



MONT-BLANC



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Société par Action Simplifiée au Capital de 575.000 €
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SHORTBREAD DOUGH

- 400 g dairy butter
- 150 g Pellorce & Jullien chestnut flour
- 250 g powdered sugar
- 500 g flour type 45
- 175 g whole eggs
- 8 g salt flower

Mix the butter and sugar, then add the eggs. Add flours and salt. Mix gently and chill for 24 hours. Roll out dough to approx. 2 mm and cut with a round fluted cookie cutter. Press into suitable molds. Refrigerate for at least 1 hour, then bake at 150°C. The tart bases should be golden-brown. Leave to cool.

HAZELNUT WHIPPED CREAM

- 1 kg whipped cream
- 100 g Pellorce & Jullien hazelnut paste
- Q.S natural vanilla flavouring

FRENCH HAZELNUT MERINGUE

- 500 g egg whites
- 500 g caster sugar
- 500 g powdered sugar
- 200 g hazelnut powder

Beat the egg whites until stiff, gradually adding the caster sugar. At the end, add the sifted powdered sugar and hazelnut powder, mixing with a marysee to avoid the mixture dropping. Poach the meringue into cones using a N°10 plain tip. Bake at 95°C for 2 hrs 30 min, then set aside to dry out completely.

CHESTNUT VERMICELLI

- 250 g Pellorce & Jullien chestnut paste
- 250 g Pellorce & Jullien chestnut cream
- 600 g Pellorce & Jullien chestnut puree

Or use our Marron Intense®, ready-to-use. Alcohol can be added (20 g per kilo of mass of cognac or dark rum or whisky).

ASSEMBLY

Line the shortcrust pastry bases with ivory couverture using a pastry brush. Place a few pieces of chestnuts in Pellorce & Jullien syrup, add a rosette of Chantilly cream, then place the meringue on top. Finish with the marron vermicelli. Suggestion for decoration: Pellorce & Jullien chestnut decoration and gold leaf.



CHESTNUT PASTE
4/4 = 1 KG
CARTON OF 6
REF: 1439



CHESTNUT PUREE
4/4 = 870G
CARTON OF 12
REF: 1395



MARRON INTENSE®
4/4 = 950 G
CARTON OF 12
REF: 1702



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



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