



Rogelfrut[®]

**FRUIT
IN GOURMET DESSERTS
THE RECIPE BOOK**



Design and Technical Direction: Maestro Giuseppe Gagliardi

Creation:

Cristina Dalmaso - Development, Creativity and Graphic Design

Miriam Marcarino - Creativity and Graphic Design

Nedo Baglioni - Photography

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CLASSIC AND MODERN CAKES





MONT BLANC

Meringue Discs | Little Meringues | Chestnut Cream | Chestnut Spaghetti | Chocolate Biscuit | Rum Sauce | Whipped Cream | Dark Chocolate Decorations

1. CHESTNUT CREAM

- 200 g Custard
- 300 g **ROGELFRUT Chestnut Cream**
- 100 g Cream
- 8 g Gelatine powder
- 40 g Cold water to dissolve the gelatine

2. CHESTNUT SPAGHETTI

- 200 g **ROGELFRUT Chestnut Cream**
- 300 g **ROGELFRUT Chestnut Purée**

3. MERINGUE DISCS AND LITTLE MERINGUES

- 250 g Egg whites
- 650 g Sugar

4. BISQUIT AL CACAO

- 300 g Pasteurised egg whites
- 150 g Sugar
- 200 g Pasteurised egg yolks
- 150 g Sugar
- 150 g Pastry flour
- 40 g Cocoa 22/24
- 40 g Starch

5. BAGNA AL RHUM

- 300 g Water
- 150 g Inverted sugar syrup
- 250 g Glucose syrup 60 DE
- 80 g Rum 70° vol.

1. Mix the custard with the chestnut cream, heat to 30°C and add the dissolved, melted gelatine. Gently whisk in the semi-whipped cream until smooth and velvety. Place in the fridge to set.

2. Mix the two ingredients together, sift, and pour into a piping bag with a n° 3 plain nozzle.

3. Separate the sugar into three parts. Whip the egg whites (25°C) with the first part of the sugar for 4 minutes at high speed in a planetary mixer. Sprinkle the second part of the sugar in and whisk for another 4 minutes. After whipping, when the mixture is firm and frothy, add the last part of the sugar before stopping the machine. Mix by hand using a spatula spoon until a smooth paste is obtained. Using a piping bag with an 8 mm plain nozzle, make discs and little meringues directly onto baking trays lined with baking paper. Bake at 100°-110°C until completely dry. Leave the valve open to allow moisture to escape and facilitate drying.

4. Whip the egg whites with the first part of the sugar. Whip the egg yolks by hand with the second part of the sugar. Combine the two mixtures, stirring gently. Add the sifted flour and starch, stirring slowly. Arrange inside steel rings on baking paper or Silpat, 8 mm thick. Bake at 210°C for 6-7 minutes with a closed valve.

5. Heat the water to 60°C, and add the syrups and alcohol.



ASSEMBLING THE DESSERT

Spread the chestnut cream on the base of the meringue disc, place pieces of drained candied chestnuts inside the cream, and place a disc of chocolate biscuit soaked in rum sauce on top. Spread another layer of cream and place more candied chestnut pieces inside the cream. Close with a meringue disc and coat with sugared whipped cream. Decorate with little meringues and use the piping bag to make “chestnut spaghetti”.

STRAWBERRY CHARLOTTE

Ladyfingers | Vanilla Diplomat Cream | Maraschino Sauce | Strawberry Pochée

1. LADYFINGERS

360 g Pasteurised egg yolks

120 g Sugar

300 g Pasteurised egg whites

100 g Sugar

150 g Starch

150 g Flour

1. Whip the egg yolks with the sugar. Whip the egg whites separately with the other part of the sugar. Sift the flour with the starch. Combine the two whipped mixtures and gradually add the flour and starch. Make disks of the desired diameter on baking trays lined with baking paper. Line up a 55 cm strip of mini ladyfingers next to each other. Sprinkle with icing sugar. Bake at 210°C with the valve open.

2. CUSTARD

400 g Milk

100 g Cream

160 g Sugar

25 g Rice starch

25 g Cornstarch

150 g Pasteurised egg yolks

1/2 n° Vanilla beans

2. Boil the cream, milk and flavourings. Mix the sugar and sifted powders together, add the egg yolks and whisk until smooth. Pour the hot liquids over the yolks and cook, stirring continuously. Cook until the cream thickens. Once cooked, pour the cream onto a thoroughly sanitised steel baking tray and cool quickly. Store at +4°C.

3. VANILLA DIPLOMAT CREAM

200 g Whipped cream 35%

300 g Custard

6 g Gelatine (dissolved in 30 g of water)

3. Take one part of the cream and mix the dissolved gelatine into it. Add the other part of the cream and then the previously whipped cream. Store at +4°C and cover with cling film.

4. MARASCHINO SAUCE

300 g Water

150 g Inverted sugar syrup

250 g Glucose syrup 60 DE

80 g Maraschino 70 % vol.

4. Heat the water to 60°C, and add the syrups and alcohol.



ASSEMBLING THE DESSERT

Place the strip of ladyfingers inside a steel ring and the biscuit disc on the base. Soak with maraschino sauce. Spread the diplomat cream on the base of the disc, add the drained **ROGELFRUT Strawberry Pochée** to the cream, then add another disc of ladyfingers soaked in maraschino sauce on top. Spread another layer of cream and add more strawberries to it. Top with a disc of ladyfingers and soak with maraschino sauce. Garnish with fresh strawberries and sugar decorations.



PIÑA COLADA

Coconut Bavarian Cream | Pineapple Compote | Coconut Financier White Rum Sauce | Dried Yellow Glaze with Pistachio Grains

1. COCONUT BAVARIAN CREAM

75 g	Fresh Whole Milk
250 g	ROGELFRUT Coconut Milk
25 g	Sugar semolato
60 g	Pasteurised egg yolks
10 g	Animal gelatine 170 bloom
50 g	Water to dissolve the gelatine
200 g	Ivory couverture
600 g	Semi-whipped cream

1. Boil the milk and coconut, pour it over the yolks mixed with the sugar and cook at 82 °C. Add the previously dissolved gelatine. Pour over the couverture, whisk together and then cool to 28°C. Add to the semi-whipped cream.



2. PINEAPPLE COMPOTE

700 g	ROGELFRUT Pineapple Purée
300 g	IQF ROGELFRUT Pineapple Pieces
120 g	Inverted sugar syrup
14 g	Animal gelatine 170 bloom
70 g	Water to dissolve the gelatine
14 g	“Jaune” pectin
14 g	Sugar

2. Bring the pineapple purée and pineapple pieces to the boil with the inverted sugar syrup and pectin mixed into the caster sugar. Add the dissolved gelatine and pour into the moulds.

3. COCONUT FINANCIER MIX

600 g	Icing sugar
160 g	Dried grated coconut
160 g	Almond powder
150 g	Flour
45 g	ROGELFRUT Apricot Jam
450 g	Egg whites
450 g	Butter

3. Mix the almond powder and dried grated coconut with the sugar. Add the remaining powders and, finally, the apricot jam, melted butter and egg whites (not cold). Leave to set overnight in the fridge. Pour into silicone moulds the next day and bake in the oven at 210°. As soon as they are cooked, soak them with the rum sauce directly in the moulds using a squeeze bottle. Flash freeze and demould frozen.

4. WHITE RUM SAUCE

300 g	Water
150 g	Inverted sugar syrup
250 g	Glucose syrup 60 DE
80 g	White rum 70% vol.

4. Heat the water to 60°C, and add the syrups and alcohol.

5. DRIED YELLOW GLAZE WITH PISTACHIO GRAINS

300 g	Ivory Chocolate
200 g	Cocoa butter
50 g	Rice oil
80 g	Pistachio grains
0,3 g	Fat-soluble yellow colouring

5. Melt the cocoa butter, and add the chocolate, rice oil, colouring and grains. Mix well. Use the mix at 30°C.



ASSEMBLING THE DESSERT

Line the silicone mould with the coconut Bavarian cream, add the pineapple compote and top with the coconut financier soaked in white rum sauce. Flash freeze. Demould and coat with a yellow mirror glaze. Dip the base into the dried pistachio glaze and decorate with a meringue.

YOGHURT and RED BERRY MOUSSE

Yoghurt Mousse | Italian Meringue | Raspberry Mousse | Ladyfingers | Maraschino Sauce | Red Berry Pochée

1. YOGHURT MOUSSE

500 g Whipped cream
100 g Caster sugar
300 g Yoghurt
10 g Animal gelatine in sheets
50 g Water to dissolve the gelatine

1. Whip the cream and sugar, and dissolve the gelatine in the cold water. Melt the gelatine in the microwave with 1/3 of the yoghurt, then add to the rest of the yoghurt. Add the cream in two steps.

2. ITALIAN MERINGUE

200 g Sugar
65 g Water
125 g Egg whites
50 g Sugar

2. Bring the first part of the sugar with the water to 121°C. Drizzle over the foamed egg whites with the second part of the sugar. Whip and blast chill to +4°C.

3. RASPBERRY MOUSSE

500 g **ROGELFRUT Raspberry Purée**
250 g Italian meringue
15 g Powdered animal gelatine 170 bloom
75 g Cold water to dissolve the gelatine
500 g Whipped cream 38% fat

3. Dissolve the gelatine with water and melt at 40°C. Drizzle the gelatine over the whipped meringue. Add the raspberry pulp to the whipped meringue in two steps, using the whisk and stirring in a bottom-up motion. Add the whipped cream in two stages. Mix with a spatula spoon until glossy and fluffy.

4. LADYFINGERS

360 g Pasteurised egg yolks
120 g Sugar
300 g Pasteurised egg whites
100 g Sugar
150 g Starch
150 g Flour

4. Whip the egg yolks with the sugar. Whip the egg whites separately with the other part of the sugar. Sift the flour with the cornflour. Combine the two whipped mixtures and gradually add the flour and starch. Make disks of the desired diameter on baking trays lined with baking paper. Line up a 55 cm strip of mini ladyfingers next to each other. Sprinkle with icing sugar. Bake at 210°C with the valve open.

5. MARASCHINO SAUCE

300 g Water
150 g Inverted sugar syrup
250 g Glucose syrup 60 DE
80 g Maraschino 70 % vol.

5. Heat the water to 60°C, and add the syrups and alcohol.



ASSEMBLING THE DESSERT

Line the inside of the silicone mould with the yoghurt mousse, and place a disc of ladyfingers soaked in maraschino sauce on top. Add a layer of raspberry mousse and drained **ROGELFRUT Red Berry Pochée**. Top with a disc of ladyfingers soaked in maraschino sauce. Flash freeze. Demould and glaze with white velvet spray. Decorate with fresh red berries.



SINGLE SERVINGS





TROPICAL TREAT

Mango and Passion Fruit Gelée | Mascarpone Cream | Mango Pochée | Sugar Decorations

1. GELÉE DI MANGO E PASSION FRUIT

- 400 g **ROGELFRUT**
Alphonso Mango Purée
- 100 g **ROGELFRUT**
Natural Passion Fruit Juice
- 80 g Inverted sugar syrup
- 14 g Powdered animal gelatine 170 bloom
- 70 g Water to dissolve the gelatine

1. Mix the pulps with the sugar, heat about 20% of it and add the previously dissolved and melted gelatine, then whisk all the ingredients together quickly.

2. MASCARPONE CREAM

- 1000 g Mascarpone
- 1000 g Cream 35%
- 240 g Vanilla custard
- 200 g Caster sugar

2. Mix all ingredients using a hand blender. Leave to cool to +4°C. Place the mixture in the planetary mixer (well chilled), and whip until firm, but not overly so.

3. CUSTARD

- 400 g Milk
- 100 g Cream
- 160 g Sugar
- 25 g Rice starch
- 25 g Cornstarch
- 150 g Pasteurised egg yolks
- 1/2 n° Vanilla beans

3. Boil the cream, milk and flavourings. Mix the sugar and sifted powders together, add the egg yolks and whisk until smooth. Pour the hot liquids over the yolks and cook, stirring continuously. Cook until the cream thickens. Once cooked, pour the cream onto a thoroughly sanitised steel baking tray and cool quickly. Store at +4°C.



ASSEMBLING THE DESSERT

Pour one centimetre of gelée into a glass, then line it with the first part of the mascarpone cream using a piping bag with a notched nozzle. Add the drained **ROGELFRUT Mango Cube Pochée**. Top with mascarpone cream and finish with sugar decorations.

MANDARIN and YUZU

Mandarin and Yuzu Mousse | Almond Streusel |

Pineapple Pieces | Mandarin and Yuzu Gel

1. MANDARIN MOUSSE

140 g **ROGELFRUT Tardivo**
di Ciaculli Mandarin Juice

50 g **ROGELFRUT Yuzu Juice**

40 g Sugar

350 g Italian meringue

15 g Gelatine in sheets

75 g Water to dissolve the gelatine

350 g Semi-whipped cream

1. Combine the two juices, and heat a small portion in which to melt the dissolved gelatine. Add the other part of the juice and the sugar, add the Italian meringue and then lighten with the semi-whipped cream.

2. ALMOND STREUSEL

200 g Almond powder

200 g Pastry flour

200 g Butter (20°C)

200 g Brown sugar

4 g Salt

2. Knead all the ingredients in the planetary mixer using the paddle attachment until small clumps form in the mixture. Pour the mixture onto a baking tray lined with baking paper. Chill in the fridge for about 2 hours.

3. FRIED PINEAPPLE CUBES

500 g **IQF ROGELFRUT Pineapple pieces**

80 g White cane sugar

40 g Butter

1 n Vanilla bean

3. Caramelize the sugar in a non-stick pan, and add the butter, pineapple cubes and vanilla. Leave to cook for a few minutes.

4. MANDARIN AND YUZU GEL

250 g **ROGELFRUT Tardivo**
di Ciaculli Mandarin Juice

50 g **ROGELFRUT Yuzu Juice**

50 g Sugar

20 g Crystal mais (modified corn starch)

4. Mix the juices in a carafe. Sprinkle the starch into the sugar and pour it over the juices. Mix with a hand blender for 30 seconds.



ASSEMBLING THE DESSERT

Combine the pineapple cubes with the gel and then fill spherical silicone moulds. Flash freeze until completely frozen. Bake the streusel in the rings on a micro-perforated silicone mat in a ventilated oven at 160°C until golden brown. Cool to +4°C. Fill spherical silicone moulds up to 2/3 the size of the mandarin and pineapple insert. Add the frozen insert, trim and flash freeze. Demould and coat with an orange mirror glaze. Place on the crispy cooked streusel base and finish with a chocolate decoration.





RASPBERRY and STRAWBERRY DIPLOMAT CREAM

Strawberry and Raspberry Gelée | Vanilla Diplomat Cream | Strawberry Pochée |

Raspberries

1. STRAWBERRY AND RASPBERRY GELÉE

250 g	ROGELFRUT Strawberry Purée
250 g	ROGELFRUT Raspberry Purée
80 g	Inverted sugar syrup
14 g	Powdered animal gelatine 170 bloom
70 g	Water to dissolve the gelatine

1. Mix the strawberry and raspberry purées with the inverted sugar syrup, heat about 20% of it and add the previously dissolved and melted gelatine, then whisk all the ingredients together quickly.

2. CUSTARD

400 g	Milk
100 g	Cream
160 g	Sugar
25 g	Rice starch
25 g	Cornstarch
150 g	Pasteurised egg yolks
1/2 n°	Vanilla beans

2. Boil the cream, milk and flavourings. Mix the sugar and sifted powders together, add the egg yolks and whisk until smooth. Pour the liquids over the yolks and cook, stirring continuously. Cook until the cream thickens. Once cooked, pour the cream onto a thoroughly sanitised steel baking tray and cool quickly. Store at +4°C.

3. VANILLA DIPLOMAT CREAM

200 g	Whipped cream 35%
300 g	Custard
6 g	Gelatine (dissolved in 30 g of water)

3. Take one part of the cream and mix the dissolved gelatine into it. Add the other part of the cream and then the previously whipped cream. Leave to set in the fridge at +4C.



ASSEMBLING THE DESSERT

Pour one centimetre of gelée into a glass, then line it with the first part of the diplomat cream. Add the drained **ROGELFRUT Strawberry Pochée**. Top with the diplomat cream and decorate with a raspberry.

MINIATURE FRESH PASTRIES



RED BERRY MACARONS

Macaron Shells | Raspberry Ganache | Red Berry Pochée

1. PARISIAN MACARON WITH HOT MERINGUE

300 g	Powdered almonds
300 g	Icing sugar
110 g	Egg whites
1 g	Water-soluble red colouring powder
75 g	Water
300 g	Sugar
110 g	Egg whites

1. Combine the almond powder, icing sugar, the first part of the egg whites and colouring. Cook the sugar and water at 121°C and pour over the foamed egg whites, whisking until the mixture is about 50°C. Combine the two mixtures and beat. Spread on a Teflon-lined baking tray. Leave the macarons to set for 30-40 minutes and bake at 140°C for 15-18 minutes.

2. RASPBERRY GANACHE

150 g	ROGELFRUT Raspberry Purée
400 g	White couverture chocolate
60 g	Glucose syrup 60 DE
50 g	Creamed butter

2. Heat the ROGELFRUT Raspberry Purée with the glucose syrup to 45°C, then add the white chocolate melted at 40°C and whisk together. Add the creamed butter and whisk again using a hand blender. Crystallise at 10°C.



ASSEMBLING THE DESSERT

Using a piping bag with a plain 8 mm nozzle, line a ring of raspberry ganache on the macaron shell, leaving a space in the middle for the drained **ROGELFRUT Red Berry Pochée**. Top with the other shell and squeeze lightly.



PASTRY CHEF'S NOTES

How to store macarons: proper storage is crucial to keeping the taste and texture intact, guaranteeing their success. The macarons can be stored for up to 3 months if kept at -21°C inside the closed packaging box. They can also be stored for 7 days in the fridge at +4°C inside the open packaging box.





CHESTNUT DELIGHTS

Light Chestnut Cream | Chestnut Spaghetti | Chocolate Pastry Base |
Dried Milk Glaze | Little Meringues

1. LIGHT CHESTNUT CREAM

250 g **ROGELFRUT Chestnut Cream**
100 g Custard
350 g Cream 35%
5 g Animal gelatine
25 g Water to dissolve the gelatine

1. Mix the chestnut cream and custard together. Heat a small part of the cream and add the dissolved, melted gelatine. Then add the other part of the cream. Lighten with the semi-whipped cream.

2. CHESTNUT SPAGHETTI

200 g **ROGELFRUT Chestnut Cream**
300 g **ROGELFRUT Chestnut Purée**

2. Mix the two ingredients together, sift, and pour into a piping bag with a no. 3 plain nozzle.

3. CHOCOLATE PASTRY

400 g Butter
150 g Almond powder
450 g Pastry flour
50 g Cocoa 22/24
175 g Icing sugar
50 g Egg whites
2 g Salt

3. Mix the butter and powders together. Mix the egg whites with the salt and sugar, and add them. Knead a little and leave to set in the fridge at +4°C for at least 2 hours.

4. DRIED MILK GLAZE WITH HAZELNUT GRAINS

300 g Milk Chocolate
200 g Cocoa butter
50 g Rice oil
80 g **ROGELFRUT Hazelnut Grains**

4. Melt the cocoa butter, and add the chocolate, rice oil, and grains. Use the mix at 30°C. .



ASSEMBLING THE DESSERT

Line the silicon moulds with the chestnut cream in a 'pompom' shape. Trim and flash freeze. Demould, then dip in the dried milk glaze and position on the cooked and cooled chocolate pastry dish. Pipe the chestnut spaghetti and decorate with a little meringue.

RED BERRY CHEESECAKES

Crunchy Hazelnut Pastry | Cheesecake Cream | Raspberry Gelée | Raspberries

1. CRUNCHY HAZELNUT PASTRY

- 350 g Butter
- 200 g Icing sugar
- 100 g **ROGELFRUT TGT Hazelnut Paste**
- 120 g Pasteurised egg mix
- 350 g Pastry flour
- 100 g Cornflour
- 70 g **ROGELFRUT TGT Toasted Hazelnut Paste**

1. Whip the butter and sugar together, then add the hazelnut paste and eggs. Add the powders and hazelnut grains. Use a piping bag to line the moulds in a doughnut shape and bake in the oven at 170°C until golden brown.

2. CHEESECAKE CREAM

- 600 g Philadelphia Cheese
- 400 g Cream 35% fat
- 100 g Inverted sugar syrup

2. Whip all 3 ingredients until smooth and spreadable. Line the moulds in a doughnut shape and trim. Flash freeze.

3. RASPBERRY GELÉE

- 500 g **ROGELFRUT Raspberry Purée**
- 80 g Inverted sugar syrup
- 14 g Powdered animal gelatine 170 bloom
- 70 g Water to dissolve the gelatine

3. Mix the raspberry purée with the inverted sugar syrup, heat about 20% of it and add the previously dissolved and melted gelatine, then whisk all the ingredients together quickly.



ASSEMBLING THE DESSERT

Demould the cheesecake cream and position it on the crunchy hazelnut base. Glaze with white velvet spray. Fill the hole with the raspberry gelée and decorate with a raspberry.



MANGO and PASSION FRUIT MACARONS

Macaron Shells | Mango and Passion Fruit Ganache | Mango Cube Pochée

1. PARISIAN MACARON WITH HOT MERINGUE

300 g	Powdered almonds
300 g	Icing sugar
110 g	Egg whites
1 g	Water-soluble yellow colouring powder
75 g	Water
300 g	Sugar
110 g	Egg whites

1. Combine the almond powder, icing sugar, the first part of the egg whites and colouring. Cook the sugar and water at 121°C and pour over the foamed egg whites, whisking until the mixture is about 50°C. Combine the two mixtures and beat. Spread on a Teflon-lined baking tray. Leave the macarons to set for 30-40 minutes and bake at 140°C for 15-18 minutes.

2. MANGO AND PASSION FRUIT GANACHE

100 g	ROGELFRUT Alphonso Mango Purée
50 g	ROGELFRUT Natural Passion Fruit Juice
400 g	White couverture chocolate
60 g	Glucose syrup 60 DE
50 g	Creamed butter

2. Heat the pulps with the glucose syrup to 45°C, then add the white chocolate melted at 40°C and whisk together. Add the creamed butter and whisk again using a hand blender. Crystallise at 10°C.



ASSEMBLING THE DESSERT

Using a piping bag with a plain 8 mm nozzle, line a ring of mango and passion fruit ganache on the macaron shell, leaving a space in the middle for the drained [ROGELFRUT Mango Cube Pochée](#). Top with the other shell and squeeze lightly.



PASTRY CHEF'S NOTES

How to store macarons: proper storage is crucial to keeping the taste and texture intact, guaranteeing their success. The macarons can be stored for up to 3 months if kept at -21° C inside the closed packaging box. They can also be stored for 7 days in the fridge at +4°C inside the open packaging box.



BAKED CAKES



CREMINO CRUMBLE

Crumble Mix | Hazelnut Cremino Rocher

1. CRUMBLE MIX

225 g	Pastry flour
75 g	Extra fine cornflour
50 g	Potato starch
50 g	Almond powder
200 g	Butter
125 g	Extra fine sugar
35 g	Pasteurised egg yolks
75 g	ROGELFRUT TGT Hazelnuts
5 g	Baking powder

1. Dice the butter and knead all the ingredients in the planetary mixer using the paddle attachment until small clumps form in the mixture. Separate by hand, and leave to set in the fridge at +4°C.

2. HAZELNUT CREMINO ROCHER

500 g	White Chocolate
250 g	ROGELFRUT TGT Hazelnut Paste
20 g	Sunflower oil
50 g	ROGELFRUT TGT Hazelnut Grains

2. Melt the chocolate at 45°C, then add all the other ingredients. Temper on marble at 22°C.



ASSEMBLING THE DESSERT

Place 260 g of crumble mix inside the 18 cm diameter rings on a micro-perforated silicone mat and perforated baking tin with perforated Forosil strips inside. Bake at 160° for around 40 minutes with the valve open. Temper the cremino and glaze the crumble at 20°C. Decorate with hazelnut fragments covered with edible gold dust.





LEMON TART

Lemon Curd | Passion Fruit Shortcrust Pastry | Italian Meringue

1. LEMON CURD

200 g Pasteurised egg yolks

220 g Sugar

400 g **ROGELFRUT IGP Sorrento Lemon Juice**

300 g Butter

500 g White Chocolate

2 n° Grated lemon peels

1. Cook the egg yolks, sugar, lemon juice and finely grated lemon peel at 80°. Add the chocolate and butter, stirring until completely melted. Whisk using a hand blender and leave to set in the fridge at +4°C

2. PASSION FRUIT SHORTCRUST PASTRY

350 g "00" Pastry flour

150 g Starch

350 g Butter

100 g Almond powder

200 g Icing sugar

90 g **ROGELFRUT Natural Passion Fruit Juice**

2 g Salt

2. Cut the cold butter into cubes. Place flour, starch, almond powder and diced butter in the planetary mixer with the shield. Mix together and add the icing sugar. Finally, add the passion fruit pulp with the salt dissolved in it.

3. ITALIAN MERINGUE

200 g Sugar

65 g Water

125 g Egg whites

50 g Sugar

5 g **ROGELFRUT IGP Sorrento Lemon Juice**

3. Bring the first part of the sugar with the water to 121°C. Drizzle over the foamed egg whites with the second part of the sugar. Whip and use.



ASSEMBLING THE DESSERT

Line a micro-perforated steel ring with the pastry rolled out to a thickness of 3.5 mm. Bake the tart and cool. Soften the lemon curd using the microwave. Fill the tart and chill. Decorate the surface with whipped Italian meringue and flame with a blowpipe.



PASTRY CHEF'S NOTES

Passion fruit juice can be replaced by orange juice and finely grated orange peel.

BLUEBERRY BAKED TART

Shortcrust Pastry for Tarts | Shortcrust Pastry | Blueberry Jam 95%

1. SHORTCRUST PASTRY FOR TARTS

300 g "00" Pastry flour

130 g Sugar

200 g Butter

36 g Whole eggs

1,5 g Salt

2,4 g Baking powder

1. Mix the butter at 14- 16°C with the sugar, add the non-chilled eggs with the salt and, finally, the flour and baking powder. Knead a little and leave to set for 6 to 8 hours in the fridge at 4°C.

2. WHIPPED SHORTCRUST PASTRY

350 g Butter

200 g Icing sugar

120 g Eggs

400 g Flour

100 g Starch

2. Whip the butter (which must be at about 25°C) with the icing sugar, then add the eggs in two steps. Add the previously sifted powders.



ASSEMBLING THE DESSERT

Roll out the shortcrust pastry for tarts to 5 mm and set in the fridge at +4°C. Line a tart mould and fill with a 3.5 mm thick layer of **ROGELFRUT Blueberry Jam 95%**. Using a piping bag with a plain 6 mm nozzle, pipe the whipped shortcrust pastry to form the classic grid on the surface of the tart. Bake at 170°C for about 20-25 minutes.





APPLE PIE with RASPBERRIES

Passion Fruit Shortcrust Pastry | Apple Filling | Raspberries

PASSION FRUIT SHORTCRUST PASTRY

350 g "00" Pastry flour

150 g Starch

350 g Butter

100 g Almond powder

200 g Icing sugar

90 g **ROGELFRUT natural passion fruit juice**

2 g Salt

Cut the cold butter into cubes. Place flour, starch, almond powder and diced butter in the planetary mixer with the shield. Mix together and add the icing sugar. Finally, add the **ROGELFRUT Natural Passion Fruit Juice** with the salt dissolved in it.



ASSEMBLING THE DESSERT

Line a micro-perforated steel ring with the pastry rolled out to a thickness of 3.5 mm. Bake the tart on a micro-perforated silicone mat and cool. Fill the tart with the **ROGELFRUT Apple Filling** and chill. Top with raspberries and decorate with silver sprinkles.



PASTRY CHEF'S NOTES

ROGELFRUT Natural Passion Fruit Juice can be replaced by orange juice and finely grated orange peel.

LEAVENED PRODUCTS
BRIOCHES



RED BERRY FRUITCAKE

Impasto a lievitazione mista | Frutti di Bosco pochée |
Granella di zucchero media

MIXED LEAVENING DOUGH

3000	g	Flour
750	g	Sourdough
200	g	Honey
1000	g	Sugar
900	g	Butter
45	g	Salt
300	g	Egg yolks
1500	g	Eggs
150	g	Brewer's yeast
20	g	Grated orange peel
20	g	Grated lemon peel
3	n°	Vanilla beans
1800	g	ROGELFRUT Red Berry Pochée

Knead the flour, sourdough, brewer's yeast, eggs, flavourings and salt until the dough becomes firm. Gradually add the sugar and butter. Knead until a smooth and silky dough is obtained. Add the drained **ROGELFRUT Red Berry Pochée** and stop the machine when they are evenly distributed. Leave to rise in the fridge at +4°C for 8-10 hours, and cover well with cling film.



ASSEMBLING THE DESSERT

Once the dough has risen in the fridge, allow it to get to room temperature, then break it into 500 g pieces, turn, and place on a baking tray. Flatten the dough and make 12 incisions on the outer edge. Overlap each flap of dough onto the next. Leave to rise in the leavening room at 28°C. When the cakes are well-risen, glaze them with the egg and sprinkle sugar granules on the surface. Bake in a ventilated oven at 170°C for about 25 minutes.





ENEZIANA with APPLE FILLING

Mixed Leavening Dough | Apple Filling | Medium sugar granules

MIXED LEAVENING DOUGH

3000	g	Flour
750	g	Sourdough
200	g	Honey
1000	g	Sugar
900	g	Butter
45	g	Salt
300	g	Pasteurised egg yolks
1500	g	Eggs
150	g	Brewer's yeast
20	g	Grated orange peel
3	n°	Vanilla beans

Knead the flour, sourdough, eggs, flavourings and salt until the dough becomes firm. Gradually add the sugar and butter. Knead until a smooth and silky dough is obtained. Leave to rise in the fridge at +4°C for 8-10 hours, and cover well with cling film.



ASSEMBLING THE DESSERT

Fill 3 cm diameter half sphere-shaped silicone moulds with the [ROGELFRUT Apple Filling](#). Flash freeze and demould. Once the dough has risen in the fridge, allow it to get to room temperature, then break it into 60 g pieces. Place a half ball of still-frozen apple filling in each piece of dough, turn, place on a baking tray and leave to rise in a leavening room at 28°C. When the brioche are well-risen, glaze them with the egg, decorate with a spiral of custard on the surface and sprinkle with sugar granules. Bake in a ventilated oven at 170°C for 14-15 minutes.

SWEET ORANGE FOCACCIA

Mixed Leavening Dough | Semi-candied Orange Cubes | Medium sugar granules

MIXED LEAVENING DOUGH

3000	g	Flour
750	g	Sourdough
200	g	Honey
1000	g	Sugar
900	g	Butter
45	g	Salt
300	g	Egg yolks
1500	g	Eggs
150	g	Brewer's yeast
20	g	Grated orange peel
20	g	Grated lemon peel
3	n°	Vanilla beans
1800	g	ROGELFRUT Semi-candied Orange Cubes

Knead the flour, sourdough, brewer's yeast, eggs, flavourings and salt until the dough becomes firm. Gradually add the sugar and butter. Knead until a smooth and silky dough is obtained. Add the semi-candied orange cubes and stop the machine when they are evenly distributed. Leave to rise in the fridge at +4°C for 8-10 hours, and cover well with cling film.



ASSEMBLING THE DESSERT

Once the dough has risen in the fridge, allow it to get to room temperature, then break it into 500 g pieces, turn, and place on a baking tray. Flatten the dough and make 12 incisions on the outer edge. Overlap each flap of dough onto the next. Leave to rise in the leavening room at 28°C. When the cakes are well-risen, glaze with the egg and sprinkle sugar granules on the surface. Bake in a ventilated oven at 170°C for about 25 minutes.



PLATED DESSERTS



FIG AND MASCARPONE DELIGHT

Passion Fruit Shortcrust Pastry | Mascarpone Cream | IQF Whole Green Figs | Redcurrants

1. PASSION FRUIT

SHORTCRUST PASTRY

350 g	“00” Pastry flour
150 g	Starch
350 g	Butter
100 g	Almond powder
200 g	Icing sugar
90 g	ROGELFRUT natural passion fruit juice
2 g	Salt

1. Cut the cold butter into cubes. Place flour, starch, almond powder and diced butter in the planetary mixer with the shield. Mix together and add the icing sugar. Finally, add the **ROGELFRUT Natural Passion Fruit Juice** with the salt dissolved in it.

2. MASCARPONE CREAM

1000 g	Mascarpone
1000 g	Cream 35%
240 g	Vanilla custard
200 g	Caster sugar

2. Mix all ingredients using a hand blender. Place the mixture in the planetary mixer (well chilled at +4°C), and whip until firm, but not overly so.

3. CUSTARD

400 g	Milk
100 g	Cream
160 g	Sugar
25 g	Rice starch
25 g	Cornstarch
150 g	Pasteurised egg yolks
1/2 n°	Vanilla beans

3. Boil the cream, milk and flavourings. Mix the sugar and sifted powders together, add the egg yolks and whisk until smooth. Pour the hot liquids over the yolks and cook, stirring continuously. Cook until the cream thickens. Once cooked, pour the cream onto a thoroughly sanitised steel baking tray and cool quickly. Store at +4°C.



ASSEMBLING THE DESSERT

Roll out the passion fruit shortcrust pastry to 2.5 mm and set in the fridge at +4°C. Cut out 7-8 cm diameter pastry disks and place them on a micro-perforated silicone mat and perforated baking tray. Bake at 160°C with the valve open until completely golden. Cool to +4°C. Using a piping bag with an 8 mm notched nozzle, line the mascarpone cream on the edge of the first disc. Place fig slices inside. Cover with the second disc and repeat the filling. Cover with the third disc and top with mascarpone cream and slices of **ROGELFRUT IQF Green Fig** glazed with neutral gelatine. Decorate with redcurrants.





A TASTE OF AUTUMN

Raspberry Mousse | Raspberry Gelée | Red Berry Pochée | Raspberry Coulis | Puffed Rice Crispies

1. RASPBERRY MOUSSE

500 g **ROGELFRUT Raspberry Purée**
250 g Italian meringue
15 g Powdered animal gelatine 170 bloom
75 g Water to dissolve the gelatine
500 g Whipped cream 38 fat

1. Dissolve the gelatine in the water and melt at 40°C. Drizzle the gelatine over the whipped meringue. Add the **ROGELFRUT Raspberry Purée** to the whipped meringue in two steps, using the whisk and stirring in a bottom-up motion. Add the whipped cream in two stages. Mix with a spatula spoon until glossy and fluffy.

2. ITALIAN MERINGUE

200 g Sugar
65 g Water
125 g Egg whites
50 g Sugar

2. Bring the first part of the sugar with the water to 121°C. Drizzle over the foamed egg whites with the second part of the sugar. Whip and blast chill to +4°C.

3. RASPBERRY GELÉE

500 g **ROGELFRUT Raspberry Purée**
80 g Inverted sugar syrup
14 g Powdered animal gelatine 170 bloom
70 g Water to dissolve the gelatine

3. Mix the raspberry purée with the sugar, heat about 20% of it and add the previously dissolved and melted gelatine, then whisk all the ingredients together quickly.

4. PUFFED RICE CRISPIES

100 g Ivory Chocolate
20 g Cocoa butter
200 g Puffed rice

4. Combine the chocolate and melted cocoa butter and temper. Add the puffed rice. Mix well, and place onto a baking tray lined with baking paper. Leave to set in the fridge.



ASSEMBLING THE DESSERT

Line the oval-shaped moulds with the mousse. Pour the raspberry gelée into the silicon moulds. Flash freeze. Demould. Prepare the puffed rice crispies. Place the raspberry gelée at the centre of the plate. Put the ovals on top of the rice crispies and top with the raspberry coulis and **ROGELFRUT Red Berry Pochée**.

TROPICAL ESSENCE

Mango and Passion Fruit Mousse | Mango and Passion Fruit Gelée | Mango Cube Pochée | Mango Coulis | Puffed Rice Crispies

1. MANGO AND PASSION FRUIT MOUSSE

- 400 g [ROGELFRUT Alphonso Mango Purée](#)
- 100 g [ROGELFRUT Natural Passion Fruit Juice](#)
- 250 g Italian meringue
- 15 g Powdered gelatine
- 75 g Cold water to dissolve the gelatine
- 500 g Whipped cream 35% fat

1. Melt the previously dissolved gelatine and add it to the whipped meringue. Add the pulps and the fruit juice to the meringue in two steps, using the whisk and stirring in a bottom-up motion. Add the whipped cream in two stages. Mix with a spatula spoon, stirring in a bottom-up motion, until glossy and fluffy.

2. ITALIAN MERINGUE

- 200 g Sugar
- 65 g Water
- 125 g Egg whites
- 50 g Sugar

2. Bring the first part of the sugar with the water to 121°C. Drizzle over the foamed egg whites with the second part of the sugar. Whip and blast chill to +4°C.

3. MANGO AND PASSION FRUIT GELÉE

- 400 g [ROGELFRUT Alphonso Mango Purée](#)
- 100 g [ROGELFRUT Natural Passion Fruit Juice](#)
- 80 g Inverted Sugar
- 14 g Powdered animal gelatine 170 bloom
- 70 g Water to dissolve the gelatine

3. Mix the pulps with the sugar, heat about 20% of it and add the previously dissolved and melted gelatine, then whisk all the ingredients together quickly.

4. PUFFED RICE CRISPIES

- 100 g Ivory Chocolate
- 20 g Cocoa butter
- 200 g Puffed rice

4. Combine the chocolate and melted cocoa butter and temper. Add the puffed rice. Mix well, and place onto a baking tray lined with baking paper. Leave to set in the fridge.



ASSEMBLING THE DESSERT

Line the oval-shaped moulds with the mousse. Pour the gelée into the silicon moulds. Flash freeze. Demould. Prepare the puffed rice crispies. Place the gelée at the centre of the plate. Put the ovals on top of the rice crispies and top with the coulis and [ROGELFRUT Mango Cube Pochée](#).



SEMIFREDDO and BISCUIT GLACÉ





POMEGRANATE BISCUIT GLACÉ

Pomegranate Biscuit Glacé | Puffed Rice Crispies | Macaron | Isomalt Decorations

1. POMEGRANATE BISCUIT GLACÉ

1000 g ROGELFRUT Pomegranate Juice

515 g Italian meringue

485 g Cream 35% fat

1. Gradually add the pomegranate juice to the meringue and mix. Once the mixture is uniform in colour, add the semi-whipped and very cold cream and mix well. Strain the cream into a steel gastro-norm and cover with cling film.

2. ITALIAN MERINGUE

300 g Sugar

100 g Water

185 g Egg whites

75 g Sugar

2. Bring the first part of the sugar with the water to 121°C. Drizzle over the foamed egg whites with the second part of the sugar. Whip and blast chill to +4°C.

3. PUFFED RICE CRISPIES

100 g Ivory Chocolate

20 g Cocoa butter

200 g Puffed rice

3. Combine the chocolate and melted cocoa butter and temper. Add the puffed rice. Mix well, and place onto a baking tray lined with baking paper. Leave to set in the fridge.

4. PARISIAN MACARON WITH HOT MERINGUE

300 g Powdered almonds

300 g Icing sugar

110 g Egg whites

1 g Water-soluble red colouring powder

75 g Water

300 g Sugar

110 g Egg whites

4. Combine the almond powder, icing sugar, the first part of the egg whites and colouring. Cook the sugar and water at 121°C and pour over the foamed egg whites, whisking until the mixture is about 50°C. Combine the two mixtures and beat. Spread on a Teflon-lined baking tray. Leave the macarons to set for 30-40 minutes and bake at 140°C for 15-18 minutes.



ASSEMBLING THE DESSERT

Place a red macaron with a diameter of 5 cm on the bottom of a K-bowl. Using an ice-cream scoop, scoop out a 70 g ball of pomegranate biscuit glacé. Sprinkle with rice crispies, and decorate with fresh pomegranate and glass-effect sugar decorations.

PASSION FRUIT SEMIFREDDO STICKS

Passion Fruit Semifreddo | Yellow Glaze

1. PASSION FRUIT SEMIFREDDO

400 g **ROGELFRUT Natural Passion Fruit Juice**

400 g Custard

435 g Italian meringue

760 g Cream 35% fat

2. CUSTARD

400 g Milk

100 g Cream

160 g Sugar

25 g Rice starch

25 g Cornstarch

150 g Pasteurised egg yolks

1/2 n° Vanilla beans

3. YELLOW GLAZE

400 g Cocoa butter

400 g White Chocolate

Fat-soluble egg yellow and lemon yellow colouring, as required

Passion fruit seeds, as required

1. Mix the custard in a bowl and gradually add the **ROGELFRUT Natural Passion Fruit Juice**, stirring with a whisk to mix the two compounds. Add the Italian meringue and the semi-whipped cream, and mix well. Line the silicone stick moulds using a piping bag and trim with a spatula, insert the sticks and flash freeze.

2. Boil the cream, milk and flavourings. Mix the sugar and sifted powders together, add the egg yolks and whisk until smooth. Pour the hot liquids over the yolks and cook, stirring continuously. Cook until the cream thickens. Once cooked, pour the cream onto a thoroughly sanitised steel baking tray and cool quickly. Store at +4°C.

3. Melt the cocoa butter in a pan, then add a drop of the two colourings. When it reaches 50-55°C, take off the heat and add the chocolate. Add more colouring if the colour needs intensifying. Mix carefully until the chocolate is completely melted.



ASSEMBLING THE DESSERT

Demould the sticks and dip them into the yellow glaze. Store/display at -8/-10°C.



PASTRY CHEF'S NOTES

Since passion fruit is an acidic ingredient, it is advisable to use well-cold, lightly whipped cream.





STRAWBERRY BISCUIT GLACÉ

Strawberry Biscuit Glacé | Strawberry Pochée | White Chocolate Glaze | Macaron for decoration

1. STRAWBERRY BISCUIT GLACÉ

1000 g **ROGELFRUT Strawberry Purée**
515 g Italian meringue
485 g Cream 35% fat

1. Gradually add the **ROGELFRUT Strawberry Purée** to the meringue and mix. Once the mixture is uniform in colour, add the semi-whipped and very cold cream and mix well. .

2. ITALIAN MERINGUE

200 g Sugar
65 g Water
125 g Egg whites
50 g Sugar

2. Bring the first part of the sugar with the water to 121°C. Drizzle over the foamed egg whites with the second part of the sugar. Whip and blast chill to +4°C.

3. WHITE CHOCOLATE GLAZE

600 g White Chocolate
300 g Cocoa butter
120 g Pistachio grains
Fat-soluble red colouring, as required

3. Melt the cocoa butter in a pan at around 60°C. Take it off the heat and add the chocolate, stir with a whisk so that it melts, and add the red colouring. Finally, add the pistachio grains.



ASSEMBLING THE DESSERT

Pour the biscuit glacé into silicone moulds with a piping bag, place the well-drained **ROGELFRUT Strawberry Pochée** inside, top with another layer of biscuit glacé and trim with a spatula. Flash freeze or put in the freezer for at least 12 hours. Demould and glaze with white velvet spray, then dip 2/3 in the white chocolate glaze. Decorate with a red macaron.



PASTRY CHEF'S NOTES

When making a biscuit glacé with an acidic fruit such as strawberries, the cream must be whipped even less than normal, and all the ingredients must be very cold; otherwise, the mixture will separate.

CONFECTIONERY





Lampphone
PUREA SURGELATA

gelfruit



RASPBERRY DIAMONDS

Ivory Chocolate Coating | Raspberry Ganache

RASPBERRY GANACHE

- 150 g **ROGELFRUT Raspberry Purée**
- 400 g White couverture chocolate
- 60 g Glucose syrup DE
- 50 g Creamed butter

Heat the **ROGELFRUT Raspberry Purée** with the glucose syrup to 40°C, then add the melted white chocolate and whisk together. Add the creamed butter and whisk again. Crystallise at 10°C.



ASSEMBLING THE DESSERT

Spray the moulds in advance with red tempered cocoa butter, then line them with tempered ivory couverture chocolate. Fill with the raspberry ganache. Set for 8 hours at a temperature of 20°C. Top with tempered ivory chocolate.



FRUIT JELLIES

Raspberry Jellies | Fine Granulated Sugar

RASPBERRY JELLIES

40	g	Pectin for gelatine
200	g	Sugar
900	g	ROGELFRUT Raspberry Purée
600	g	Water
1,4	kg	Sugar
700	g	Glucose syrup 60 DE
40	g	Citric acid

Mix the pectin and sugar. Add the **ROGELFRUT Raspberry Purée** with the water, and boil all together. Add the rest of the sugar and the glucose syrup and cook at 106°C. Add the citric solution (citric acid in crystals 50% - water 50%). Mix everything quickly and pour into 'pompom'-shaped moulds. Demould and coat with fine granulated sugar.



PASTRY CHEF'S NOTES

ROGELFRUT Raspberry Purée can be replaced by: **ROGELFRUT Apricot Purée, Mango Purée, Passion Fruit Juice, Strawberry Purée**, etc. Fruit jellies can be covered with tempered couverture chocolate.



Fruchtgummi
Kaugummi



albicocco

MILK & SUGARFREE

Magnum





Rogelfrut[®]
rogelfrut.com

FAR Soc.Agr.Coop
Via Circonvallazione, 4 - 12020 Rossana (CN) - Italy

Proppy-Gel srl
Via delle Gaide, 2 - 12026 Piasco (CN) - Italy
Tel.+ 39 0175 64141 - info@rogelfrut.com