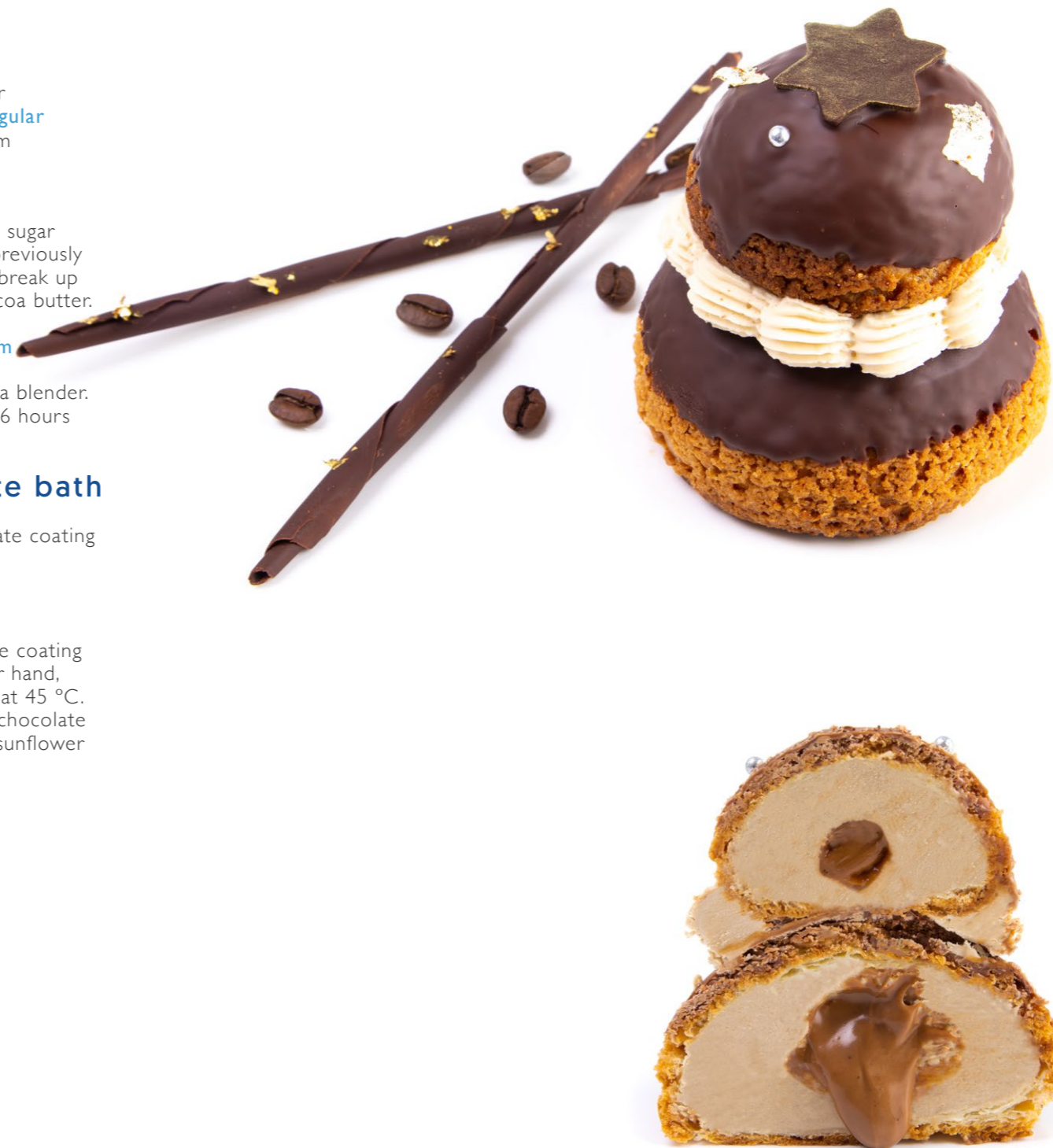
Heat the milk with the sugar until boiling. Add the previously hydrated gelatine and break up well. Pour over the cocoa butter. Emulsify. Mix with the **Quescrem Regular**. Add the cold cream while mixing in a blender. Leave refrigerated for 6 hours and assemble.

Milk chocolate bath

- 500 g White chocolate coating
- 50 g Cocoa butter
- 50 g Sunflower oil

Preparation

Melt the milk chocolate coating at 45 °C. On the other hand, melt the cocoa butter at 45 °C. Mix cocoa butter and chocolate coating. Then add the sunflower oil.



Regular

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YOGHURT AND RASPBERRY RELIGIEUSE

Ingredients

- Choux paste
- Craquelin
- Quescrem Culinary Yoghurt and raspberry cream
- Raspberry jelly
- Vanilla pastry cream and Quescrem Mascarpone 42%
- Quescrem Culinary Yoghurt and raspberry sponge cake
- Red chocolate bath

Assembly

Pipe 2 cm eclairs 4 cm in diameter on top of a Silpat. Cover each eclair with a circle of Craquelin. Bake in a deck oven at 190 °C for 25 minutes with the draught open. For a convection oven, 10 minutes with the flue closed and 10 minutes with the flue open. Once cold, choose one of each size for every recipe. Fill the 4 cm and 2 cm eclair with the Quescrem Culinary Yoghurt and raspberry cream, using a piping bag and nozzle. With another piping bag and nozzle, inject the raspberry jelly in the cream center of each eclair. Once filled, place the top part of the Craquelin in the chocolate bath, letting it drain well upside down so that it does not leave drops on the sides. Once the chocolate has crystallised, join the two pieces with the help of a drop of glucose syrup. Decorate the union by piping on with the Quescrem Culinary yoghurt and raspberry sponge filling.

Choux paste

- 85 g Milk
- 85 g Water
- 75 g Butter
- 3 g Salt
- 3 g Sugar
- 95 g Loose flour
- 160 g Eggs

Preparation

Boil the milk, water, butter, salt and sugar. Add the flour and blanch until it detaches from the walls. Place the dough in the blender with the flat beater and add the eggs little by little. Pipe round 2 cm eclairs 4 cm in diameter on top of a Silpat. Cover each eclair with a craquelin disk. Cook at 190 °C for 25 minutes with the shot open. For a convection oven, 10 minutes with the flue closed and 10 minutes with the flue open.

Craquelin

- 75 g Ground almonds
- 150 g Butter
- 160 g Sugar
- 115 g Flour
- 1 tbsp. Red food dye

Preparation

Mix all the ingredients. Rest cold at +4 °C. Stretch between two sheets of plastic, to 3 mm thick. Freeze. Cut discs.

Yoghurt and raspberry cream

- 310 g Quescrem Culinary Yoghurt
- 220 g Egg yolk
- 120 g Glucose
- 120 g Sugar
- 182 g Raspberry puree
- 8 g Gelatine sheets
- 40 g Water for the gelatine

Preparation

Soak the gelatine in cold water. Mix the egg yolk, glucose, raspberry puree and Quescrem Culinary Yoghurt and bring to 85 °C stirring constantly so that it does not stick. When it reaches the temperature, remove from the heat, add the gelatine sheets, run through the blender and strain.

Raspberry jelly

- 302 g Raspberry puree
- 5 g Yellow pectin
- 2 g Agar
- 85 g Glucose syrup
- 65 g Sugar
- 30 g Lemon juice

Preparation

Heat the fruit puree with the glucose syrup and agar in a saucepan. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin. Add the lemon puree and continue cooking for a minute. Remove from the heat and pour 100 g into a 16 cm diameter round silicone mould and freeze. Freeze.

Yoghurt and raspberry sponge filling

- 150 g Raspberry puree
- 200 g White chocolate
- 8 g Gelatine
- 40 g Gelatine water
- 301 g Quescrem Culinary Yoghurt
- 301 g 35% MG cream

Preparation

Heat the raspberry puree and cream. Add the gelatine sheets and dissolve thoroughly. Pour over the chocolate and add the mixture over the Quescrem Culinary Yoghurt. Leave refrigerated for 6 hours and assemble.

Chocolate bath

- 500 g White chocolate coating
- 50 g Cocoa butter
- 50 g Sunflower oil
- 1 tbsp. Red food dye

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix cocoa butter and chocolate coating. Then add the sunflower oil.



Culinary yoghurt



MASCARPONE AND MARRON GLACÉ RELIGIEUSE

Ingredients

- Choux paste
- Craquelin
- Marron glacé paste
- Quescrem Mascarpone pastry cream 42% and marron glacé
- Spongy Quescrem Mascarpone 42% and marron glacé
- Dark chocolate bath

Assembly

Pipe 2 cm and 4 cm diameter eclairs on top of a Silpat. Cover each eclair with a circle of Craquelin. In a deck oven, bake at 190 °C for 25 minutes with the flue open. For a convection oven, 10 minutes with the flue closed and 10 minutes with the flue open.

Once cold, choose one of each size for every recipe. Fill the 4 cm and 2 cm eclairs at the bottom with mascarpone cream and marron glaze, using a piping bag and nozzle. With another piping bag and nozzle, inject the marron glacé paste into the cream centre of each eclair. Once filled, place the top part of the Craquelin in the chocolate bath, letting it drain well upside down so that it does not leave drops on the sides. Once the chocolate has crystallised, join the two pieces with the help of a drop of glucose syrup. Decorate the joint by spreading with the mascarpone and marron glacé sponge filling.

Choux paste

- 85 g Milk
- 85 g Water
- 75 g Butter
- 3 g Salt

- 3 g Sugar
- 95 g Loose flour
- 160 g Eggs

Preparation

Boil the milk, water, butter, salt and sugar. Add the flour and blanch until it detaches from the walls. Place the dough in the blender with the flat beater and add the eggs little by little. Pipe round 2 cm eclairs 4 cm in diameter on top of a Silpat. Cover each eclair with a craquelin disk. Cook at 190 °C 25 minutes with the flue open. For a convection oven, 10 minutes with the flue closed and 10 minutes with the flue open.

Craquelin

- 75 g Ground almonds
- 150 g Butter
- 160 g Sugar
- 115 g Flour
- 1 tbsp. Red food dye

Preparation

Mix all the ingredients. Let it cool to +4 ° C. Stretch between two sheets of plastic, 3 mm thick. Freeze. Cut discs.

Quescrem Mascarpone pastry cream 42% and marron glacé

- 132 g Quescrem Mascarpone 42%
- 335 g Milk
- 110 g Sugar
- 55 g Cornflour
- 150 g Egg yolk
- 80 g Marron glacé paste

Preparation

Mix the cornflour with the sugar and 100 g of milk and beat. Add the egg yolks. Reserve. Heat the

Quescrem Mascarpone 42% with the rest of the milk. When it boils, add the sugar mixture and the marron glacé paste. Continue beating until it comes to a boil. Remove from the fire. Pour into a tray to cool. While cooling, stir to prevent lumps from forming.

Quescrem Mascarpone 42% sponge

- 60 g Marron glacé paste
- 150 g Cocoa butter
- 8 g Gelatine
- 40 g Water (for the gelatine)
- 400 g Quescrem Mascarpone 42%
- 402 g 35% MG cream

Preparation

Heat the cream and add the gelatine sheets and break up well. Pour the mixture over the cocoa butter and the marron glacé paste. Emulsify well. Add the Quescrem Mascarpone 42% while mixing with a blender. Leave refrigerated for 6 hours and assemble.

Dark chocolate bath

- 500 g Dark chocolate coating
- 50 g Cocoa butter
- 50 g Sunflower oil

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix cocoa butter and chocolate coating. Then add the sunflower oil.



Mascarpone 42% | Regular

MASCARPONE AND MARRON GLACÉ STICKER

Ingredients

- Biscuit base
- Cheesecake filling
- Namelaka by [Quescrem Mascarpone 42%](#) marron glacé
- Marron glacé paste
- Pieces of marron glacé

Assembly

Cut the cheesecake once cold into 3 cm x 7 cm strips. Assemble the Namelaka and using a piping bag and a smooth nozzle, pipe two lines along the sticker leaving a gap in the middle to place a line of marron glacé paste. Decorate with marron glacé pieces.

New York Cheesecake

Biscuit base

- 200 g Golden María type biscuit (Gluten Free)
- 70 g Butter 82% MG

Preparation

Crush the biscuits and mix with the butter. Place a 0.5 cm thick line on the bottom of the mould. Freeze.

Cheesecake filling

- 400 g [Quescrem Regular](#)
- 150 g [Quescrem Mascarpone 42%](#)
- 127 g 35% MG cream
- 130 g Sugar
- 170 g Egg white
- 20 g Rice flour

Preparation

Put all the ingredients in a deep bowl and mix with a hand mixer until there are no lumps. It is important not to add air to the mixture. Strain the mixture and put 1.5 kg in a 15 cm x 30 cm rectangular silicone mould. Bake it in a bain-marie, without the fan at 150 °C for 1 hour and 30 minutes. Wait until it is completely cold to unmould it. Place it in the refrigerator for at least 3 hours.

Mascarpone and marron glacé Namelaka

- 200 g Milk
- 175 g Marron glacé paste
- 5 g Gelatine sheets
- 25 g Water for the gelatine
- 135 g White chocolate coating
- 60 g Cocoa butter
- 300 g [Quescrem Mascarpone 42%](#)
- 100 g 35% MG cream

Preparation

Heat the milk with the marron glacé paste until boiling, then add the previously soaked gelatine. Add to the chocolate and cocoa butter and emulsify with the blender. Next add the [Quescrem Mascarpone 42%](#) and the cream, then continue emulsifying with the blender. Let chill for 6 hours before use.



CHEESE, COFFEE AND HAZELNUT STICKER

Ingredients

- Biscuit base
- Cheesecake filling
- Hazelnut Namelaka
- Hazelnut praline
- Pieces of hazelnut

Assembly

Cut the cheesecake once cold into 3 cm x 7 cm strips. Assemble the Namelaka and with the help of a piping bag and a smooth nozzle, pipe two lines along the sticker leaving a gap in the middle to place a line of hazelnut praline. Decorate with crumbled pieces of hazelnut.

New York Cheesecake

Biscuit base

200 g Golden María type biscuit (Gluten Free)
70 g Butter 82% MG

Preparation

Crush the biscuits and mix with the butter. Place a 0.5 cm thick line on the bottom of the mould. Freeze

Cheesecake filling

400 g **Quescrem Regular**
150 g **Quescrem Mascarpone 42%**
124 g 35% MG cream
130 g Sugar
170 g Egg white
20 g Rice flour

Preparation

Put all the ingredients in a deep bowl and mix with a hand mixer until there are no lumps. It is important not to add air to the mixture. Strain the mixture and put 1.5 kg in a 15 cm x 30 cm rectangular silicone mould. Bake it in a bain-marie, without the fan at 150 °C for 1 hour and 30 minutes. Wait until it is completely cold to unmould. Place it in the refrigerator for at least 3 hours.

Hazelnut Namelaka

200 g Milk
175 g Hazelnut paste
5 g Gelatine sheets
25 g Water for the gelatine
135 g White chocolate coating
60 g Cocoa butter
300 g **Quescrem Regular**
100 g 35% MG cream

Preparation

Heat the milk with the hazelnut paste until boiling, then add the previously soaked gelatine. Add to the chocolate and cocoa butter and emulsify with the blender. Next add the **Quescrem Regular** and the cream. Continue emulsifying with the blender. Let chill for 6 hours before use.



YOGHURT AND RASPBERRY STICKER

Ingredients

- Biscuit base
- Cheesecake filling
- Quescrem Culinary Yoghurt and raspberry Namelaka
- Raspberry jelly
- Fresh raspberries

Assembly

Once the cheesecake is cold, cut into 3 cm x 7 cm strips. Assemble the Namelaka and using a piping bag and a smooth nozzle, pipe two lines along the sticker leaving a gap in the middle to place a line of raspberry puree. Decorate with raspberries cut in half.

New York Cheesecake

Biscuit base

- 200 g Golden María type biscuit (Gluten Free)
- 70 g Butter 82% MG

Preparation

Crush the biscuits and mix with the butter. Place a 0.5 cm thick line at the bottom of the mould. Freeze.

Cheesecake filling

- 400 g Quescrem Regular
- 150 g Quescrem Mascarpone 42%
- 127 g 35% MG cream
- 130 g Sugar
- 170 g Egg white
- 20 g Rice flour

Preparation

Put all the ingredients in a deep bowl and mix with a hand mixer until there are no lumps. It is important not to add air to the mixture. Strain the mixture and put 1.5 kg in a 15 cm x 30 cm rectangular silicone mould. Bake in a bain-marie, without a fan at 150 °C for 1 hour and 30 minutes. Wait until it is completely cold to unmould it. Place it in the refrigerator for at least 3 hours.

Yoghurt and raspberry Namelaka

- 200 g Milk
- 175 g Raspberry puree
- 5 g Gelatine sheets
- 25 g Water for the gelatine
- 135 g White chocolate coating
- 60 g Cocoa butter
- 300 g Quescrem Culinary Yoghurt
- 100 g 35% MG cream

Preparation

Heat the milk with the raspberry puree until it comes to a boil. Add the previously soaked gelatine. Add to the chocolate and cocoa butter and emulsify with the blender. Next add the Quescrem Culinary Yoghurt and the cream. Continue emulsifying with the blender. Let chill for 6 hours before use.

Raspberry jelly

- 302 g Raspberry puree
- 5 g Yellow pectin
- 2 g Agar
- 85 g Glucose syrup
- 65 g Sugar
- 30 g Lemon juice

Preparation

Heat the fruit puree with the glucose syrup and agar in a saucepan. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin. Add the lemon puree and continue cooking for a minute. Remove from the heat and pour 100 g into a 16 cm diameter round silicone mould and freeze.



Mascarpone 42% | Regular | Culinary Yoghurt



HAZELNUT AND COFFEE MONT BLANC

Ingredients

- Shortcrust pastry
- Quescrem Mascarpone 42% Cake
- Creamy coffee
- Hazelnut praline filling
- Regular Quescrem and coffee sponge cake

Assembly

Bake 10 cm diameter tartlets. Once cold, paint the tartlets with white chocolate.

Cut 3 sponge cake discs of different diameters (8 cm, 6 cm and 4 cm) and cut a 2 cm circle in them. Place the cream cheese and coffee at the bottom of the tartlet and cover with the 8 cm diameter disc. Then fill the tartlet to the edge with the coffee and cheese cream only on the edges of the cake.

Place the prepared 6 cm cake disc on top. Sprinkle a small dollop of the creamy mixture on top. Intersperse the next cake with the creamy one, forming a small cone. Place the hazelnut praline in the middle hole. Cover all the cake layers with the mascarpone and coffee cream. Cool. Finally, cover the entire cake with Quescrem Regular sponge filling threads that we will make with the help of a pastry bag fitted with a 5-hole nozzle. Once finished, place the chocolate decorations.

Shortcrust pastry

535 g Flour (90 w)
132 g Icing sugar
60 g Egg yolk
270 g Butter

Preparation

Cut the butter into small cubes and add to the flour and cocoa. Mix with hands until obtaining a coarse sandy texture. Then add the icing sugar and the egg yolk. Mix until obtaining a compact dough. Let rest in the fridge for at least 30 minutes.

Quescrem Mascarpone 42% Cake

106 g Quescrem Mascarpone 42%
106 g Whole milk
85 g Sunflower oil
140 g Egg yolk
74 g Loose flour
35 g Corn starch
335 g Egg white
116 g Sugar (2)
3 g Cream of tartar

Preparation

Mix the Quescrem Mascarpone 42% with the milk and heat to 60 °C. Then add the egg yolk and sunflower oil. Mix well. Next, add the flour together with the cornflour and mix until there are no lumps left. Meanwhile, make a French meringue with the egg whites, sugar (2) and cream of tartar, until its 70% aerated. Mix with the previous base. Pour the mixture into a 60 cm x 40 cm tin, lined with parchment paper. Bake in the oven at 170 °C.

Quescrem Regular pastry cream and coffee

170 g Quescrem Regular
420 g Milk
140 g Sugar
70 g Cornflour
190 g Egg yolk
10 g Soluble coffee

Preparation

Mix the cornflour with the sugar and 100 g of milk and beat. Add the egg yolks. Reserve. Heat the Quescrem Regular with the remaining milk. When it boils, add the sugar mixture, and continue beating until it returns to a boil. Remove from the fire and add the coffee. Pour into a tray to cool. While cooling, stir to prevent lumps from forming.

Regular Quescrem and coffee sponge cake

60 g Cocoa butter
72 g Milk
70 g Sugar
8 g Gelatine
40 g Gelatine water
370 g Quescrem Regular
370 g Cream 35% mg
10 g Soluble coffee

Preparation

Heat the milk with the sugar until boiling. Add the previously hydrated gelatine and break up well. Pour over the cocoa butter. Emulsify. Mix with the Quescrem Regular. Add the cold cream while mixing in a blender. Leave in refrigerator for 6 h and assemble.



Mascarpone 42% | Regular

MASCARPONE AND CHESTNUT MONT BLANC

Ingredients

- Shortcrust pastry
- Genoese
- Quescrem Mascarpone pastry cream 42% and marron glacé
- Quescrem Mascarpone 42% sponge
- Marron glacé filling

Assembly

Bake 10 cm diameter tartlets. Once cold, paint the tartlets with white chocolate.

Cut 3 sponge cake discs of different diameters (8 cm, 6 cm and 4 cm) and cut a 2 cm circle in them. Place the Quescrem Mascarpone 42% and marron glacé at the bottom of the tartlet cream. Cover with the 8 cm diameter disc. Next, fill the tartlet to the edge with the cream only on the edges of the cake. Place the prepared 6 cm cake disc on top. Sprinkle a small dollop of the creamy mixture on top. Intersperse the next cake with the creamy one, forming a small cone. Place the marron glacé paste in the middle hole. Cover all the cake layers with the mascarpone cream and marron glacé. Cool. Finally, cover the whole cake with threads of marron glacé sponge filling and Quescrem Mascarpone 42%, which we will make using a pastry bag equipped with a 5-hole nozzle. Once finished, place the chocolate decorations.

Tartlet base

535 g Flour (90 w)
132 g Icing sugar
60 g Egg yolk
270 g Butter

Preparation

Cut the butter into small cubes and add to the flour and cocoa. Mix with hands until obtaining a coarse sandy texture. Then add the icing sugar and the egg yolk. Mix until obtaining a compact dough. Let rest in the fridge for at least 30 minutes.

Quescrem Mascarpone 42% Cake

106 g Quescrem Mascarpone 42%
106 g Whole milk
85 g Sunflower oil
140 g Egg yolk
74 g Loose flour
35 g Corn starch
335 g Egg white
116 g Sugar (2)
3 g Cream of tartar

Preparation

Mix the Quescrem Mascarpone 42% with the milk and heat to 60 °C. Then add the egg yolk and sunflower oil. Mix well. Then add the flour along with the cornflour and mix until there are no lumps. Meanwhile, make a French meringue with the egg whites, sugar (2) and cream of tartar, to 70% aeration. Mix with the previous base. Pour the mixture into a 60 x 40 tin, lined with parchment paper. Bake in the oven at 170 °C.

Quescrem Mascarpone pastry cream 42% and marron glacé

132 g Quescrem Mascarpone 42%
335 g Milk
110 g Sugar
55 g Cornflour
150 g Egg yolk
80 g Marron glacé paste

Preparation

Mix the cornflour with the sugar and 100 g of milk and beat. Add the egg yolks. Reserve. Heat the Quescrem Mascarpone 42% with the rest of the milk. When it boils, add the sugar mixture and the marron glacé paste. Continue beating until it comes to a boil. Remove from the fire. Pour into a tray to cool. While cooling, stir to prevent lumps from forming.

Quescrem Mascarpone 42% sponge

60 g Marron glacé paste
150 g Cocoa butter
8 g Gelatine
40 g Water (for the gelatine)
400 g Quescrem Mascarpone 42%
402 g 35% MG cream

Preparation

Heat the cream and add the gelatine sheets and break up well. Pour the mixture over the cocoa butter and the marron glacé paste. Emulsify well. Add the Quescrem Mascarpone 42% while mixing with a blender. Leave refrigerated for 6 hours and assemble.



YOGHURT AND RASPBERRY MONT BLANC

Ingredients

- Shortcrust pastry
- Quescrem Mascarpone 42% Cake
- Quescrem Culinary Yoghurt and raspberry cream
- Strawberry jelly
- Quescrem Culinary Yoghurt and raspberry sponge cake

Assembly

Bake 10 cm diameter tartlets. Once cold, paint the tartlets with white chocolate. With 3 cake discs in different diameters (8 cm, 6 cm and 4 cm), cut out a 2 cm circle from them. Place the yoghurt and raspberry cream at the bottom of the tartlet and cover with the 8 cm diameter disc. Next, fill the tartlet to the edge with the yoghurt and raspberry cream only on the edges of the cake. Place the prepared 6 cm cake disc on top. Sprinkle a small dollop of the creamy mixture on top. Intersperse the next cake with the creamy one, forming a small cone. Place the raspberry puree in the middle hole. And cover all the cake layers with the cream. Cool. Finally, cover the entire cake with yoghurt and raspberry sponge filling threads that we make with the help of a pastry bag fitted with a 5-hole nozzle. Once finished, place the chocolate decorations.

Shortcrust pastry

535 g Flour (90 w)
132 g Icing sugar
60 g Egg yolk
270 g Butter

Preparation

Cut the butter into small cubes and add to the flour and cocoa.

Mix with hands until obtaining a coarse sandy texture. Then add the icing sugar and the egg yolk. Mix until obtaining a compact dough. Let rest in the fridge for at least 30 minutes.

Genoise

310 g Egg Whites
200 g Yolks
210 g Sugar
190 g Ground almonds
100 g Loose flour

Preparation

Whip the egg whites with the sugar. After obtaining the meringue, add the yolks and mix without overworking it. Mix the ground almonds and flour. Mix by stirring gently so that the mixture does not lower. Pour 900 g in 60 x 40 tins. Cook at 220 °C.

Quescrem Culinary Yoghurt and raspberry cream

310 g Quescrem Culinary Yoghurt
220 g Egg yolk
120 g Glucose
120 g Sugar
182 g Raspberry puree
8 g Gelatine sheets
40 g Water for the gelatine

Preparation

Soak the gelatine in cold water. Mix the egg yolk, glucose, raspberry puree and Quescrem Culinary Yoghurt. Bring to 85 °C stirring constantly so that it does not stick. When it reaches the temperature, remove from the heat. Add the gelatine leaves, run through a blender and strain.

Strawberry jelly

302 g Strawberry puree
5 g Yellow pectin
2 g Agar
85 g Glucose syrup
65 g Sugar
30 g Lemon puree

Preparation

Heat the fruit puree with the glucose syrup and agar in a saucepan. When the mixture reaches 40 °C, add the rest of the sugar mixed with the yellow pectin. Add the lemon puree and continue cooking for a minute. Remove from the heat and pour 100 g into a 16 cm diameter round silicone mould and freeze. Freeze.

Quescrem Culinary Yoghurt and raspberry sponge cake

150 g Raspberry puree
200 g White chocolate
8 g Gelatine
40 g Gelatine water
301 g Quescrem Culinary Yoghurt
301 g 35% MG cream

Preparation

Heat the raspberry puree and cream. Add the gelatine sheets and dissolve thoroughly. Pour over the chocolate and add the mixture over the Quescrem Culinary Yoghurt. Leave refrigerated for 6 hours and assemble.



MASCARPONE AND MARRON GLACÉ TART

Ingredients

- Quescrem Mascarpone 42% Cake
- Creamy Quescrem Mascarpone 42% and marron glacé
- Quescrem Mousse Mascarpone 42% and chestnut
- Dark chocolate pistoles

Assembly

Fill the base of an 18 cm diameter silicone mould and 4 cm high with marron glacé mousse and Quescrem Mascarpone 42%. With the help of a small spatula, cover the sides completely on the mould until it is smooth and without bubbles. Place inside a 16 cm creamy disc that we will have frozen on top of a cake with Quescrem Mascarpone 42%. Finish filling the mould with mousse leaving space to finish off with the same Quescrem Mascarpone 42% cake. Freeze. Once the cake is frozen, remove from the mould and torch. Finish with chocolate decorations.

Quescrem Mascarpone 42% Cake

- 106 g Quescrem Mascarpone 42%
- 106 g Whole milk
- 85 g Sunflower oil
- 140 g Egg yolk
- 74 g Loose flour
- 35 g Corn starch
- 335 g Egg white
- 116 g Sugar (2)
- 3 g Cream of tartar

Preparation

Mix the Quescrem Mascarpone 42% with the milk and heat to

60 °C. Then add the egg yolk and sunflower oil. Mix well. Next, add the flour together with the cornflour and mix until there are no lumps left. Meanwhile, make a French meringue with the egg whites, sugar (2) and cream of tartar, until its 70% aerated. Mix with the previous base. Pour the mixture into a 60 cm x 40 cm tin, lined with baking paper. Bake in the oven at 170 °C.

Creamy Quescrem Mascarpone 42% and marron glacé

- 450 g Quescrem Mascarpone 42%
- 200 g Whole milk
- 100 g Sugar
- 146 g Egg yolk
- 6 g Gelatine
- 30 g Gelatine water
- 91 g Marron glacé paste

Preparation

Mix milk, Quescrem Mascarpone 42%, sugar, marron glacé paste and egg yolk. Cook at 85 °C. Next, add the gelatine, which will have been previously hydrated. Strain and emulsify with a blender.

Quescrem Mousse Mascarpone 42% and chestnut

- 232 g Quescrem Mascarpone 42%
- 275 g 35% MG cream
- 200 g Chestnut puree
- 50 g Sugar
- 50 g Dextrose
- 121 g Egg white
- 12 g Gelatine sheets
- 60 g Water for the gelatine

Preparation

Heat the chestnut puree with the sugar. When the sugar is completely dissolved, add the previously hydrated gelatine. Add the gelatine to the Quescrem Mascarpone 42% and mix well. Make a meringue with the egg whites and dextrose. Add the meringue to the previous mixture. Finally, add the lightly whipped cream. Mix it up until obtaining a homogenous mixture. Use immediately.

Dark chocolate pistoles

- 700 g Dark chocolate
- 300 g Cocoa butter

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix the cocoa butter and the chocolate topping.



Mascarpone 42%



CHEESECAKE, HAZELNUT AND COFFEE TART

Ingredients

- Genoese
- Hazelnut dacquoise
- Creamy hazelnut
- Regular Quescrem mousse and coffee
- Milk chocolate pistoles
- Decorations

Assembly

Fill the base of a 18 cm diameter and 4 cm high silicone mould with **Quescrem Regular** mousse and coffee. With the help of a small spatula, cover the sides of the mould well so that it is smooth and without bubbles. Place a previously frozen 16 cm diameter hazelnut cream disk inside. On top, place a Genoese cake disc. Finish filling the mould with mousse, leaving space to close with the Dacquoise. Freeze. Once the cake is frozen, remove from the mould. Use the torch and finish with the chocolate decorations.

Genoese

310 g Egg Whites
200 g Yolks
210 g Sugar
190 g Ground almonds
100 g Loose flour

Preparation

Whip the egg whites with the sugar. After obtaining the meringue, add the yolks and mix without overworking it. Mix the ground almonds and flour. Mix by stirring gently so that the mixture does not lower. Pipe 900 g on 60 cm x 40 cm plates. Cook at 220 °C.

Hazelnut dacquoise

250 g Icing sugar
150 g Almond powder

100 g Toasted hazelnut powder
50 g Loose flour
300 g Egg whites
200 g Sugar

Preparation

Mix the ground almond, icing sugar, hazelnut powder and flour. On the other hand, whip the egg whites with the sugar until you get a meringue. Mix the powders into the meringue with rubber spatula. Pipe the desired shapes through a silicone paper piping bag. Sprinkle with icing sugar and bake at 170 °C for 25 minutes.

Creamy hazelnut

632 g 35% MG cream
120 g Egg yolk
80 g Toasted Hazelnut Paste
100 g Sugar
2 g Salt
6 g Gelatine
30 g Water for the gelatine

Preparation

Soak the gelatine with the gelatine water. In a bowl, mix the rest of the ingredients and heat, stirring with a whisk until it reaches 85 °C. Next, add the soaked gelatine and run through a blender. Keep cold until it gels. Once gelled, break the gel with rods and use.

Regular Quescrem mousse and coffee

350 g **Quescrem Regular**
375 g 35% MG cream
30 g Whole milk
8 g Instant coffee
100 g Sugar
120 g Egg white
12 g Gelatine sheets
60 g Water for the gelatine

Preparation

Heat the milk and infuse the coffee. Add the previously soaked gelatine. Mix the **Quescrem Regular**. Make a meringue with the egg whites

and sugar. Add the meringue to the previous mixture. Finally, add the lightly whipped cream. Mix it up until obtaining a homogenous mixture. Use immediately.

Milk chocolate pistoles

700 g Milk chocolate
300 g Cocoa butter

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix the cocoa butter and the chocolate topping.



Regular



YOGHURT AND RASPBERRY TART

Ingredients

- Genoese
- Chocolate and raspberry crunch
- Vanilla cream
- Quescrem Culinary Yoghurt and raspberry cream
- Quescrem Culinary Yoghurt Mousse and raspberry
- Red Pistoles

Assembly

Fill the base of an 18 cm diameter and 4 cm high silicone mould with culinary yoghurt and raspberry mousse. With the help of a small spatula, cover the sides of the mould well so that it is smooth and without bubbles. Place a previously frozen 16 cm diameter creamy vanilla disc inside, on top of the yoghurt and raspberry cream. Finish filling the mould with the mousse, leaving space to close with the Genoese. Freeze. Once the cake is frozen, remove from the mould and torch. Finish placing some chocolate decorations.

Genoese

- 310 g Egg Whites
- 200 g Yolks
- 210 g Sugar
- 190 g Ground almonds
- 100 g Loose flour

Preparation

Whip the egg whites together with the sugar. After obtaining the meringue, add the yolks and mix without overworking it. Mix the ground almonds and flour. Mix by stirring gently so that the mixture does not lower. Pour 900 g in 60 x 40 tins. Cook at 220 °C.

Chocolate and raspberry crunch

- 50 g White chocolate
- 200 g Pailleté feuilletine
- 75 g Raspberry wet-proof

Preparation

Melt the chocolate and mix with the other ingredients. Apply on top of the cake.

Vanilla cream

- 500 g Quescrem Mascarpone 42%
- 215 g Whole milk
- 126 g Sugar
- 146 g Egg yolk
- 6 g Gelatine
- 30 g Gelatine water
- 1 Vanilla

Preparation

Mix the milk, the Quescrem Mascarpone 42%, sugar, vanilla and the egg yolk. Cook at 85° C. Next, add the gelatine, which we will previously have hydrated. Strain and emulsify with a blender.

Quescrem Culinary Yoghurt and raspberry cream

- 310 g Quescrem Culinary Yoghurt
- 220 g Egg yolk
- 120 g Glucose
- 120 g Sugar
- 182 g Raspberry puree
- 8 g Gelatine sheets
- 40 g Water for the gelatine

Preparation

Soak the gelatine in cold water. Mix the egg yolk, glucose, raspberry puree and Quescrem Culinary Yoghurt and heat up to 85 °C while stirring constantly so that it does not stick.

When it reaches the temperature, remove from the heat, add the gelatine sheets, run through the blender and strain.

Quescrem Culinary Yoghurt Mousse and raspberry

- 270 g Quescrem Culinary Yoghurt
- 338 g 35% MG cream
- 100 g Raspberry puree
- 100 g Sugar
- 120 g Egg white
- 12 g Gelatine sheets
- 60 g Water for the gelatine

Preparation

Heat the milk and infuse the coffee. Add the previously soaked gelatine. Mix the Quescrem Culinary Yoghurt. Make a meringue with the egg whites and sugar. Add the meringue to the previous mixture. Finally, add the lightly whipped cream. Mix it up until obtaining a homogenous mixture. Use immediately.

Red Pistoles

- 700 g White chocolate
- 300 g Cocoa butter
- 1 tbsp. Red food dye

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix the cocoa butter and the chocolate topping.



YOGHURT AND RASPBERRY YULE LOG

Ingredients

- Genoese
- Chocolate and raspberry crunch
- Vanilla cream
- Quescrem Culinary Yoghurt and raspberry cream
- Quescrem Culinary Yoghurt Mousse and raspberry
- Quescrem Culinary Yoghurt and raspberry sponge cake
- Red Pistoles

Assembly

Fill half of the log mould with cream. Place a 3 cm x 8 cm Genoese strip once the cream is frozen. Finish by filling the smallest mould with the vanilla cream. Fill the silicone mould log with the Quescrem Culinary Yoghurt and raspberry mousse, leaving 0.5 cm at the end of the mould. Finish by sealing the mould with the Genoese that is spread on top of the crunchy Quescrem Yoghurt Culinary and Raspberry Mousse. Freeze. Assemble the sponge cake and finish the log by piping in strips alongside with a smooth nozzle. Freeze. Torch with the chocolate and decorate with chocolate sheets.

Genoese

- 310 g Egg Whites
- 200 g Yolks
- 210 g Sugar
- 190 g Ground almonds
- 100 g Loose flour

Preparation

Whip the egg whites together with the sugar. After obtaining the meringue, add the yolks and mix without overworking it. Mix the ground almonds and flour. Mix by stirring gently so that the mixture does not lower. Pipe 900 g on 60 cm x 40 cm plates. Cook at 220 °C.

Chocolate and raspberry crunch

- 50 g White chocolate
- 200 g Pailleté feuilletine
- 75 g Raspberry wet-proof

Preparation

Melt the chocolate and mix with the other ingredients. Apply on top of the cake.

Vanilla cream

- 500 g Quescrem Mascarpone 42%
- 215 g Whole milk
- 126 g Sugar
- 146 g Egg yolk
- 6 g Gelatine
- 30 g Gelatine water
- 1 Vanilla

Preparation

Mix milk, mascarpone, sugar, vanilla and egg yolk. Cook at 85 °C. Next, add the gelatine, which will have been previously hydrated. Strain and emulsify with a blender.

Creamy yoghurt and raspberry

- 310 g Quescrem Culinary Yoghurt
- 220 g Egg yolk
- 120 g Glucose
- 120 g Sugar
- 182 g Raspberry puree
- 8 g Gelatine sheets
- 40 g Water for the gelatine

Preparation

Soak the gelatine in cold water. Mix the egg yolk, glucose, raspberry puree and Quescrem Culinary Yoghurt and heat up to 85 °C while stirring constantly so that it does not stick. When it reaches the temperature, remove from the heat. Add the gelatine leaves, run through a blender and strain.

Yoghurt and raspberry mousse

- 270 g Quescrem Culinary Yoghurt
- 338 g 35% MG cream
- 145 g Raspberry puree
- 100 g Sugar
- 75 g Egg white
- 12 g Gelatine sheets
- 60 g Water for the gelatine

Preparation

Heat the raspberry puree. Add the previously soaked gelatine. Mix the Quescrem Culinary Yoghurt. Make a meringue with the egg whites and sugar. Add the meringue to the previous mixture. Finally, add the semi-whipped cream. Mix it up until obtaining a homogenous mixture. Use immediately.

Yoghurt and raspberry sponge filling

- 150 g Raspberry puree
- 200 g White chocolate
- 8 g Gelatine
- 40 g Gelatine water
- 301 g Quescrem Culinary Yoghurt
- 301 g 35% MG cream

Preparation

Heat the raspberry puree and cream. Add the gelatine sheets and dissolve thoroughly. Pour over the chocolate and add the mixture over the Quescrem Culinary Yoghurt. Leave refrigerated for 6 hours and assemble.

Red Pistoles

- 700 g White chocolate
- 300 g Cocoa butter
- 1 tbsp. Red food dye

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix the cocoa butter and the chocolate topping.



Mascarpone 42% | Culinary Yoghurt



MASCARPONE AND MARRON GLACÉ YULE LOG

Ingredients

- Quescrem Mascarpone 42% Cake
- Creamy Quescrem Mascarpone 42% and marron glacé
- Quescrem Mascarpone 42% Mousse and chestnut
- Spongey Quescrem Mascarpone 42% and marron glacé
- Dark chocolate pistoles

Assembly

Fill half of the mould on the inside of the log with the marron glacé cream. Place a 3 cm x 8 cm strip of Quescrem Mascarpone 42% cake once the cream has frozen. Finish filling the mould inside the log with the rest of the marron glacé cream. Fill with the silicone mould log with the Quescrem Mascarpone 42% Mousse, leaving 0.5 cm at the end of the mould. Finish by sealing the mould with the Quescrem Mascarpone 42% cake. Freeze. Assemble the sponge cake and finish the log by piping in strips alongside with a smooth nozzle. Freeze. Torch the plain chocolate and decorate with chocolate sheets.

Quescrem Mascarpone 42% Cake

- 106 g Quescrem Mascarpone 42%
- 106 g Whole milk
- 85 g Sunflower oil
- 140 g Egg yolk
- 74 g Loose flour
- 35 g Corn starch
- 335 g Egg white
- 116 g Sugar (2)
- 3 g Cream of tartar

Preparation

Mix the Quescrem Mascarpone 42% with the milk and heat to 60 °C. Then add the egg yolk and sunflower oil. Mix well. Next, add the flour together with the cornflour and mix until there are no lumps left. Meanwhile, make a French meringue with the egg whites, sugar (2) and cream of tartar, until its 70% aerated. Mix with the previous base. Pour the mixture into a 60 cm x 40 cm tin, lined with baking paper. Bake in the oven at 170 °C.

Creamy Quescrem Mascarpone 42% and marron glacé

- 450 g Quescrem Mascarpone 42%
- 200 g Whole milk
- 100 g Sugar
- 146 g Egg yolk
- 6 g Gelatine
- 30 g Gelatine water
- 91 g Marron glacé paste

Preparation

Mix milk, Quescrem Mascarpone 42%, sugar, marron glacé paste and egg yolk. Cook at 85 °C. Next, add the gelatine, which will have been previously hydrated. Strain and emulsify with a blender.

Quescrem Mousse Mascarpone 42% and chestnut

- 232 g Quescrem Mascarpone 42%
- 275 g 35% MG cream
- 200 g Chestnut puree
- 50 g Sugar
- 50 g Dextrose
- 121 g Egg white
- 12 g Gelatine sheets
- 60 g Water for the gelatine

Preparation

Heat the chestnut puree with the sugar. When the sugar is completely dissolved, add the previously hydrated gelatine. Add the gelatine to the Quescrem Mascarpone 42% and mix thoroughly. Make a meringue with the egg whites and dextrose. Add the meringue to the previous mixture. Finally, add the lightly whipped cream. Mix it up until obtaining a homogenous mixture. Use immediately.

Quescrem Mascarpone 42% and marron glacé sponge cake

- 60 g Marron glacé paste
- 150 g Cocoa butter
- 8 g Gelatine
- 40 g Water (for the gelatine)
- 400 g Quescrem Mascarpone 42%
- 402 g 35% MG cream

Preparation

Heat the cream and dissolve the gelatine sheets. Pour the mixture over the cocoa butter and the marron glacé paste. Emulsify well. Add the Quescrem Mascarpone 42% while mixing with a blender. Leave refrigerated for 6 hours and assemble.

Dark chocolate pistoles

- 700 g Dark chocolate
- 300 g Cocoa butter

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix the cocoa butter and the chocolate topping.



CHEESE, HAZELNUT AND COFFEE YULE LOG

Ingredients

- Genoese
- Hazelnut dacquoise
- Creamy hazelnut
- Milk Chocolate Namelaka
- Regular Quescrem mousse and coffee
- Regular Quescrem and coffee sponge cake
- Milk chocolate pistoles

Assembly

Fill half of the log mould with the hazelnut cream. Place a strip of the 3 x 8 cm Dacquoise once the cream is frozen. Finish filling the smallest mold with the milk chocolate Namelaka. Fill the silicone log mould with the cheese and coffee mousse, leaving 0.5 cm at the end of the mould. Finish by sealing the mould with the Genoese. Freeze. Assemble the sponge cake and finish the log by piping in strips alongside with a smooth nozzle. Freeze. Torch with the chocolate and decorate with chocolate sheets.

Genoese

310 g Egg Whites
200 g Yolks
210 g Sugar
190 g Ground almonds
100 g Loose flour

Preparation

Whip the egg whites with the sugar. After obtaining the meringue, add the yolks and mix without overworking it. Mix the ground almonds, ground almonds with skin and flour. Mix by stirring gently so that the mixture does not lower. Pipe 900 g on 60 cm X 40 cm plates. Cook at 220 °C.

Hazelnut dacquoise

250 g Icing sugar
150 g Almond powder

100 g Toasted hazelnut powder
50 g Loose flour
300 g Egg whites
200 g Sugar

Preparation

Mix the ground almonds with the icing sugar, the toasted hazelnuts and the flour. On the other hand, whip the egg whites with the sugar until you get a meringue. Mix the powders into the meringue with rubber spatula. Pipe the desired shapes through a silicone paper piping bag. Sprinkle with icing sugar and bake at 170 °C for 25 minutes.

Creamy hazelnut

632 g 35% MG cream
120 g Egg yolk
180 g Hazelnut praline
2 g Salt
6 g Gelatine
30 g Water for the gelatine

Preparation

Soak the gelatine with the gelatine water. In a bowl, mix the rest of the ingredients and heat, stirring with a whisk until it reaches 85 °C. Next, add the soaked gelatine and run through a blender. Keep cold until it gels. Once gelled, break the gel with rods and use.

Milk Chocolate Namelaka

380 g Milk chocolate
200 g Milk
390 g Cream
5 g Gelatine (200 Blom)
25 g Water

Preparation

Soak the gelatine in the water. Heat the milk with the cream and break up the gelatine in the mixture. Next, melt the chocolate with the previous mixture. Emulsify in the blender. Place in the mould. Keep cold until it gels.

Regular Quescrem mousse and coffee

350 g Quescrem Regular
375 g 35% MG cream
30 g Whole milk
8 g Instant coffee
100 g Sugar
120 g Egg white
12 g Gelatine sheets
60 g Water for the gelatine

Preparation

Heat up the milk and infuse the coffee. Add the previously soaked gelatine. Mix Quescrem Regular. Make a meringue with the egg whites and sugar. Add the meringue to the previous mixture. Finally, add the lightly whipped cream. Mix it up until obtaining a homogenous mixture. Use immediately.

Regular Quescrem and coffee sponge cake

72 g Milk
70 g Sugar
8 g Gelatine
395 g Quescrem Regular
450 g 35% MG cream

Preparation

Heat the milk with the sugar until boiling. Add the gelatine sheets and dissolve thoroughly. Pour the mixture over the Quescrem Regular. Add the cold cream while mixing in a blender. Leave refrigerated for 6 hours and assemble.

Milk chocolate pistoles

700 g Dark chocolate
300 g Cocoa butter

Preparation

Melt the chocolate topping at 45 °C. Meanwhile, melt the cocoa butter at 45 °C. Mix the cocoa butter and the chocolate topping.



Quescrem





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