

❖ profile

Sadaharu Aoki



SADAHARU AOKI IS A JAPANESE PASTRY CHEF WHO OWNS A SHOP IN PARIS. HE CAME TO PARIS AT THE AGE OF 21 TO STUDY FRENCH PÂTISSERIE. AFTER 12 YEARS SINCE HIS ARRIVAL IN PARIS, HE FINALLY OPENED HIS SHOP. NOW HE IS TRYING TO SHOW THE SYNERGIES BETWEEN JAPANESE AND FRENCH CULTURE IN HIS PASTRY.

Charles Proust Competition 2nd prize but 1st prize for degustation 1995

Gastronomy competition Coupe Jean-Louis Berthelot Grand Prix 1996

Opened his 1st shop in Paris, Saint Germain des Prés 2001

Opened his 2nd Pastry shop in Paris 2003

>> Do you use Flexipan® or Silpat® in your production ?

I have over 100 Flexipan® mats now within my facility. I use them for all style of pastries. I use them for baking and freezing as well. Before the opening of my Pastry shop, I worked in my workshop to produce the pastries for Catering. I received so many orders from the big companies like Louis Vuitton, Jean Paul Gaultier, etc... for their parties. It was really a big challenge for me to keep these high level customers satisfied and to produce so many cakes in one go. I had a small workshop and worked with a few workers. So, I did use Flexipan® very often. If I have not had Flexipan®, I would not have been able to respond to such big orders.

>> Which Demarle product do you use more often ?

I use Silpat® everyday for Macarons and Flexipan® for Petit Fours.

However, I like to use Silpain® too. It is very different from Silpat®. If you use Silpain® to bake a short bread pastry, you get a perfect finished product. It's really a great product.

>> What is your speciality ?

I favour cakes like Fruit cakes and Financiers.

>> What kind of pastry are you interested in now ?

Now I am trying to add the Japanese touch in French cakes. In my shop, you can find, for example, Green tea cake or Sesame macaron. In addition to my French experience, I try to use Japanese ingredients. It is a way for me not to forget where I come from. It's a good timing because these days, French people find Japanese culture interesting.

>> What are the main points of the "Valencia" ?

This cake is made of Orange mousse, chocolate sponge, chocolate mousse, praliné croustillant, and Dacquoise sponge. When I made a demo in Japan in November 2003, I baked Chocolate and Dacquoise sponge with Flexipan® mat and I made the Valencia using this stainless steel frame adapted to Flexipan® mat. The result was so perfect ! Actually, I did win Charles Proust competition with this dessert !



« Valencia »
developed by Sadaharu Aoki
with Flexipan® ref. FT 01010

❖ notebook

World Bakery Cup 2005

Demarle is sponsoring the selections for the World Bakery Cup which will be held at the "Europain" show from the 16th to the 20th April 2005 in Paris. The selections will take place all over the world : at Food and Hotel Asia show in Singapore for Asia then at Polagra in Poland for the Eastern countries and finally at Hace in Egypt for the Middle East.

Pop by and see us, we will be present at each exhibition !



Food & Hotel Asia show

will take place from 20th to 24th of April 2004 in Singapore.

Come and see us on our stand J4-01- Hall 3 with a demonstration of Stéphane Glacier, Winner of Best Pastry Chef Award 2000 in France.



❖ agenda

SIAB

8th - 12th May 2004
Verona (Italy)

IBIE

15th - 18th August 2004
Las Vegas (USA)

Polagra

21st - 24th September 2004
Poznan (Poland)

Hace

2nd - 5th October 2004
Cairo (Egypt)

Equip'Hotel

23rd - 27th October 2004
Paris

❖ contacts

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Publication director : Christine Bauden

Editor / Art director : Séverine Engels

Photos : Demarle

Graphic designer : Alicia Grioche

Trimestriel - March 2004



DEMARLE®

Magazine

FLEXIPAN®

SILPAT®

FLEXIPAT®

ROUL'PAT®

FIBERLUX®

TAPIS RELIEF

SILPAIN®

SILFORM®

SILTRAY®

MARCH 2004 **N°2**

Get ready for new ideas !

event

Demarle launches the Flexipat® Kit !

MADE OF 3 FLEXIPAT® MATS AND A STAINLESS STEEL FRAME, THE KIT CAN BE USED IN ANY PRODUCTION OF BAKERIES OR RESTAURANTS !



For the second edition of Demarle Magazine, the tone has already been set :

Demarle's innovations of course,

and priority given to new recipes and words of wisdom from chefs worldwide ...

On this score, Sadaharu Aoki certainly reveals a new era where the creation of recipes turns established tastes upside down, and in doing so, evolves the art of "French style" pastry making.

A fashion phenomenon or a trend full of significance ... It's up to you food professionals to judge !

Sincerely yours. "

Patrice Jacquelin,
Président



FLEXIPAT® KIT

You have been waiting for it. Demarle has created the Flexipat® with a view to ironing out the difficulties of setting desserts in a frame : waste of sponge, moulding of jelly strip or "crème brûlée", unregular aspect of the dessert.



« Salmon and cucumber mousse » made with Flexipat® réf. FT 01010

Today, Flexipat® allows all the layers to be even. Baking or freezing preparations are regular and uniform.

Liquid preparations can be easily moulded thanks to the Flexipat® edges.

Turning out is made easy by its non-stick nature and its flexibility.

The presentation of the desserts set in a frame is enhanced.

As most cakes are made of several

layers, Demarle proposes to you a Flexipat® kit made of 3 Flexipat® mats (555 x 360 mm and 10 mm high) and a stainless steel frame (550 x 355 mm and 45 mm high). The various layers made in the Flexipat® can fit perfectly well into the frame increasing the productivity.

Also, you will find in the kit, 2 recipes made in the Flexipat®.

Just try them out !



Headoffice located in Wavrin (North of France)

stop press

Demarle.com :

Demarle's website is now open for professionals within the Food Industry.

Visit us on our web-site !



Demarle in Las Vegas !

Demarle Inc. sponsors the American team and Demarle France the Australian one in the World Patisserie Team Championships which will take place in Las Vegas from the 5th to the 8th July 2004.



❁ r e c i p e

Mango Coco

Composition for
18 to 20 servings

References used :
FLEXIPAN® REF 1548

**ROSETTE RELIEF DISC
REF. VA 100**



A second pattern is available:



**SPIRAL RELIEF DISC
REF. VC 120**



Stéphane Glacier's creation , Winner of Best Pastry Chef Award 2000 in France

TECHNICAL ADVICE

. For a clean look without air bubbles, we advise you to smooth the bavaroise over the relief disc.

. To accentuate the relief, opt for a chocolate velvet finish rather than icing.



1-Almond and coconut dacquoise

- 200g grated coconut
- 50g almond powder
- 250g icing sugar
- 300g egg whites
- 100g sugar

- Whip the egg whites with the sugar then incorporate gently the grated coconut, the almond powder and the icing sugar.
- Mould in a Flexipan® shape Ref 1548.
- Bake for 5 minutes at 200°C then for 15 to 20 minutes at 170°C.

2-Coconut bavaroise

- 375g coconut puree
- 100g sugar
- 50g egg yolks
- 9g gelatine
- 75g grated coconut
- 375g 35 % fat whipped cream

- Bring the coconut puree to the boil. Mix the egg yolks with the sugar.
- Mix everything then cook at 85°C until you obtain the consistency of a custard.
- Add in the still hot preparation the gelatine (previously softened in water and strained) then the grated coconut.
- Let it cool down.
- Incorporate the whipped cream.

3-Passion fruit and mango mousse

- 230g mango puree
- 50g passion fruit puree
- 7g gelatine
- 110g Italian meringue
- 170g 35% fat whipped cream

- Mix the 2 purees, bring them at room temperature then add the melted gelatine.
- Blend the whipped cream and the cold Italian meringue.
- Mix everything very gently.
- Mould in a Flexipan® shape Ref 1548.



4-Coconut croustillant

- 120g paillete feuilletine
- 40g grated coconut
- 100g white chocolate couverture
- 40g cocoa butter

- Melt the couverture and the cocoa butter and mix with the paillete and the grated coconut.

5-Assembly

- Place an acetate band inside a stainless steel ring that measures 18cm in diameter and 4,5cm in depth.
- Assemble from the bottom up on a relief disc : fill just under half of the ring with coconut bavaroise. Then coat the inside of the ring using a pallet knife. Insert a disc of coconut dacquoise and then add the mango & passion fruit mousse and a few pieces of pineapple. Insert a further disc of coconut dacquoise. Finish off by spreading over the coconut crisp.
- Freeze.
- When the dessert is frozen and firm, remove the relief disc and the ring.

6-Finishing touches

- Spray the dessert with a velvety white chocolate mixture.
- Decorate with chocolate motifs and a cone.



DEMARLE®

❖ new shape

Flexipan® *Mini-charlotte* ref. FP 1071

GIVE YOUR TRAY OF PETITS FOURS A NEW DIMENSION : A LITTLE NEW ONE GROWS THE FLEXIPAN® RANGE !



Crème brulée, jellies, fruit mousses and creams can be easily moulded by using this attractive new fluted shape. Associated with existing shapes such as mini-cylinders (ref 2435), mini tartlets (ref 1413) or the new mini hexagon (ref 1076), mini charlottes will brighten up your buffets !



Goat's cheese Mini-Charlotte on walnut canapés made on Silpat®

Silform®, the best for bread-making !

THESE PREFORMED BREAD MATS ARE IDEAL FOR FREEZING, PROVING OR BAKING A VARIETY OF SMALL BREAD SHAPES



<< OBLONG SILFORM®

They are perfectly suitable for Mini-Baguettes, Hot-dogs, soft Rolls, Panini, Submarines,...



>> ROUND SILFORM®

For all small round special Breads, Hamburgers Buns, soft Rolls, Focaccia but also for Pizzas.

❖ tricks
and
tips

RELIEF PASTRY MAT

1- The Relief Pastry Mat can be used in a frame for assembling desserts upside down. So that the top of the cake takes the pattern on the Relief Mat.

"Royal Chocolate" made by Thierry Mastain in the Venetian Cane Relief Pastry Mat ref VJ 190.



2- Alternatively, you can place your ring on a Relief mat. You will obtain the same result.

Dessert made with the Dome Relief Pastry Mat ref VI 180.



SUGAR DECORATION

The Relief Mat hides a number of other tricks : thanks to the patterns, you can create beautiful sugar decorations !

