

❖ profile

# Carlos Mampel



Best Craftsman of Spain  
1999

Captain of the Spanish team to the  
World Pastry Team Championship  
2002

Collaborated in various gourmet  
magazines

Member of the Spanish team for the  
World Pastry Cup  
2005

AFTER SEVERAL YEARS OF PROFESSIONAL EXPERIENCE IN EUROPE AND AS TECHNICAL ADVISOR FOR A DISTRIBUTOR OF PASTRY PRODUCTS, CARLOS MAMPEL SETS OUT ON A NEW QUEST TODAY AS AN INDEPENDENT CONSULTANT. HE ALSO REALISES PASTRIES FOR RESTAURATION. MEETING WITH AN EVOLVING CHEF...

>> **What do you prefer in your job?**

Hard to answer. I am interested in everything from basic recipes to more elaborate recipes. At the present time, I am very interested in the chemistry of food and the artistic side of Pastry.

>> **How did you come to know about Flexipan®?**

I think it was during an Intersuc exhibition. I cannot remember the date, I have been using Flexipan® for such a long time!

>> **Did it change the way you were working ?**

I think it was a revolution in the world of gastronomy because of its diversity, its efficiency for small pieces and its facility for moulding and unmoulding. I think it is a very indispensable tool.

>> **What do you think of Flexipat® ?**

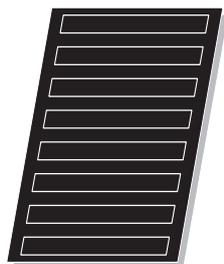
It is undoubtedly a very interesting new concept as it simplifies our job a great deal. Moreover, it is a fantastic tool to manufacture biscuits as they remain soft. I have used it recently to prepare a "crème brûlée" with chestnuts that I have inserted in a log. It was very easy and quick.

>> **Have you got something to say about Flexipan® or another Demarle product ?**

Some time ago, I used Silpat® in a demonstration. The assistants did not know this product. So I gave it to them as a present. They all kept one piece of the Silpat® as a souvenir.

>> **Have you got any advice and tricks about Flexipan®?**

You must take good care of Demarle products : do not pile things on top, do not tidy with sharp objects. You will keep them much longer.



« **Bûche Solaris** »  
developed by Carlos Mampel  
with Flexipan® ref. FP 1454

❖ notebook

## Sirha : meet great chefs



The Sirha (22nd - 26th January 2005) will once again host two major events in the field of gastronomy. The World Cup for Pâtisserie and the Boccuse d'Or.

The World Cup will take place on the 23rd and 24th January and welcomes two new contestants, Russia and Jordan. In total 24 countries will fight it out during the two days. The candidates will be required to make an all-chocolate dessert, an iced dessert with



fruit to be presented on a sculpted ice plinth and an assortment of desserts from the countries competing. Quite a programme in store!

As for the Boccuse d'Or, 2005 sees the arrival of the Lebanon and China into the competition to be held on the 25th and 26th January,



along with 24 other countries. The competitors will be expected to prepare one meat and one fish dish.

**Demarle will of course be present at the Sirha with a demonstration by Stéphane Glacier, Winner of Best Pastry Award 2000 in France. Come and join us in Hall 1 stand 1312 !**

❖ agenda

**Sirha**

22<sup>nd</sup> - 26<sup>th</sup> January 2005  
Lyon

**Gulf Food**

20<sup>th</sup> - 23<sup>rd</sup> February 2005  
Dubai - UAE

**Mobac**

24<sup>th</sup> - 27<sup>th</sup> February 2005  
Osaka (Japan)

**Salon du sandwich**

2<sup>nd</sup> and 3<sup>rd</sup> March 2005  
Paris

**Europain**

16<sup>th</sup> - 20<sup>th</sup> April 2005  
Paris - Villepinte

❖ contacts

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October 2004



DEMARLE®

# Magazine

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

OCTOBER 2004 **N°3**

## Innovation and Tradition

## event

# The Apria prize for Silform® !

AFTER FLEXIPAT®, IT IS SILFORM®'S TURN TO BE REWARDED WITH THE APRIA PRIZE CONCERNING ITS UTILITY IN THE APPLICATION OF CHOUX PASTRY.



... can go well together. This has been proved thanks to our collaboration with Jean-Philippe Walser\*.

With the introduction of new Silform® references, professionals will obtain unequalled results for éclairs or pastries such as Paris-Brest.

Knowing the popularity of these products it is easy to imagine how the finished result will embellish your shop windows and catch the eye of your customers!

For caterers and hotel pastry chefs, the new trays, including "mini Flexipan® Petit Fours", will enable you to meet the needs of clients who enjoy good things but also watch their weight.

Demarle Magazine gives a new "Chef of Today", Carlos Mampel, the chance to speak out as he embarks on a new venture as an independent consultant. We wish him Good Luck!

Sincerely yours. **”**

Patrice Jacquelin,  
President

\*Jean-Philippe Walser is a teacher at the CEPAL school in Nancy. He won the first prize in the 2002 International Croquembouches Competition. He is co-author of the "Choux pastry" book published by Jérôme Villette.



This is the second Apria prize that Demarle has been awarded during the Equip'hotel show. This time, Silform®, made from glass fibre and foodgrade silicones was the winner. Its unique structure ensures improved baking for risen dough's. Thanks to the round or elongated shapes, filling with choux pastry is easy and evenly calibrated.



"Mini savoury eclairs" made in Silform® ref. SF 1070

The choux pastry, which has a naturally supple texture, glides and fits perfectly into the Silform® shapes. The choux pastry does not need to be glazed or scratched.

It is preferable to bake the choux pastry in a deck oven. When removed from the oven, the end product will be perfectly even and smooth on top. Thanks to the non-stick texture of Silform®, tipping out is faultless. The bottom is light and clean which means that the choux is stable. Several new Silform® shapes have

been developed for presentation at Equip'Hotel : éclairs, baby-choux for pyramids, salambos and Paris-Brest. All that is left for you to do now is to try them out!

The following recipe is ideal for perfectly even and golden choux buns :

### Recipe by Jean-Philippe WALSER

For a 600 x 400mm tray ref : SF 1070, 48 mini-éclairs.

65g pasteurised milk - 60g water - 5g salt - 50g butter - 75g flour - 150g eggs

## stop press

### Polagra



The selections for the World Cup in Baking for the Eastern European Zone took place at the Polagra show in Poznan from September 21st to September 24th 2004.

As a result it will be Slovakia that will participate in this prestigious competition that will take place at the European show in Paris from April 16th to April 20th 2005.

## New CD-Rom!

The new CD-Rom, which includes all the new products for 2004, is now available. Don't hesitate to ask for it!

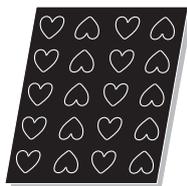


❁ recipe

# Coconut and caramel heart

Composition for  
**20 servings**

References used :  
**FLEXIPAN® REF. 1073**  
20 hearts



**FLEXIPAN® REF. 1416**  
96 pomponettes



A creation by Stéphane Glacier, Winner of Best Pastry Chef Award 2000 in France

## TECHNICAL ADVICE

*In order to obtain a clean aspect without air bubbles, first coat the sides of the coconut bavaoise mould using a palette knife.*



*Freeze hearts without weight on top to ensure that the indentations do not deform. To do this, place a sheet of paper on the Flexipan® mat then an aluminium tray on top of that. Turn upside down and remove the tray underneath. Finally, place in the freezer.*

### 1-Coconut Dacquoise

200 g grated coconut  
250 g icing sugar  
50 g almond powder  
300 g egg whites  
100 g sugar  
2 g tartar cream

- Mix almond powder, icing sugar and grated coconut all together.
- Beat egg whites with sugar and tartar cream.
- Add gently the first mixture to the egg whites.
- Then pipe in a Flexipan® mat.
- Bake in the oven during 25 minutes at 170°C.

### 2-Caramel Bavaoise

250 g cream (32% fat content)  
250 g milk  
120 g egg yolks  
170 g sugar  
15 g gelatine  
450 g whipped cream (32% fat content)

- Heat the milk and the cream together.
- In a copper pan, melt the sugar to obtain a brown caramel.
- Add the first mixture to the caramel and then pour it gently on egg yolks and then beat strongly. Cook at 85 °C.

- Add the melted gelatine.
- Cool down to 18°C and incorporate the smooth whipped cream.
- Pour in Flexipan® pomponettes ref 1416 and freeze.

### 3-Coconut Bavaoise

375 g frozen coconut puree  
100 g sugar  
50 g egg yolks  
9 g gelatine  
75 g grated coconut  
375 g whipped cream (35% fat content)

- Bring the coconut puree to the boil.
- Blanch the egg yolks with the sugar.
- Mix the two mixtures and then heat up to 85 °C in order to get a custard consistency.
- Then add the melted gelatine to the preparation (still warm) and finally the grated coconut.
- Cool down.
- Incorporate the whipped cream.

### 4-Assembling

- Use Flexipan® heart shapes ref 1073. Line the moulds with Coconut bavaoise with a small palette knife.
- Then fill the heart shape 1/3 way up with Coconut bavaoise.
- Unmould the caramel insert and place one in the middle of each heart.



- And then fill the mould nearly to the top with Coconut bavaoise.
- Seal it with a Coconut dacquoise disk.
- Turn the Flexipan® tray upside down before freezing.

### 5-Decoration and Finishing

- After unmoulding, spray white chocolate on the top of the mousse to get a velvet aspect and make a shadow with a milk chocolate spray.
- Finish with chocolate decorations.



**DEMARLE®**

❖ new shapes

## Flexipan® *Mini oval Savarin* ref. FP 1080

A MINIATURE VERSION OF THE OVAL SAVARIN REF 1054 IS NOW AVAILABLE. IT IS BOUND TO PLEASE!



When used in association with other shapes such as the mini-oval ref 1077, you can make attractive petit-fours thanks to its rounded oval shape. To finish, you could pour chocolate ganache or fruit coulis into the savarin cavity.

An eye catching and innovative idea for your petit-fours presentations!



Chocolate mousse set on a financier

## Flexipan® *Mini Cone* ref. FP 1083 and *Mini Briochette* ref. FP 1082

TWO NEW PRODUCTS THAT GO TOGETHER WELL YET KEEP THEIR OWN IDENTITY !



### << MINI CONE

Perfect for chocolate cream, vanilla bavaroise ....

You can make attractive petit-fours by placing them on financier bases moulded in mini briochette shapes!



### >> MINI BRIOCHETTE

The mini briochette can also be used to mould miniature bavaroises, mousses or creams that can be the top of a sponge cylinder made in Flexipan® ref 2435.

❖ tricks  
and  
tips

### CHARLOTTE 1059

#### 1 - No more pressing down!

Place the disk of short crust pastry on the outside of a Flexipan® Charlotte ref 1059. Bake for 12 to 15 minutes at 180°C. The pastry will take on the shape of the Flexipan® mould perfectly.



2 - By doing this you will obtain a case ideal for whipped cream with fresh fruits for example. A great way to propose original tartlets !



### FOR HALLOWEEN !

Make a carrot or pumpkin cake in a Charlotte mould ref 1059.

Decorate with a hat made of marzipan and what do you get ... a Halloween witch!

