

❖ profile

# Stéphane Glacier



Best Craftsman in France  
2000

European champion for the art of sugar  
1997

European Trophy for pastry making  
1997

Professor and Consultant Bellouet School  
1995 - 1999

Professor at the Lenôtre School  
1999 - 2001

Author of professional works

HAVING BECOME A FREELANCE CONSULTANT, STÉPHANE GLACIER TRAVELS THE WORLD SHARING HIS KNOW HOW AND HIS TECHNICAL ADVICE WHILST GIVING DEMONSTRATIONS AND PRACTICAL LESSONS. HERE HE SPEAKS TO US ABOUT HIS EXPERIENCE WITH DEMARLE PRODUCTS.

>> How did you discover the Flexipan®?

I discovered the Flexipan® about 10 years ago when I was working for different companies. We were constantly searching for new techniques to improve our quality and our productivity.

>> Why did that discovery change your way of working ?

The Flexipan® brought a variety of shapes and solutions allowing more creativity when developing new products. It also made my work simpler and more rational. We were so used to the difficulties of tipping out when using stainless steel or plastic half-sphere moulds that when the Flexipan® half-sphere moulds were introduced, we were left speechless !

>> What do you think of the brand new Flexipat®?

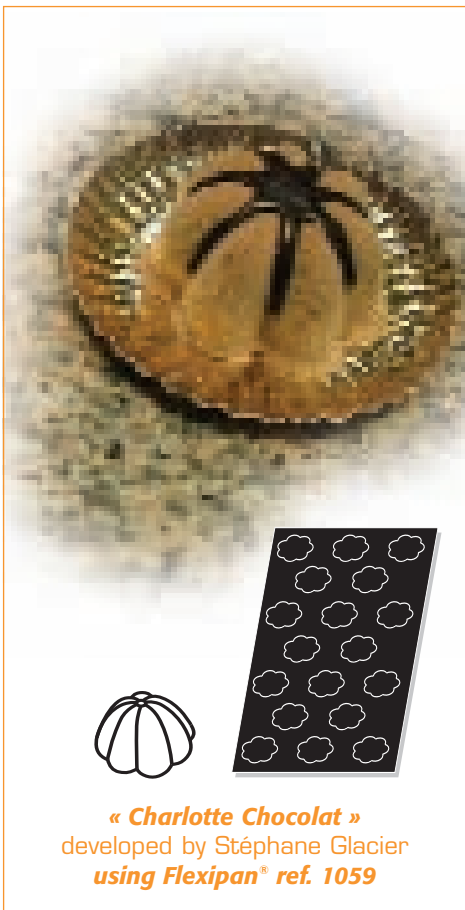
Flexipat® is revolutionary as it enables you to save time and obtain a clean finish. Its numerous uses (sponges, crisps, jellies, ganache, crème brûlée) make it a cunning investment !

>> Do you have an anecdote concerning a Demarle products ?

A few years ago during a trip abroad I won a case of Champagne. My client didn't know about Flexipan® and swore to me that the moulds would melt in the oven. He even wanted to make a bet! When the moulds came out of the oven they were as good as new ... of course he lost and had to pay up !

>> What are the main points of a Chocolate charlotte recipe ?

A Chocolate charlotte is made up of a chocolate parfait, a vanilla crème brûlée in the middle and a hazelnut dacquoise sponge. A velvety milk chocolate icing accentuates the shape and relief.



❖ notebook

## Get up to date with Demarle on-line

Demarle's professional website will soon be open. This means you will be able to discover our range of products, recipes, tricks and tips and lots more....

What's stopping you ! [www.demarle.com](http://www.demarle.com)



The IBA show will take place from 3rd to 9th October 2003 in Düsseldorf. This unmissable exhibition is the meeting place for professional bakers and pastry chefs worldwide.

Come and see us on our stand A26/B25 - Hall 9

❖ agenda

**SIGEP**

17th -21st January 2004  
Rimini, Italy

**HOFEX**

10th - 13th February 2004  
Hong Kong

**Food & Hotel Asia**

20th - 23rd April 2004  
Singapore

**SIAB**

8th - 12th May 2004  
Verona, Italy

**IBIE**

15th - 18th August 2004  
Las Vegas

❖ contacts

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OCTOBER 2003



DEMARLE®

# Magazine

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

OCTOBER 2003 N°1

**“ This magazine is for you !**



For the last 25 years Demarle has developed its activity around two main ideas, both simple yet ambitious :

- To become close to professionals and be aware of what they expect.
- Bring them innovation which is useful.

Unquestionably, our two main products SILPAT® and FLEXIPAN® have revolutionised professional practice to the point that those who use them have become more well known than Demarle ! Today, with the help of our first magazine, we not only want to talk to you about our products but also to share with you recipes and ideas that our teams have brought back with them from their travels around the world.

Further, to symbolise this modernisation we have even given our logo a « face-lift ». So please, do not hesitate to contact us if you have any comments.

Good luck for the future to our Demarle magazine !

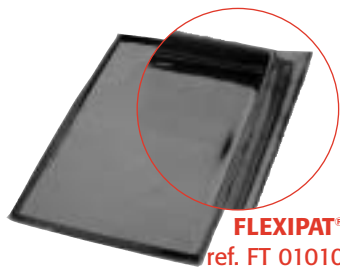
”

  
Patrice Jacquelin,  
Président

**❖ event**

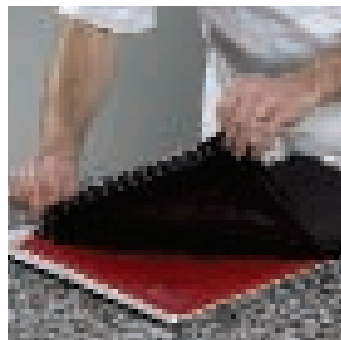
## Our product range is growing !

THE LATEST FROM DEMARLE HAS ARRIVED ! IT'S **FLEXIPAT®**.  
A UNIQUE COMBINATION OF A **FLEXIPAN®** AND A **SILPAT®** BAKING MAT.



**FLEXIPAT®**  
ref. FT 01010

Initially, Flexipan® and Silpat® alone did not really cover all the needs of pastry chefs who wanted to create and assemble sweets in frames. So, the idea came about to unite the advantages of both in just one



« Summer Delight », Stéphane Glacier creation for Demarle using Flexipat® ref FT 01010

product : the sides of the Flexipan® mould to hold the right amount of preparations coupled with non-stick qualities, easy tipping out and the minimal thickness of a Silpat® mat. The Flexipat® allows you to mould a multitude of preparations (sponges, crème brûlée, nougatine crisp, jellies ...) without difficulty. When tipped out, the preparations are perfectly even which facilitates their

assembly in frames and gives a cleaner finish. Confectioners and chocolate makers find them invaluable and safe when pouring out ganache, caramel and fruit jellies. Last but not least caterers can develop their creativity when making dishes in aspic, savoury sponges or even savoury coulis ... for aperitifs.

**❖ stop press**

« New logo » :  
our logo has changed, don't forget !



The new catalogue has arrived !

You will not only find all the new products for 2003 from the mini quenelle mould to the scallop shell but you will also discover our complete range.



## ❁ recipe

# The Enchanter

Composition for  
**60 to 65 servings**

Reference used :

**FLEXIPAT**  
**REF. FT 01010**

555 x 360 mm  
h : 10 mm

**STAINLESS STEEL FRAMES**  
**REF : MA 371013**

550 x 355 mm  
h : 45 mm



« The Enchanter », Thierry Mastain creation for Demarle using Flexipat® ref FT 01010

### TECHNICAL ADVICE

*Keeping the sweet for too long in the freezer can soften the nougatine.*

*To avoid this simply spray the surface with chocolate which will protect it against humidity.*



### 1-Flourless chocolate sponge

150 g egg yolk  
200 g egg white  
240 g caster sugar  
75 g cocoa powder

- Whisk up the egg whites with the sugar to form a meringue.
- Add the lightly whisked yolks to the meringue mixture.
- Gently add the sifted cocoa to the mixture
- Tip onto the Flexipat® and spread out.
- Bake at 170°C for 15 minutes.
- Tip out after baking.

### 2-Raspberry jelly strip

1 kg raspberry purée  
22 g gelatine  
150 g sugar

- Bring the puree to the boil with the sugar.
- Add the gelatine that has been soaked in cold water and wrung out.
- Pour into the Flexipat® and freeze.

### 3-Vanilla crème brûlée

700 g crème fraîche  
300 g milk  
280 g egg yolk  
240 g sugar  
2 vanilla pods

- Infuse the vanilla with the milk and the cream.
- Whiten the egg yolks with the sugar.
- When the cream and milk have boiled pour the mixture onto the yolks and sugar then sieve.
- Pour into the Flexipat®.
- Bake for 40 minutes at 100°C then freeze.

### 4- Nougatine crisp

200 g of fondant  
165 g ground almonds  
140 g glucose  
100 g water

- Bring the fondant, the glucose and the water to the boil.
- Add the ground almonds to the boiling syrup.
- Pour the mixture into the Flexipat®.
- Bake at 160°C for 15 minutes until it becomes caramel colour.
- Leave to cool on the mat after baking.

### 5-Chocolate parfait

180 g sugar  
100 g water  
240 g egg yolk  
600 g extra bitter chocolate (64%)  
1500 g whipped crème fraîche  
300 g raspberry pieces

- Cook the sugar and the water together at 120°C.
- Pour the syrup in a thin stream over the yolks.
- Beat until cool in order to obtain a light mixture (bomb mixture).
- Whip the crème fraîche (frothy consistency)
- And gently add this to the chocolate melted at 45°C before adding the bomb mixture.
- Add the raspberry pieces to the parfait just before assembling.

### 6-Assembly in frame

- Using a 550 x 355 mm frame, place the flourless sponge that has been topped with icing.
- Top with the frozen raspberry strip then the first part of the chocolate parfait (1cm thick).



- In order to facilitate the handling of the nougatine crisp which is very fragile when it has been tipped out, place it on top of the frozen vanilla crème brûlée and then place them together on top of the chocolate parfait.
- Finish off the assembly by topping with the remaining chocolate parfait.
- Smooth over and freeze for a minimum of two hours.

**7-Finishing :** Ice the frame with chocolate icing.

**8-Decoration :** chocolate curls or shavings and red fruits



**DEMARLE®**

❖ new shapes

# Flexipan® Scallop mould ref. FP 1067

AN ORIGINAL SHAPE WITH NUMEROUS POSSIBILITIES AND USES.



You can, for example, mould a nougatine crisp by spreading out the almonds evenly with a spoon. Use these « cups » to enhance and vary plated ice cream and sorbet presentations ! Let your creativity run wild and you'll be amazed !



Crispy nougatine with passion sorbet

# Flexipan® Half - spheres ref. FP 21977

THE FLEXIPAN® REF. 21977, UPSIDE DOWN HALF-SPHERE IS A NEW GENERATION OF FLEXIPAN ! HERE ARE TWO WAYS IT CAN BE USED.



>> CHOCOLATE FILLED SWEETS

You can make tasty sweet morsels with ganache or cream fillings.

<< DESSERT ON PLATE

You can place a stainless steel form on top of the Flexipan® «upside-down» mould to obtain a cavity which is perfect for finishing with fruits, coulis or other decorations.



❖ tricks and tips

**MERINGUE DOME**

1 - Using a spoon line the bottom of a half-sphere mould with chocolate meringue and bake for 1h30 at 100°C.

2 - When cool, fill the meringue with chocolate mousse and a jellified mint disk.

Thanks to Flexipan® tipping out after freezing will be easy. And there you have it, a delicious dessert with a crispy texture outside and soft in the middle !



**SUGAR DECORATION**

By pouring sugar on the reverse side of a Flexipan® half-sphere mould ref. 1268 you will obtain an original decoration for your plated desserts !

