FESTIVE SUGGESTIONS

FRUITY RECIPES FOR THE YEAR END CELEBRATIONS

SWEET ORANGE - CHOCOLATE LOG

CRISPY GIANDUJA, SWEET ORANGE WITH SAFRAN, CREAMY CHOCOLATE
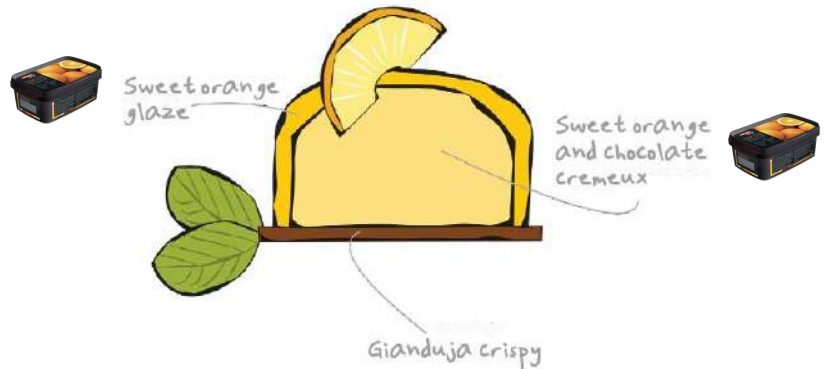
Delicious sweet orange log, combining the bitterness of citrus with the sweetness of a bavaroise and a creamy chocolate. Creation made by chef Keiko Nagae, known for the precision of her recipes.

Download the recipe here

Sweet orange glaze

Sweet orange and chocolate cremeux

Gianduja crispy

Focus on

SWEET ORANGE PUREE

"Andros Chef frozen sweet orange puree can be described as an Andros innovation with an untypical smooth and thick texture. That singular product is obtained from processing fresh oranges received at full maturity in our plant in south Spain. Combining flavors of fresh orange and zest we obtain a slightly bitter puree, an exclusive taste which was acclaimed by the 2018 Ice Cream World Champion Team. Chefs love it for its texture that blends well with with a cream, for cocktails, or even transformed into insert"
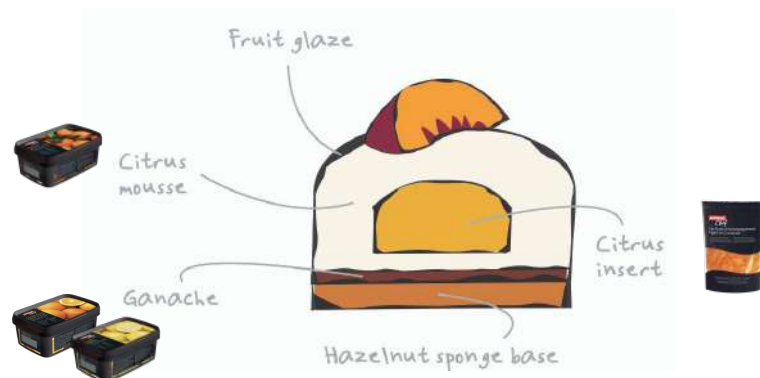
CITRUS LOG

DARK CHOCOLATE HAZELNUT BISCUIT, CITRUS FRUIT INSERT AND NECTARINE

Sweet meeting of a hazelnut sponge base with citrus mousse: orange and lemon.
Best part of the log? Definitely the citrus insert, made with Andros Chef compote and its delicious chunks.

Download the recipe here

Fruit glaze

Citrus mousse

Ganache

Citrus insert

Hazelnut sponge base

FESTIVE DELIGHT

MADELEINE PASSION FRUIT SPONGE, CARAMEL GANACHE AND CLEMENTINE MOUSSE

A heart of caramel ganache softens a delicious clementine mousse. Without forgetting the base: madeleine passion fruit sponge wich comes to enhance log's flavors.
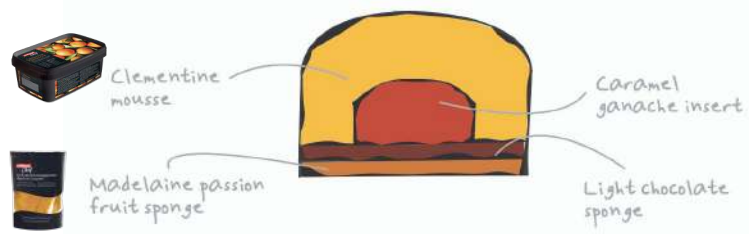
Download the recipe here

Focus on

CLEMENTINE PUREE NEW

"Andros Chef new frozen clementine puree is noticeably sweeter than most other varieties of citruses purees. There's almost no bitterness or sour flavor, which adds to their appeal. The puree has a bright orange colour and a fine and light texture that's easy to work with. Clementines are received fresh in Andros primary processing factory in southern Spain. Clementine puree is very appreciated by many chefs and can be used in mousses and entremets, cocktails, smoothies or inserts."

Download the recipe here

PURPLE FIG LOG

BRETON SHORTBREAD, INSERT AND FIG BAVAROISE

A fig yule log on a crispy Breton shortbread. A recipe that highlights the fig, with compote's chunks and fibers in the insert and the smooth texture of the puree used to get a tasty bavaroise. Guaranteed success.
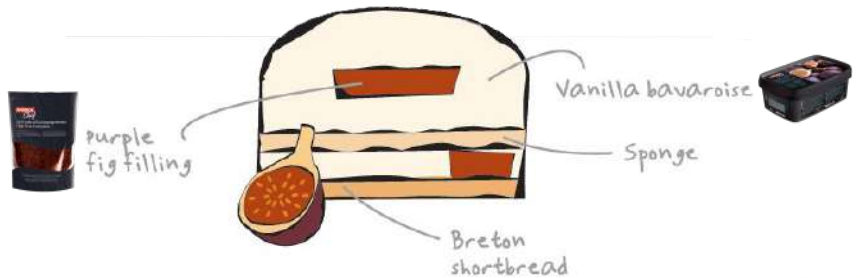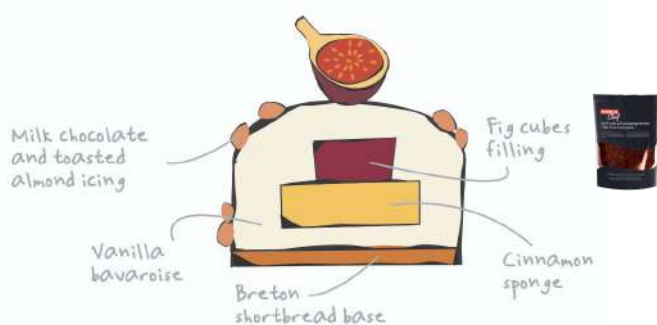
Download the recipe here

PURPLE FIG LOG WITH VANILLA BAVAROISE

FIG HEART INSERT, BAVARIAN VANILLA AND MILK CHOCOLATE

A fig insert made with Andros Chef compote, underlined by a cinnamon sponge and a vanilla bavaroise, all on a crunchy Breton shortbread. Subtle associations for a successful log recipe.

Download the recipe here

OUR FAVORITE ONE

CRANBERRIES KOUGLOF BRIOCHE

ORANGE BLOSSOM SYRUP AND ALMONDS

The kouglof is an Alsatian specialty, very recognizable by its high and fluted shape. Discover our cranberries kouglof recipe, delicious and easy to make.

Kouglof brioche

Almonds

Semi candied cranberries

Download the recipe here

Focus on

FROZEN SEMI-CANDIED CRANBERRIES (IQF)

"To keep our cranberries bright and tart, we candy them gently at a low temperature, before freezing them individually. The semi-candied cranberries are 100% natural, with no additives or colorants, just fruit and a bit of sugar. Try them as garnishing in tarts, either before or after baking the shell, in clafoutis, as inclusions in buns, brioches, danishes, muffins, curds, cheesecakes. Or else, in cold cakes or in mousses, in which their natural colors tend to spread less."
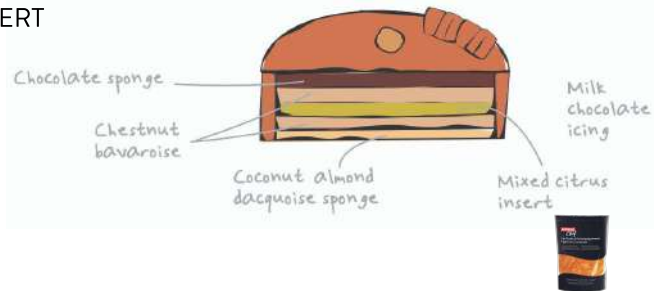
SEASONAL ENTREMETS

CITRUS CHESTNUT ENTREMET

CHESTNUT BAVAROISE, COCONUT ALMOND DACQUOISE SPONGE AND CITRUS INSERT

Because we are constantly inspired by your curiosity, discover this chestnut entremet, with its delicious citrus heart.
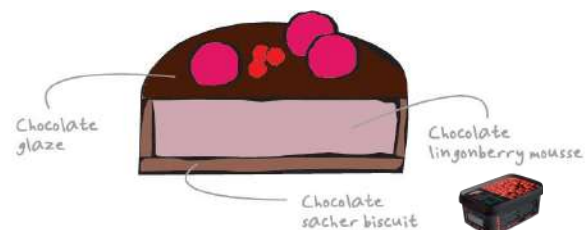
Chocolate sponge

Chestnut bavaroise

Coconut almond dacquoise sponge

Milk chocolate icing

Mixed citrus insert

Download the recipe here

CHOCOLATE LINGONBERRY ENTREMET

CHOCOLATE SACHER BISCUIT AND CHOCOLATE LINGONBERRY MOUSSE

Andros Chef lingonberry puree, with its ruby red color and tangy flavor, sublimates the chocolate mousse of this seasonal dessert.

Chocolate glaze

Chocolate lingonberry mousse

Chocolate sacher biscuit

Download the recipe here