

# TASTE *of* JOY

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**CARTE D'OR**  
PROFESSIONAL





## INTRODUCTION

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# TASTE *of* JOY

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CARTE D'OR®  
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At Carte D'Or we believe in the value of your desserts, and not only in that, but also in the courage that you show every day to surprise your customers with your elaborate creations.

For this reason, we want to assist you by offering you the neutral base that will save your time and help you unleash your creativity. With our full range of solutions, you can create more innovative desserts that will delight your customers and improve the profitability of your restaurant.

UNLEASH THE CREATIVITY IN YOUR  
DESSERTS WITH CARTE D'OR

TASTE OF JOY

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DESSERTS THAT OFFER AN  
EXCITING NEW TASTE  
FOR A MEMORABLE EXPERIENCE.

Did you know that simplest of touches can give your plate a whole new meaning? An extra dash of lemon zest can add brightness and help balance out any overpowering richness.

At Carte D'Or we help you get the maximum potential of your desserts. We put at your disposal a complete range of neutral bases with which you can create well-established desserts in an easier, more practical way.



NEW DESSERTS RANGE

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SAVOR THE TASTE OF JOY WITH CARTE D'OR'S  
ALL NEW DESSERT RANGE

SCAN TO DISCOVER  
THE RANGE



TASTE OF JOY

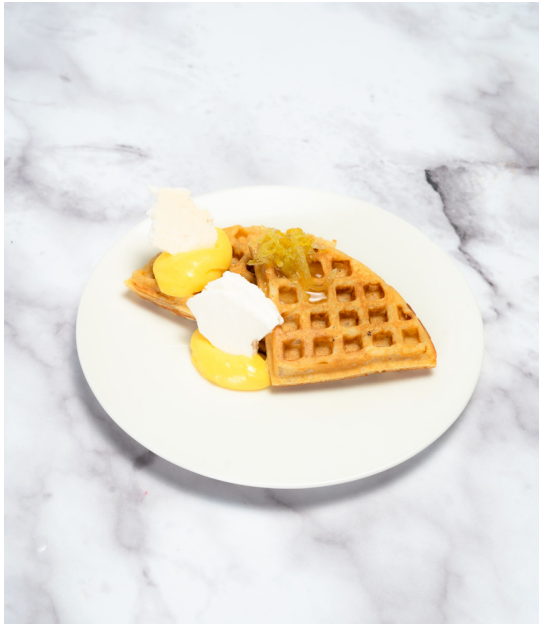
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## RECIPES OF OUR GUEST CHEFS

Two of the most well established and talented chefs in the desserts & pastry realm partnered up with us to show how this new range can take your creations a step further.

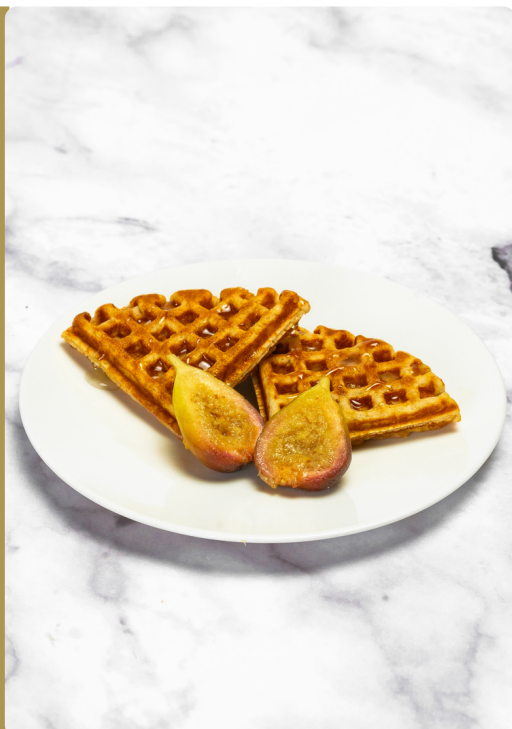
They showed us how they prepare their desserts using all that Carte D'Or has to offer to unleash their creativity and inspiration. Know their recipes!



## CHEF ARTEM VASILEVICH



## CHEF MAJED MOHSEN

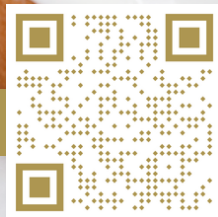




# STRAWBERRY TART

CHEF ARTEM VASILEVICH

FIND OUT HOW IT'S DONE



# STRAWBERRY TART

## CARTE D'OR PASTRY CREAM & STRAWBERRY MOUSSE

### INGREDIENTS

#### SABLE DOUGH

480 g Plain flour  
180 g Sugar powder  
100 g Eggs  
200 g Butter  
2 g Salt

#### PASTRY CREAM

300 g CARTE D'OR Pastry  
Cream Powder Mix  
850 g Milk

#### STRAWBERRY MOUSSE

300 g CARTE D'OR Strawberry  
Mousse Powder Mix  
850 g Cold milk

#### STRAWBERRY JELLY

80 g Water  
60 g Sugar  
6 g Gelatin  
70 g Strawberry puree

#### MERINGUE

70 g Egg whites  
70 g Sugar  
70 g Sugar powder



### METHOD

#### SABLE DOUGH

Cut the butter into cubes. Put all the ingredients in the bowl of a stand mixer with the paddle attachment until a dough is formed. Let the dough rest. Roll out the dough between 2 baking papers about 2.5 mm. Cut it with an 10 cm ring and place gently into a 6 cm ring to form a tart. Press the dough into the bottom and sides of the ring to remove trapped air. Use a knife to trim the edges. Bake at 160°C for 25 minutes.

#### PASTRY CREAM

Mix milk and powder in a high speed mixer for 2-3 min until it gets thick. Let it rest for two min before use.

#### STRAWBERRY JELLY

In a deep sauce pan mix all ingredients together except gelatin. Transfer to a high heat until it boils. Add gelatin mix together and set a side.

#### STRAWBERRY MOUSSE

Mix milk and powder in high speed mixer for 2-3 min until it gets thick. Let it rest for two min before use.

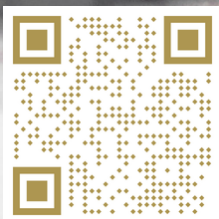
#### MERINGUE

1. Separate your eggs while they are cold and then allow them to come to room temperature for the fluffiest meringue.  
2. Always make sure the bowl you are using to make your meringue is scrupulously clean. Wash it and then wash it again just to be certain if you have to.  
3. Take care not to over whip your meringue. It should have a smooth and glossy look.



# VANILLA CHERRY

CHEF ARTEM VASILEVICH



FIND OUT HOW IT'S DONE



# VANILLA CHERRY

## CARTE D'OR VANILLA MOUSSE

### INGREDIENTS

#### CHOCOLATE SPONGE

120 g Egg whites  
120 g Glucose  
120 g Egg yolks  
30 g Cocoa powder  
25 g Flour  
25 g Butter (melted)

#### VANILLA MOUSSE

300 g CARTE D'OR Vanilla Mousse Powder Mix  
850 g Cold milk

#### CHERRY JELLY

80 g Water  
60 g Sugar  
6 g Gelatin  
70 g Cherry puree

#### GLAZE

250 g Water  
450 g Sugar  
450 g Glucose syrup  
450 g White chocolate  
45 g Gelatin  
320 g Condensed milk  
4 g Red food colour



### METHOD

#### CHOCOLATE SPONGE CAKE

Whisk the egg yolks and glucose, then gently add the liquid egg yolks. Fold in all the powdered ingredients, previously sifted together and finally the cocoa powder and butter. Pour directly into two ungreased rings, 18 cm in diameter. Bake in ventilated oven at 175°C for 18 minutes

#### VANILLA MOUSSE

Mix milk and powder in a high speed mixer for 2-3 min until it gets thick. Let it rest for two min before use.

#### CHERRY JELLY

In a deep sauce pan mix all ingredients together except gelatin. Transfer to a high heat until it boils. Add gelatin mix together and set a side.

#### GLAZE

Soak the gelatin in ice water. Bring the water, sugar and glucose to cook 103 C and stir in the drained gelatin. Pour the hot syrup on the chocolate and emulsify, then stir in the condensed milk and nappage. Mix with hand blender adding food color. The Glaze will be ready when reaches 35 C.



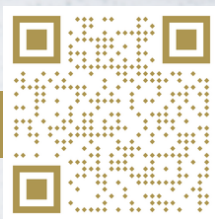


# VANILLA FLAN

CHEF ARTEM VASILEVICH



FIND OUT HOW IT'S DONE



# VANILLA FLAN

CARTE D'OR PASTRY CREAM

## INGREDIENTS

### CROISSANT DOUGH

1000 g Pastry flour  
420 g Water  
50 g Whole eggs  
45 g Fresh yeast  
18 g Salt  
100 g Sugar  
20 g Honey  
70 g Butter  
400 g Butter for layering

### PASTRY CREAM

300 g CARTE D'OR Pastry  
Cream Powder Mix  
850 g Cold milk

### SUGAR SYRUP

00 g Water  
100 g Sugar



## METHOD

### CROISSANT DOUGH

- In a mixing bowl with a dough hook, add in the flour, water, eggs, fresh yeast, salt, sugar, and honey. Set your mixer to a medium-slow speed and mix the ingredients until you have a homogeneous paste. Then, set your mixer on a higher speed and mix until the paste pulls away from the sides of the mixing bowl. Add the butter and knead until the dough comes together. Cover with a damp cloth, then let it rise at room temperature (24 to 25°C/75° to 77°F) for 1 hour.
- Flatten the dough to knock out the air, then roll it out into a large rectangle according to the width of the layering butter and double its length. Place it in the freezer for 5 minutes, then in the refrigerator for 15 minutes. Place the layering butter in the middle of the dough, fold the dough from each side up and over to cover the butter.
- Turn the edge of the visible butter to face you. Using a rolling pin, make a double fold: roll from bottom to top until you obtain a thickness of about 7 mm. Draw a small mark in the middle of the dough, fold the top and bottom into the middle, then fold the dough in half again like a wallet. Cover in plastic wrap and place the dough in the refrigerator for 10 minutes.
- Finally, make a single fold: roll the dough to 1 cm thick, rolling from bottom to top to form a long rectangle. Fold the top over a third of the dough and then fold the bottom over the top. Immediately roll out the dough to a thickness of 3.5 mm.

### PASTRY CREAM

Mix milk and powder in on high speed mixer for 2-3 min until it gets thick. Let it rest for two min before use



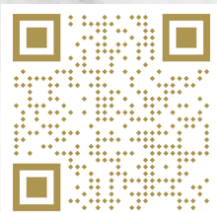
USED IN RECIPE





# CRÊPES SUZETTE

CHEF MAJED MOHSEN



FIND OUT HOW IT'S DONE

# CRÊPES SUZETTE

CARTE D'OR CRÊPE, WAFLE &  
PANCAKE MIX

## INGREDIENTS

### CRÊPES

150 g CARTE D'OR  
Crêpe, Waffle &  
Pancake Mix  
300 g Milk  
10 g Sugar

### SUZETTE SAUCE

150 g Butter  
180 g Sugar  
40 g Lemon Juice  
450 g Orange juice  
2 Oranges (filett)  
Vanilla (beans or  
drops)  
Orangette  
Lemon zest



## METHOD

### CRÊPES

Mix milk, powder and sugar in a high speed mixer for 2-3 min until it's well combined. Let it rest for 30 mins before use.

### SUZETTE SAUCE

- Pour sugar in a saucepan and heat without whisking. When it turns to a beautiful amber color, add butter and whisk immediately (it will stop the cooking process).
- Then add the orange and lemon juice. Stir well and leave over medium heat to reduced.

- Add lemon zest, orange fillet.
- Add the crepes in the saucepan and fold them then plate.



TASTE OF JOY

USED IN RECIPE



# LEMON CURD WAFFLE

CHEF MAJED MOHSEN



# LEMON CURD WAFFLE

CARTE D'OR CRÊPE, WAFFLE & PANCAKE MIX

## INGREDIENTS

### WAFFLE

80 g CARTE D'OR Crêpe,  
Waffle & Pancake Mix  
150 g Milk  
10 g Sugar

### MERINGUE

100 g Egg whites  
100 g Sugar  
100 g Sugar powder  
Pinch of Salt

### LEMON CURD

65 g Butter  
65 g Sugar  
25 g Lemon Juice  
3 Egg yolks  
Vanilla (beans or  
drops)



## METHOD

### WAFFLE

Mix milk, powder and sugar in a high speed mixer for 2-3 min until it's well combined. Let it rest for 30 mins before use.

### LEMON CURD

- Mix butter, sugar and lemon juice on a bain marie. Wait till it reaches 40 C and then add the egg yolks and keep mixing until the texture becomes creamy.

### MERINGUE

- Add egg whites to mixer until soft.
- Divide the sugar to three portions and add to whites consecutively.
- Stop the mixer and mix the sugar using a spatula.
- Pipe on sheet
- Put in the oven for 2 hours at 100 C.





# STRAWBERRY COULIS PANCAKES

CHEF MAJED MOHSEN



FIND OUT HOW IT'S DONE



# STRAWBERRY COULIS PANCAKES

CARTE D'OR CRÊPE, WAFFLE & PANCAKE MIX

## INGREDIENTS

### PANCAKES

100 g CARTE D'OR  
Crêpe, Waffle &  
Pancake Mix  
150 g Milk  
5 g Oil

### STRAWBERRY COULI

200 g Strawberries  
100 g Water  
50 g Sugar  
15 g Corn flour  
1 tbs Water  
15 g Starch



## METHOD

### PANCAKES

Mix milk, powder and oil in a high speed mixer for 2-3 min until it's well combined. Let it rest for 30 mins before use.

### STRAWBERRY COULIS

- Add strawberries to water and bring them to a boil then strain.
- Add sugar corn flour and water and bring them to a boil then strain.
- Add starch and mix till it thickens.



NEW DESSERTS RANGE

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