

Easy use!



Description

The Flexipan® for desserts kit is composed of 3 Flexipan® moulds for desserts and a stainless steel frame that will allow you to realize your layered preparations and with serenity.

Size of the Flexipan® for desserts mould (FT-1010)

Length	21.85"
Width	14.17"
Tray	16" x 24"
Depth	0.39"
Volume	33.81 oz

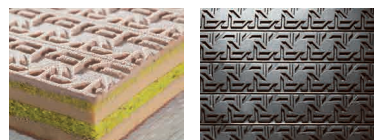
Size of the stainless steel frame for Flexipan® for desserts

Length	21.45"
Width	13.77"
Depth	1.77"

Product advantages of the Flexipan® Origine range:

- Unique glass fiber fabric texture for superior durability
- Unique silicone specially formulated by our Chemistry Department for the baking and pastry industry
- Non-stick for perfect, clean pan release
- Even baking and colour
- High life expectancy up to 3,000 baking cycles
- Can be used for baking and freezing, for both sweet and savoury recipes

Accessorize your kit!



Venetian cane relief mat

21.85" x 14.17"
NF 00190-00



Pastry tray

16" x 24"
Non-perforated, 4x45° sides



Baking mat Silpat®

23.03" x 15.15"
For tray 10" x 13"

Interested in our products? Please contact our sales team:

info-usa@sasa-demarle.com | 609-395-0219

Passion fruit cream

Passion fruit puree	720 g
Egg yolks	430 g
Eggs	430 g
Sugar	360 g
Gelatin sheets	32 g
Butter	430 g

Mango Pain de Gênes

50% almond paste	510 g
Eggs	680 g
Flour	200 g
Baking powder	4 g
Butter	250 g
Frozen mango cubes	450 g

Apricot syrup

50% apricot extract	40 g
Apricot puree	230 g
Orange juice	130 g

Sabayon peache tea chocolate

White tea	28 g
Water	120 g
Sugar	200 g
Egg yolks	200 g
Chocolate extrabitter 64%	500 g
White peaches puree	200 g
Peaches cream	100 g
Gelatin sheets	16 g
Whipped cream	840 g

Material

1 Flexipan® for desserts kit
1 Relief mat



Passion fruit cream

- Bring to 185°F all ingredients except butter and gelatin.
- Filter and add the bloomed and wrung gelatin.
- Let cool at 95°F before adding the cold butter in dice.
- Mix to cream the mixture.
- Put in the Flexipan® for desserts mould. Tap the mould to equalize. Freeze.

Mango Pain de Gênes

- Add an egg to the almond paste then incorporate the remaining eggs one by one.
- Mix the batter then add the sifted flour-baking powder mixture.
- Incorporate the butter.
- Pour the batter into the second Flexipan® for desserts mould and add the frozen mango cubes. Bake at 356°F for 20 to 25 min open key.
- After cooling, soak the biscuit with the apricot syrup. Freeze.

Sabayon pêche thé chocolat

- Infuse the tea for 7 min with the boiling water.
- Add the sugar and cook at 244°F.
- Pour on the egg yolks, and mix until complete cooling (pâte à bombe).
- Melt the chocolate at 122°F.
- Melt the bloomed and wrung gelatin in a microwave.
- Incorporate the peaches cream and the white peaches puree.
- Gently incorporate the whipped cream and then add the pâte à bombe.

Assembly

- Make a reverse installation.
- Put the stainless steel frame in the relief mat.
- Fill the frame with the sabayon on 2 cm thick.
- Put the passion fruit cream, then spread the remaining sabayon and finish with the Pain de Gênes. Freeze.
- Remove the stainless steel frame after freezing and cut portions according to wished sizes.
- Finishing suggestions: With a chocolate spray gun, draw a sunrise with yellow and black chocolate.