

❖ profile

Stéphane Leroux



NOW RESPONSIBLE FOR A BELGIAN COMPANY'S RESEARCH AND DEVELOPMENT DEPARTMENT, STÉPHANE LEROUX WORKED WITH WELL KNOWN CHEFS SUCH AS MR. MARCOLINI AND MR. MARCIQUET IN BRUSSELS. HE TELLS US ABOUT HIS CAREER AND ITS FIRST MEETING WITH DEMARLE.

Best French Craftsman in Pastry in 2004

Vice champion of the World Pastry Cup in Las Vegas in 2004

First prize for "Chocolate masterpiece" in 2004

Pastry journeyman touring France after his apprenticeship

>> When did you know you would be a pastry chef ?

Rather early. As a kid, the idea grew in me whilst spending time with my grandmother who used to make great pastry cakes. The pleasure of tasting them added to the pleasure of seeing them being baked had a direct impact on my career path. I made my training at Mr. Richet's pastry shop in Chantilly in France and I really was supported and encouraged to learn my profession and to persevere.

>> What does the title of "Best French Craftsman" mean for you ?

Be recognized by its colleagues is a big emotion ; an essential step in my professional career. It is also a responsibility to carry and an engagement in our profession.

>> Can you describe the recipe of this cake you made during the Best Craftsman final ?

During the competition, I made a smaller version of the cake. Here I did adapt the recipe to the entremets size. The cake is made of a pistachio dacquoise, a coconut bavarois with orange zests and a strawberry coulis moulded in Flexipan® ref 1548 with raspberries poached in Cointreau® syrup. Finally, I glazed the dessert with a neutral icing with raspberry grains.

>> How did you discover Demarle ?

I started to work with the Demarle products ten years ago when I arrived in Brussels, in Belgium. To be honest, I think that the Flexipan® material constitutes one of the most important creations as regards to professional materials during these last few years.

>> Do you often use Demarle products ? And which ones ?

I mainly use the Demarle products to make desserts or small cakes. Flexipan® moulds offer a lot of potential and can still make the profession evolve. Additionally to offer a great flexibility in use, they are a fantastic asset to your productivity.



Stéphane Leroux's creation during the Best Craftsman 2004 's final (made in small cake) with the **Insert Flexipan®** ref. FP 1548 (diam. 150 mm, prof. 15 mm)

❖ notebook

A new range of Silform®

For Equip'Hotel Exhibition in 2004, Demarle developed new shapes of Silform® especially designed for choux pastry :

Right-handed eclair ref. 1090

Left-handed eclair ref. 1100

Mini eclair ref. 1070

Baby chou ref. 1089

Big chou ref. 0002

Paris Brest ref. 1087

Oval shape ref. 1088



Eclairs



Paris-Brest



Baby and big chou



Oval shapes

❖ agenda

HOFEX

10th - 13th May 2005

Hong Kong

SNB

15th - 18th January 2006

Paris - Porte de Versailles

FHA 2006

25th - 28th April 2006

Singapore

❖ contacts

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Magazine

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

APRIL 2005 **N°4**

Europain 2005 : Sensation on the Demarle stand !



For the profession's greatest world-wide event, the Demarle stand was a "must" during your visit to the Exhibition.

First of all, a "Flexipan® dress made" fashion show surprising and innovating with three presentations per day.

Then, two demonstrations centres and five chefs were present on the stand to present our latest innovations.

Finally, Demarle launched officially its first book dedicated to Flexipan®.

Have a nice reading !

Sincerely yours, "

Patrice Jacquelin,
Chief Executive Officer

event

And Flexipan® becomes a book!

AFTER THE FLEXIBLE MOULDS FOR PASTRY, DEMARLE TURNS ITSELF TOWARDS EDITING PUBLISHING ITS FIRST BOOK DEDICATED TO FLEXIPAN®.



For several years now, many people have asked us : " When will you produce a Flexipan® recipe book ?". Now, it's done.

In April 2005, "Choosing Flexipan®, 90 recipes for the "artisan"" is available ! This book is published by "Les Editions



Marc Leroy, Thierry Mastain, Jean-Philippe Walser



Choosing Flexipan®, 90 recipes for the "artisan"



Jérôme Villette" with the collaboration of Matfer, exclusive distributor of our products in France. It contains 90 recipes for all bakers and pastry chefs who also do catering. This book is pedagogic, easy to read and to use.

At the heart of this project, three chefs, Thierry Mastain, Jean-Philippe Walser and Marc Leroy, have concocted for you sweet, savoury and candy recipes easily and quickly workable with Flexipan®.

The chefs also provide you with a lot of tricks and tips, advice on how to use Flexipan®.

In a few words, the book you must have in your laboratories ...

This book will be available in French, in English or in Spanish at your usual re-sellers as of May 2005.

Published by "Les Editions Jérôme Villette"
Price in France : 29,50 Euros with taxes.

stop press

The Flexipat® family is growing ...

Demarle gives you a new size of Flexipat® : the guitar size (ref. FT 04020, interior dimensions 33.5 x 33.5 cm, 2 cm high). This Flexipat® will save you time during the fabrication of fruit pastes, chocolate cream fillings and caramels. Welcome productivity !



The 2005 catalogue is available !

The new catalogue has arrived containing all the new 2005 shapes, the insert to make logs, the big cone and a lot more ...

Ask for it !



❁ r e c i p e

Hazelnut and Orange Praline

Composition for
30 small cakes

References used :

FLEXIPAN® REF. 1079

24 indents

Diam. 62 mm Prof. 35 mm



PETIT FOUR REF. 1129

54 indents

Diam. 40 mm Prof. 20 mm



Stéphane Leroux's creation, Best Craftman in Pastry in France in 2004

5-Praline Nut Icing

- 200 g cream 35% fat
- 230 g hazelnut praline
- 160 g dark chocolate 60%
- 460 g neutral icing
- 120 g water
- 8 g gelatine in sheets
- Food yellow and red colours

- Heat the cream and water. Pour the whole onto the chocolate and hazelnut praline.
- Add neutral glazing, the soaked and melted gelatine and the colours.
- Mix and sieve.
- Place film foil on top.
- Use the icing at 35°C maximum.



6-Assembling

- Place a 7 cm diameter stainless steel ring (1,5 cm high) on each indent of Flexipan® ref 1079.
- Mould praline Bavaois in the indents until the top of the shape.
- Place, in the middle, the orange cream insert. Fill with the rest of the Bavaois.
- Lay on top the dacquoise sponge (crispy feuilletine side towards the inside of the cake).
- Place the mat in the deep-freezer.



7-Decoration and Finishing

- Unmould the small cake.
- Glaze with praline icing (+35°C). Leave the chocolate icing to set.
- Use a wood pick to hold the small cake.
- Remove the icing surplus on the bottom.
- Put the small cake in a horizontal position to pipe chocolate thin line.
- Set on a plate.
- Place the white colored chocolate decoration.

TECHNICAL ADVICE

. Mix well the icing without air so that it is smooth and shiny .



. Add a little food yellow and red colours to obtain a warmer icing.



. Use a wood pick to hold the small cake during the finishing.

1-Hazelnut Dacquoise

- 180 g egg whites
- 80 g caster sugar
- 80 g powdered hazelnuts
- 80 g powdered almonds
- 125 g icing sugar
- 30 g flour

- Beat the whites with the sugar. Incorporate powdered hazelnuts, powdered almonds, the sifted flour and icing sugar. Delicately mix the whole (using a spatula).
- Pipe on Silpat® or onto 6 cm diameter "chablon".
- Bake in a ventilated oven at 180°C around 15 min.

2-Praline and hazelnut Feuilletine

- 75 g Pailleté Feuilletine
- 75 g of hazelnut praline (60%)
- 45 g of dairy chocolate coating

- Mix the feuilletine with the praline and the cover.
- Spread using a pallet knife onto the Dacquoise sponge.
- Keep the biscuit until serving.

3-Orange cream

- 300 g of cream 40% fat
- 200 g fresh orange juice
- 2 grated orange zests
- 120 g egg yolks
- 150 g caster sugar
- 8 g gelatine in sheets

- Mix the cream, the orange juice and zests. Heat without boiling.
- Then incorporate the egg yolks mixed with sugar. Heat at 85°C.
- Then incorporate the gelatine (previously soaked in cold water and melted in micro-waves oven). Sieve the whole.
- Mold in Flexipan® ref 1129, and put it in the deep-freezer.

4-Praline Bavaois

- 660 g of confectioner cream*
- 400 g of hazelnut praline (60%)
- 16 g gelatine in sheets
- 800 g whipped cream
- *confectioner cream
- 600 g unskimmed milk
- 120 g egg yolks
- 100 g caster sugar
- 60 g cornflour

- Mix the confectioner cream, the praline hazelnuts. Slightly heat.
- Incorporate the melted gelatine (soaked beforehand in cold water and melted in microwaves oven).
- Finally add the whipped cream.
- Pipe immediately.



DEMARLE®

❖ new shapes

Flexipan® Cone ref. FP 1094 and Cone insert ref. FP 1103

A TOTALLY NEW SHAPE WHICH IS GOING TO REVOLUTIONISE YOUR DESSERTS !



Advice : to fill the cone shape, place the mat onto the insert for cones.



When used in association with an insert for cones (diam. 50 mm, prof. 40 mm, ref. FP 1103), this new shape Cone (diam. 70 mm, prof. 60 mm, ref. 1094) will help you make sweet or savoury original mousses thanks to its conical shape. Finish of with a sponge and a chocolate velvet or a chocolate icing !

This new shape will be sensational in your shop windows !



Chocolate cone with vanilla insert

Flexipan® Log Insert ref. FP 1464

MAKE LOGS SO SIMPLY !



Salmon terrine



St James log



Sold with a stainless steel frame



The Flexipan® log insert (595 x 40 mm, prof. 39 mm) enables you to make inserts of jelly palets or crème brûlée in a log shape standard, rationalising production during intensive and festive periods.

This log kit can also be used to make tea cakes, sweet or savoury terrines or buffet cakes cut into the wanted size .

❖ tricks
and
tips

SHELL REF. FP 1067

1 - " Valencia shell " made by Stéphane Glacier, Best craftsman in 2000 in France

Put the nougatine in the shell shape ref. FP 1067. Bake during 5 min. at 200°C. When baked, press on the crisp with another Flexipan® shell mould so that it matches the shape of the indent. Pipe the Valencia dough on the crisp. Bake at 170°C during 15 min. and un mould.



2 - See recipe on www.demarle.com



NOUGATINE SHELL

The shell shape ref. FP 1067 enables you to make crispy nougatine cups which you can fill with pralines, ice cream sorbets ...

