



ICED MONT-BLANC



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Société par Action Simplifiée au Capital de 575.000 €
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FRENCH MERINGUE

- 150 g egg white
- 150 g caster sugar
- 150 g powdered sugar

Beat the egg whites and caster sugar with a mixer. Once set, fold in the sifted powdered sugar using a maryse. Arrange the meringue in 2 cm silicone half-sphere molds, inverting them with a 3 cm tip to create hollow meringues. Dry in an oven at 50°C for 24 hours.

CHESTNUT ICE CREAM

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| - 470 g whole milk | - 25 g dextrose |
| - 150 g cream | - 35 g milk powder |
| - 15 g butter | - 5 g stabilizer |
| - 30 g egg yolk | - 130 g Pellorce & Jullien chestnut paste |
| - 70 g caster sugar | - 90 g Pellorce & Jullien chestnut cream |

Place 100 g milk with the 5 g stabilizer in a microwave-safe bowl. Add remaining milk, cream, butter, chestnut paste and chestnut cream. Mix all powders and bake at 85°C, straining. Blend for 5 minutes and whirl.

WHISKY ICE CREAM

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| - 510 g whole milk | - 25 g dextrose |
| - 130 g cream | - 35 g milk powder |
| - 15 g butter | - 5 g stabilizer |
| - 30 g egg yolk | - 25 g atomized glucose |
| - 90 g caster sugar | - 50 g Whisky |

Place 100 g milk with 5 g stabilizer in a microwave-safe bowl. Add remaining milk, cream and butter. Mix all powders and cook at 85°C, straining. Add the Whisky, blend for 5 minutes and whirl. Arrange Whisky ice cream in conical silicone moulds and leave to set in the freezer.

CHESTNUT VERMICELLI

- 350 g Marron Intense® Pellorce & Jullien
- 30 g sugar
- 40 g invert sugar
- 20 g Whisky
- Q.S brisure de marrons glacés

Whisk all ingredients together until smooth, but do not over-whisk. Set aside in a cool place to firm slightly.

ASSEMBLY

Lightly grate the round side of the meringue so that you can lay it flat. Line the hollow inside with a thin layer of melted white chocolate. Garnish the hollow with the chestnut ice cream and chestnut chips. Place the Whisky ice-cream cone on top, then poach the vermicelli around the Whisky ice-cream using a disc-turner. Decorate with a few marrons glacés around the edges and a small round puck, 26 mm in diameter.



MARRON INTENSE®
4/4 = 950 G
CARTON OF 6
RÉF : 1271



CHESTNUT CREAM
4/4 = 1 KG
CARTON OF 12
RÉF : 1392



CHESTNUT PASTE
4/4 = 1 KG
CARTON OF 12
RÉF : 1450