



# ORANGE MONT-BLANC



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## SHORTBREAD DOUGH

- 320 g dairy butter
- 250 g icing sugar
- 175 g whole eggs
- 750 g flour type 45
- 100 g hazelnut powder
- 8 g salt flower

Mix the butter and sugar, then add the eggs. Add powders and salt. Mix gently and chill for 24 hours. Roll out the dough to approx. 2 mm and line the stainless steel squares. Refrigerate for at least 1 hour, then bake at 150°C. Pie shells should be golden-brown. Leave to cool.

## COMPOTE OF ORANGE

- 800 g Pellorce & Jullien orange paste
- 400 g apricot glaze

## FRENCH MERINGUE

- 500 g egg whites
- 500 g powdered sugar
- 500 g caster sugar
- Q.S orange zest

Beat the egg whites until stiff, gradually adding the caster sugar. At the end, add the powdered sugar, mixing with a pastry blender to prevent the mixture from collapsing. Poach the meringue in a tube shape using a N°8 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 purée

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

Using a pastry brush, line the bases with ivory shortbread dough. Fill the bases with the orange compote (7 to 8 mm). Add the whipped cream to stick the meringue tube together. Finish with Marron vermicelli. Decorate with Pellorce & Jullien 40/50 orange slices.



ORANGE PASTE  
4/4 = 1 KG  
CARTON OF 6  
REF: 1435



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



CANDIED ORANGE  
40/50 MM 2,5 KILOS  
CARTON OF 5  
REF: 624