

# Kitsch



Kirsten Tibballs  
Savour Chocolate &  
Patisserie Cooking School

## Recipe for 20 Hexagons

References used:  
**Flexipan® @Hexagons**  
REF. 1180  
20 indents  
ø 80 mm Depth 25 mm  
Vol. 90 ml

**Flexipan® Mini-cylinders**  
REF. 2266  
48 indents  
ø 40 mm Depth 20 mm  
Vol. 29 ml

**Flexipat®**  
REF. FT 01010  
555 x 360 mm Depth 10 mm

Cutter Hexagon  
Ref. DEC 1180

# Kirsten Tibballs : the sharing of knowledge

Fascinated by chocolate and Pastry since she was a child, today Kirsten is the director of Savour Chocolate and Patisserie School in Melbourne, Australia. By opening this school in 2002, she wanted to train professionals to the top level and share her experience!



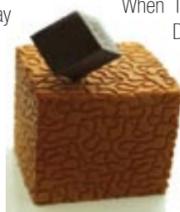
**“Could you sum up your story and career in a few words?”**

My passion for chocolate and patisserie started when I was a very little girl. When I was 12, I was already making birthday and wedding cakes at home. I began my career in pastry and baking at the age of 15, starting a pastry apprenticeship at a Mornington Peninsular patisserie here in Melbourne. Following my apprenticeship, I worked at a number of top Melbourne hotels including the Sheraton, where at 22 years of age I won the National Australian Baking Scholarship Award and the chance to work with elite chocolate and patisserie chefs in Brussels and Paris. I spent the next few years working and travelling Europe, inspired by the passion and skill level of the European pastry chefs. In July 2004 I represented Australia at the World Pastry Championships in Las Vegas where I was recognised as the best in the world for my handmade chocolates. I also won a gold medal in the Pastry Olympics in Germany in 2004. I think my strong passion and drive has helped me succeed. Opening Savour Chocolate & Patisserie School has been my greatest achievement.

**“Was it easy to find your place as a woman in a male dominated industry?”**

In Australia women are highly respected in the kitchen, although the majority of pastry chefs around the country are men. Most women who are successful in the kitchen have to be very passionate, because of the commitment involved in being a pastry chef, it sometimes makes it difficult to balance a family and work life. I love what I do which helps, and I think I have been given equal opportunities here in Australia.

**“You have been working with Demarle products for a long time now. How did it begin and what are the advantages you find in these products?”**



When I was first introduced to Demarle products, it was love at first sight. The innovation of the shapes inspires my creations. They take the effort out of being a pastry chef.

**“What do you think about Demarle's new shapes?”**

The new shapes are very up to the minute embracing the current symmetrical style also including some shapes with great movement and flow.



**“What are your plans for the future?”**

I plan to continue growing as a pastry chef. I am always striving to ensure we are teaching the most up to date techniques and recipes at Savour, and that we are utilising the very best ingredients and equipment. I would also like to start working on a book.

**“What are the trends for the next few years for Gastronomy market?”**

We will see classic products reinvented with a different interpretation and deconstructed with a different look. I believe we will also see lots of kitsch colours and flavours, meaning colourful, vibrant and playful.

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## Info

Stay up-to-date of the latest Demarle news thanks to our new “Flex'E-News” letter.

You can subscribe on our website:

www.demarle.com / Newsletter  
(on the homepage).



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August 2011

Do not hesitate to contact your distributor for further information:

DOC 0600 GB 12 - DEMARLE RC Lille B 960 080 465

# FLEXI<sup>N°12</sup>MAG

FLEXIPAN® SILPAT® FLEXIPAT® ROUL'PAT® FIBERGLASS® TAPIS RELIEF SILPAIN® SILFORM® SILTRAY®

## Always so greedy!



NEW-©FM 502



**DEMARLE®**

**Chef's recipe: so Kitsch!**

Portrait of a talented chef!

Zoom on our brand new Flexipan® shapes!



DEMARLE



About savouries...



With the Silform®, you can make savoury preparations such as those “Savoury Tourangelle Brioches” made with bacon cubes and prunes. After baking, you will get a crusty golden brown brioche. In the Silform® for Tartlets range, re-discover the spoon. You can make catering style spoons by laying a piece of savoury dough (previously cut with the Exoglass® Cutter) inside the indents. After baking, filled with a mousse or a guacamole, they will be



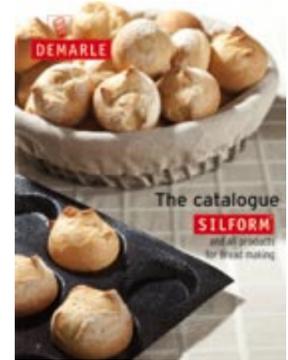
very attractive appetizers on your buffets. Finally, you can also bake mini-quiches or mini-pizzas very quickly in Silform®!



## Demarle's wishes: To give you all the keys for success!

We have developed several tools to inform you about our new shapes, tricks and tips to optimize the use of our products. Here are a few examples...

Demarle has published a new catalogue especially dedicated to the Silform® range and bread-making products.



Document reference:  
**DOC 0200**  
(also available in French, Spanish and German)

Discover our on-line training Demarle's products!

Do you want to watch online Demarle courses? Now it is possible thanks to the videos we have added to our website. This will be an easy virtual training to Demarle's products, as if you were in our laboratory. Flexipan®, Silform® as Relief Mats will hold no secrets for you. Discover all the possible creations, tips and little details that will make all the difference in your pastry counters. Through recipes or steps, Stéphane Glacier, Best French Craftsman in Pastry or Pascal Tepper, Best French Craftsman in Bakery, as well as our Chef Marianne Dufour, will give you all the techniques and advices to use our products. This will be a real source of inspiration for you!

Have a look on the videos on our website:  
[www.demarle.com](http://www.demarle.com) >Our videos



**Flexi'mag info**

New videos are available in our brand new DVD. Do not hesitate to request it to your distributor.




# Add decorations on your desserts!

You want to make some quick, simple and original decorations for your desserts or tarts? It is now possible thanks to the new Flexipan® range. Here is an overview...

Decorating desserts demands a lot of time and imagination. Thanks to the new Flexipan® range for **Desserts and Tarts Decoration**, everything becomes much easier.



**Flexipan® ©St Honoré Crown ref. 1179**  
600 x 400 mm – 6 indents  
Ø 150 mm - depth 20 mm  
Vol. 70 ml

**Individual mould ©Flexipan® St Honoré Ref. FM 502 – New**  
Ø 190 mm – depth 37 mm  
Vol. 300 ml



In order to give some relief to your desserts, Demarle has developed the ©St Honoré Crown. It is now available in 3 diameters: Ø 80 mm (ref. FP 1189), Ø150 mm (ref. FP 1179) and in a



Another trendy decoration: the **Flexipan® Square Insert ref. 1748**, by placing it on a larger sponge. Then, you will be able to decorate the edges with fruit.

**Flexipan® Square Insert ref. 1748**  
600 x 400 mm – 6 indents  
150 x 150 mm – depth 15 mm  
Vol. 300 ml

new size, Ø190 mm, in Individual Mould, (ref. FM 502).

Use this shape to mould a mousse and lay it down on a sweet or savoury shortbread pastry disc. As a result, you will get an original tart!



**Flexipan® Butterfly Ref. 1175**  
70 x 60 mm - Depth 20 mm  
Vol. 60 ml  
In 600 x 400 mm - **24 indents**  
In 400 x 300 mm - **12 indents**



**Flexipan® Puzzle Ref. 1186**  
100 x 65 mm - Depth 25 mm  
Vol. 90 ml  
In 600 x 400 mm - **18 indents**  
In 400 x 300 mm - **9 indents**

just need to mould one layer after the other without forgetting to freeze after each layer. Then, your frozen double layers inserts can

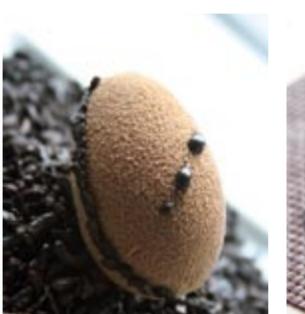


very simply be placed in a dessert or laid down as a decoration on the top of it or still, be used for a colorful tart!

**Flexipan® Double Insert ref. 1181**  
600 x 400 mm – 6 indents  
Ø 160 mm – depth 28 mm  
Vol. 460 ml

Finally, Demarle likes to point out its great “©3 Rings” concept. Use one, two or three rings depending on your imagination.

As a dessert insert or as a decoration, this new concept will enable you to offer aesthetic and original desserts. With the rings, you will also be able to realise original tarts of different sizes.



**Flexipan® Half-Egg Ref. 1256**  
55 x 35 mm - Depth 20 mm  
Vol. 20 ml  
In 600 x 400 mm - **56 indents**  
In 400 x 300 mm - **28 indents**



**Flexipan® ©2 Rings ref. 1177**  
600 x 400 mm – 6 indents  
Ø 180 – 120 mm – depth 15 mm  
Vol. 230 ml

**Individual mould Flexipan® ©3 Rings ref. FM 400**  
Ø 200 – 160 – 80 mm – Depth 15 mm  
Vol. 280 ml

**Individual mould Flexipan® ©3 Rings ref. FM 402**  
Ø 220 – 160 – 100 mm – depth 15 mm  
Vol. 350 ml



**Flexipan® ©Volcano Ref. 1159**  
Ø 70 mm - Depth 35 mm  
Vol. 80 ml  
In 600 x 400 mm - **18 indents**  
In 400 x 300 mm - **8 indents**

**1- Cinnamon Pain de Gene**  
500g Almond Paste 50%  
160g Eggs  
70g Plain Flour  
70g Corn Starch  
120g Egg Whites  
50g Caster Sugar  
150g Melted Butter  
15g Ground Cinnamon  
2 Vanilla Beans

• Soften the almond paste in an electric mixer with the flat whisk and add the cut and scraped vanilla beans. Gradually add the eggs, ensuring you don't have any lumps. Scrape down the side of the bowl at regular intervals. In a separate bowl whisk the egg whites to a soft peak and gradually add the caster sugar. Fold through the almond mixture followed by the sifted dry ingredients and melted butter. Spread into a Flexipan® mat ref. FT 1010 and bake at 170°C for 15 minutes.



**2- Rhubarb Compote**  
250g Chopped Rhubarb  
100g Strawberry Puree  
2 Vanilla Beans  
25g Caster Sugar  
2g Gold Gelatine Sheets

• In a medium saucepan, combine chopped rhubarb, strawberry puree, caster sugar, cut into and scraped vanilla beans and bring to a gentle boil. Reduce slightly, then take off the heat and add pre-soaked gelatine, stir to combine. Place one teaspoon of mixture in the base of Demarle Flexipan® mould ref 2266 and set aside.

**3- Rhubarb Jelly**  
250ml Rhubarb Puree  
70g Icing  
85ml Water  
1g Citric Acid  
4g Gold Gelatine Sheet

• In a medium saucepan bring the water and the sugar to a boil to make a syrup. Add the pre-soaked gelatine, citric acid and lastly the rhubarb puree. Pour over the frozen rhubarb compote and freeze.

**4- Panna Cotta**  
400g Liquid Cream 35% fat  
120g Caster Sugar  
30g Unsalted Butter  
7g Lemon Zest  
1 Vanilla Bean

10g Gelatine Sheets  
12g Cointreau®  
400g Liquid Cream 35% Fat, Semi Whipped

• Bring the cream, sugar, butter, lemon zest and cut and scraped vanilla bean to a gentle boil in a medium saucepan. Add the pre-soaked gelatine, combine, and then cool the mixture down to 34°C before adding the Cointreau®. Fold this mixture through the semi whipped cream.

**5- Chocolate Glaze**  
110g Liquid Cream 35% Fat  
10g Full Cream Milk  
25g Water  
180g Caster Sugar  
60g 22-24% Cocoa Powder  
20g Callebaut Grenade 60% Couverture  
5g Gold Gelatine Sheets  
50g Neutral Glaze

• In a medium saucepan bring the cream, milk, water and sugar to a boil. Add the neutral glaze, and then bring the mixture back up to a boil. Add the cocoa powder, and once again bring back up to a boil. Take off the heat and strain over the couverture chocolate. Mix with a stick blender and then strain. Use to fill the ©Hexagon cavity when it reaches between 35 °C to 40 °C.

**6-Velvet Coating**  
60g White Chocolate  
200g Cocoa Butter  
Red Oil Based Colour  
White Oil Based Colour

• Combine all ingredients and heat to 45 °C before spraying onto the frozen ©Hexagons desserts.

**7- Assembly**  
• Fill the base of the Flexipan® ©Hexagon indents ref. 1180 with the panna cotta mixture. Insert the frozen rhubarb jelly and add some panna cotta. Top with the Pain de Gene sponge previously cut with the Hexagon cutter ref. DEC 1180. Freeze. Unmould and spray with the velvet spray before filling the cavity with the chocolate glaze. Decorate with chocolate decorations.



**Flexi'mag Tricks and tips**

To cut your sponges, to get a perfect dessert made in the Flexipan® ©Hexagon ref. 1180, use the cutter ref. DEC 1180.