

# Strawberry Religieuse

(12 religieuses)



LÉONCE BLANC STRAWBERRY PUREE



Frozen Tub  
1 kg



# Strawberry Religieuse

## Crumble

Butter	150 g
Brown sugar	180 g
Flour	180 g



**MIX** all the chilled ingredients together until obtaining of a homogeneous pastry. **SPREAD** this pastry between two dipping sheets of 2mm thick. **CUT** 3cm high and 4.5cm diameter discs.

## Choux pastry

Water	150 g
Milk	150 g
Caster sugar	5 g
Salt	4 g
Butter	130 g
Flour	170 g
Eggs	270 g



**IN A SAUCEPAN**, bring the water, the milk, the caster sugar, the salt and the butter to a boil. **ADD** the flour and dry out the dough until it leaves the side of the pan. **PUT** this pastry into a mixer bowl. **WITH THE FLAT BEATER**, incorporate the eggs gradually. **PIPE** the small buns at 5g and the larger buns at 15g. **LAY** the crumble discs over the buns. **BAKE** at 180°C/356°F for 30 minutes.

## Strawberry cream

Gelatin powder 200 bloom	3 g
Water	15 g
 Frozen strawberry puree <b>Léonce Blanc</b>	370 g
 IQF wild strawberry <b>Léonce Blanc</b>	80 g
Egg yolks	50 g
Maïzena	20 g
Butter	90 g

**SOAK** the gelatin in cold water. **IN A SAUCEPAN**, boil the strawberry puree and the IQF wild strawberries. **BLANCH** the egg yolks, the caster sugar and the Maïzena. **HEAT** at 85°C/185°F and add the softened gelatin. **AT 40°C/104°F**, incorporate the butter in cubes and mix together.

## Strawberry compote

 Frozen strawberry puree <b>Léonce Blanc</b>	190 g
 IQF wild strawberry <b>Léonce Blanc</b>	160 g
Caster sugar	60 g
Pectine NH	4 g
Xanthane gum	5 g

**IN A SAUCEPAN**, heat the strawberry puree and the IQF wild strawberries at 60°C/140°F. **ADD** the caster sugar and the NH pectin previously mixed together. **BOIL**. **INCORPORATE** the Xanthane gum and mix all together.

## Fondant Decor

Gelatin powder 200 bloom	3 g
Water	15 g
White Fondant	250 g
Glucose	25 g
Cocoa butter mycryo	3 g
Red hydrosoluble colouring	Q.S

**ADD** the gelatin previously melted. Adjust the colour with the red hydrosoluble colouring. Knead your mass at 40°C/104°F. **LAY** discs of 2cm diameter for the small buns and 3,5 cm diameter for the larger buns on a silicon sheet. **LAY** another sheet on the top and press on lightly to flatten your fondant décor. **FREEZE** at -30°C/-22°F.

## Decor

Sesame seeds	30 g
--------------	------

## ASSEMBLY

**FILL THE LARGER** buns with 35 g of strawberry cream and 20 g of strawberry compote. **FILL THE SMALL** buns with 15 g of strawberry cream and 5 g of strawberry compote. **DECORATE** with the sesame seeds. **ASSEMBLE** the two parts.

