CORMAN

SINCE 1935

SCULPTURE

RECIPE BOOKLET

DECORATION

Sculpture, a whipping speciality:
The new dimension for your creations

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EDITORIAL

SCULPTURAL PASTRY

Pastry has become a work of art, embellished with finely chiselled decorations revealing sublime volumes and vibrant colours. Fruits, creams, details carved from almond paste or chocolate, smooth and glossy glazing, a bold interplay of textures… The techniques for creating new shapes and new styles are infinite, at a time when consumers seek lightness: both in their mouths and in shop displays.

Embrace the new era of pastry with an innovative ingredient! Perfect your creations with featherlight textures and perfect decorations!

Corman has developed a whipping speciality with exceptional sculpting power for an elegant, melt-in-the-mouth finish. Discover its full range of possibilities in original recipes by the chefs at La Maison de la Crème… and give a new dimension to your creations.

LA MAISON DE LA CRÈME

Located in Viroflay, just outside Paris, La Maison de la Crème is a place of sharing and passing on knowledge, dedicated to professionals in the catering, baking and pastry industry. It is also a place of reflection on the cuisine and pastry of the future. Our team of ten chefs in France and around the world supports chefs, bakers and pastry chefs all year long by offering individual and group training sessions.

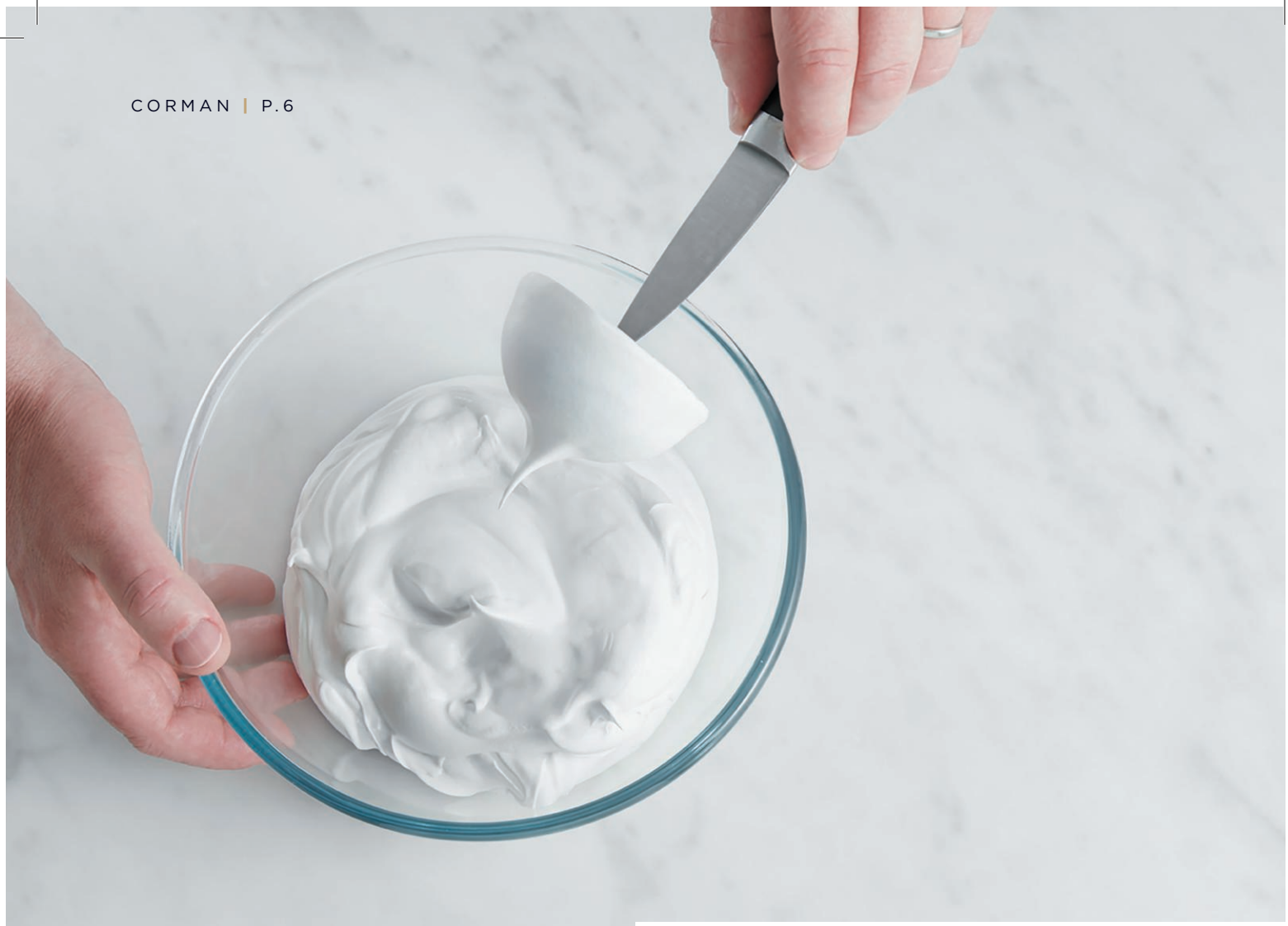
THE CHEFS' ROLE

PASSING ON
their know-how and product expertise

SUPPORTING
professionals with practical and technical advice

INSPIRING
professionals through recipe collections

THINKING ABOUT
future innovations in collaboration with professionals



CORMAN

INNOVATION SERVING CREATION

Since 1935, Corman has been transforming the world of butter and fat to foster artisanal success. The precious ally of the best pastry chefs in the world, Corman supports them from Europe to Australia, and even in the leading hotels of the Middle East and Asia.

Always keeping up with the latest trends, Corman lets everyone adopt them by developing ingredients with unparalleled performance.

Its most recent innovation is Sculpture: a whipping speciality giving all professionals the chance to easily create exceptional textures and decorations.

SCULPTURE

A NEW DIMENSION FOR YOUR CREATIONS

Corman has created Sculpture, a whipping speciality poised to create unequalled decorations. Sculpture guarantees exceptional performance thanks to carefully selected ingredients:

69% buttermilk produced by churning cream

30% vegetable oils contributing to the production of long-lasting oils, offering great stability, excellent hold and a high whipping rate.

Easy to handle, Sculpture enables all partisans to give free rein to their creativity... And to sign their pastries with finely chiselled decorations.

MIXED
Contributes to the production of certified sustainable palm oil.
www.rspo.org

9-1962-17-100-00

QUALITIES

STRONG PERFORMANCE AND SCULPTING POWER

SCULPTURE, A NEW PRODUCT WITH MANY QUALITIES!

1

REMARKABLE WHIPPING RATE

A HIGH YIELD
(WHIPPING RATE OF MORE THAN 3.4*)

2

SCULPTING POWER

FINELY CHISELLED DECORATIONS

3

EXCEPTIONAL HOLD

VERY GOOD HOLD AFTER 24H AT + 4°C
AND AFTER 5H AT ROOM TEMPERATURE**

4

FRESH AND LIGHT TASTE

FLAVOUR ENHANCING

5

EASY TO INCORPORATE

SMOOTH AND AIRY TEXTURES

6

WHITE COLOUR

FRESH AND ELEGANT DECORATIONS

**1L of Sculpture whipping speciality delivers an average whipping rate of more than 3.4L. Tests performed in-house. ** Tests performed in-house.*

ASSEMBLY

Place the two panna cotta rounds on top of the same-size biscuit discs. For the mousse into the mould, followed by the panna cotta and the 10 cm biscuit. Top with mousse once again, then insert the last biscuit with the panna cotta. Freeze.

DECORATION

400 g Corman Sculpture 30% Fat – 30 g sugar

Whip together the 400 g Corman Sculpture and the sugar. Decorate the cakes with a Saint Honoré piping nozzle and a closed star nozzle.

RECIPE NO. 1

THE ANGELIC DUCHESS

Makes 3 half-spheres, 13 cm diameter each

CHOCOLATE BISCUIT

Use a 57 x 37 cm baking sheet – 230 g whole eggs – 130 g sugar – 100 g ground almonds – 40 g grated coconut – 2.5 g baking powder – 15 g cocoa – 50 g T55 flour – 70 g Corman incorporation butter 82% fat

Heat the eggs and sugar slightly and whip together until the mixture forms a ribbon. Add the ground almonds, the grated coconut, the sifted flour, the baking powder, the cocoa and the melted butter. Spread out the mixture onto a Flexipat® sheet and bake at 190°C in a ventilated oven for 10 minutes. Let it cool. Cut out three 10 cm rounds and three 12 cm rounds.

COCONUT PANNA COTTA

150 g Corman Sculpture 30% Fat – 100 g coconut purée – 4 g gelatin (200 bloom) – 24 g water for hydration – 25 g sugar – 5 g potato starch

Heat the 150 g Corman Sculpture 30% Fat with the coconut purée, the sugar and the potato starch until the mixture comes to a boil. Hydrate the gelatin, then incorporate it into the mixture. For into three 10 cm circles (about 40 g) and three 12 cm circles (about 60 g). Freeze, then remove from the moulds.

CHOCOLATE MOUSSE

180 g dark chocolate, 53% – 130 g milk – 320 g Corman Sculpture 30% Fat

Bring the milk to a boil and for it over the 53% dark chocolate. Mix to combine, then at 40°C incorporate the 320 g Corman Sculpture 30% Fat, previously whipped to soft peaks.

RECIPE NO. 2

DROPLETS

Makes 20 individual pieces

GENOISE SPONGE

For 1/2 sheet of 60 x 40 cm – 200 g whole eggs – 125 g sugar – 125 g T55 flour

Heat the eggs and sugar to 40°C and whip together until they cool down. Spread out onto a baking sheet and bake at 180°C for 10 minutes. Cut out 5 cm discs.

RASPBERRY MOUSSE

280 g raspberry purée – 8 g gelatin (200 bloom) – 48 g water for hydration – 30 g sugar – 320 g Corman Sculpture 30% Fat

Hydrate the gelatin. Melt the gelatin and for it over the raspberry purée and the sugar. Then, mix it together with the 320 g Corman Sculpture 30% Fat, previously whipped to soft peaks.

ASSEMBLY

20 Demarle Flexipan® moulds (ref01208) – 60 frozen raspberries – 60 frozen blueberries

For 30 g of the raspberry mousse into the half-spheres. Insert 3 frozen raspberries and 3 frozen blueberries, then insert the genoise sponge disc. Put in the freezer.

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DECORATION

500 g Corman Sculpture 30% Fat – 35 g sugar – Finely crushed raspberries, as desired

Whip the Corman Sculpture 30% Fat until soft and supple. Dip the half-spheres into the container using a wooden skewer. Sprinkle with finely crushed raspberries.

ASSEMBLY AND DECORATION

1000 g canned pineapple – 200 g nappage blond glaze – zest of 2 limes – Timut pepper, as desired – 500 g Corman Sculpture 30% Fat – 40 g sugar

Cut the pineapple into sticks and arrange them in the middle of the tart shells. Glaze and decorate with the lime zest and ground pepper. Whip the 500 g of Corman Sculpture 30% Fat with the sugar until stiff, then decorate the tarts with a Saint-Honoré piping nozzle.

RECIPE NO. 3

THE MAJESTIC

Makes 6 tarts, 16 cm diameter each

SHORTCRUST PASTRY

6 round 16 cm tins – 720 g T45 flour – 300 g icing sugar – 120 g ground almonds – 4 g salt – 420 g Corman incorporation butter 82% Fat – 140 g whole eggs

Combine the butter with the ground almonds, the icing sugar, the flour and the salt, then add the eggs. Let it rest in the fridge. Roll it out to 2 mm thickness, then press into the tart tins. Let the tart shells rest in the refrigerator.

MINT FONDANT

150 g Corman incorporation butter 82% Fat – 150 g icing sugar – 170 g ground almonds – 10 g chopped mint – 20 g T55 flour – 160 g whole eggs – 60 g Corman Sculpture 30% Fat.

Soften the butter to a paste. Add the icing sugar, the ground almonds, the flour and the eggs in batches, then add the 60 g of Corman Sculpture 30% Fat, warm and previously infused with mint. For 150 g into each tart shell, then bake at 150°C for 30 minutes on a Silpain® sheet.

RECIPE NO. 4

POMPADOUR ROSE

Makes 20 individual pieces

GENOISE SPONGE

1 oven plate 30 x 40 cm baking sheet – 200 g whole eggs – 125 g sugar – 125 g flour

Heat the eggs and sugar to 40°C and whip together until they cool down. Spread out onto a baking sheet and bake at 180°C for 10 minutes. Cut out 6 cm rounds.

PASSION FRUIT SYRUP

50 g passion fruit purée – 70 g water – 40 g sugar

Boil the water and sugar, then add the passion fruit purée. Let it cool and soak the genoise sponge with the mixture. Freeze.

MANGO COMPOTE

375 g warm nappage blond glaze – 10 g lime juice – 40 g passion fruit purée – 15 g gelatin (200 bloom) – 90 g water for hydration – 500 g diced mango – zest of 1 lime – passion fruit syrup, as desired

Boil the nappage blond glaze with the lime juice and the passion fruit purée, add the diced mango and the lime zest. Cook for 2 minutes, then add the hydrated gelatin. For 25 g of the mango compote into 4 cm spheres and pour the rest onto the genoise sponge sheet soaked with the passion fruit syrup. Freeze and cut out 5 cm rounds.

PASTRY CREAM

300 g pastry cream – 500 g Corman Sculpture 30% Fat – 2 g vanilla powder – 8 g gelatin (200 bloom) – 48 g water for hydration

Loosen the pastry cream, then incorporate the vanilla powder, the hydrated gelatin and the 500 g Corman Sculpture 30% Fat, previously whipped to soft peaks.

SCULPTURE DECORATION

500 g Corman Sculpture 30% Fat – 40 g sugar

Whip together to soft peaks.

WHITE VELVET/COATING

400 g cocoa butter – 600 g white covering

Melt the cocoa butter and the white covering, mix together.

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ASSEMBLY

Demarle Flexipan® moulds (ref1331 K50) – white velvet, desired quantity – 20 white chocolate discs, 5 cm diameter – Gold or silver petals, as desired

For 25 to 30 g of the pastry cream into Flexipan® moulds (ref1331 K50). Insert the genoise sponge rounds with the mango compote and smoothe. Freeze. Remove from the mould and coat with the white velvet. Arrange a mango compote dome onto a 5 cm white chocolate disc. Insert a toothpick to keep the two together, then create a rose by piping the Corman Sculpture 30% Fat using a petal nozzle. Arrange a few gold or silver petals on the little cakes.

ASSEMBLY

25 whole raspberries – Red - coloured mirror glaze, as desired

Garnish the choux pastries with 1/3 sweetened vanilla Corman Sculpture 30% Fat and 2/3 raspberry compote. Take a turntable and, using a rose petal-tipped nozzle, pipe the rest of the sweetened vanilla Corman Sculpture 30% Fat onto the choux pastries. Decorate with a raspberry and a dot of red mirror glaze on top of the raspberry.

This recipe forms part of the theatrical classic (classique théâtral) approach. The originality of the Sculpture-based decoration highlights the light consistency of this new product.

The floaty spiral resembles a ballerina's tutu and takes us into a new world.

RECIPE NO. 5

FANCY BUN

Makes 25 individual pieces

CRAQUELIN

100 g Corman incorporation butter 82% Fat – 125 g light brown sugar – 125 g T55 flour – Gold dust, as desired

Mix all the ingredients together. Roll out to 2 mm thickness between two parchment paper sheets, then freeze. Sprinkle with gold dust. Cut out 4 cm discs.

CHOUX PASTRY

125 g milk – 125 g water – 5 g salt – 10 g sugar – 100 g Corman incorporation butter 82% Fat – 160 g T55 flour – 250 g whole eggs

Bring the water, milk, salt, sugar and butter to a boil. Tip the flour into the mixture, then dry out the paste. Add the eggs one by one, using a beater. Pipe 5 cm rounds (30 g) with a 10 mm nozzle. Place a 4 cm craquelin disc on top and bake at 180°C in a deck oven.

RASPBERRY COMPOTE

300 g raspberry purée – 300 g raspberry nibs – 110 g sugar – 15 g NH pectin

Heat the raspberry purée and raspberry nibs to 40°C, then incorporate the pectin diluted in the sugar. Bring to a boil. Remove from the heat and let cool.

SWEETENED VANILLA SCULPTURE

1000 g Corman Sculpture 30% Fat – 80 g sugar – 10 g vanilla extract

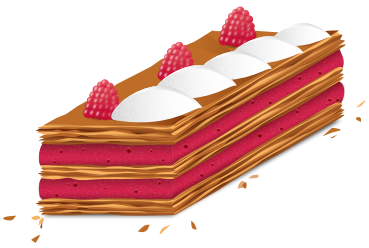
Whip together all the ingredients using a beater.

WITH SCULPTURE

GIVE FREE REIN TO YOUR CREATIVITY

To help you create surprising textures and decorations, Corman has developed Sculpture: an innovative whipping speciality. Easy to handle, it has a fresh taste and lovely white colour. Let your imagination do the talking by customising other pastry classics in your shop. Find a few examples opposite, created by our chefs...

Reinvent your classics with new decorations!



THE MILLEFEUILLE

As pastry cream can be a bit heavy, we suggest you try a light mousse prepared with Sculpture, which is easily incorporated. Its versatility also means you can use it to develop precise, featherlight embellishments.

THE RELIGIEUSE

We suggest you replace the traditional glaze – often dry and brittle – with Sculpture to coat your pastry with a thin, delicate layer.

THE LEMON TART

Add more finesse and a lighter touch to the decoration by replacing the meringue with Sculpture. Its impeccable aesthetic will allow you to offer your customers a new way of enjoying lemon tart.

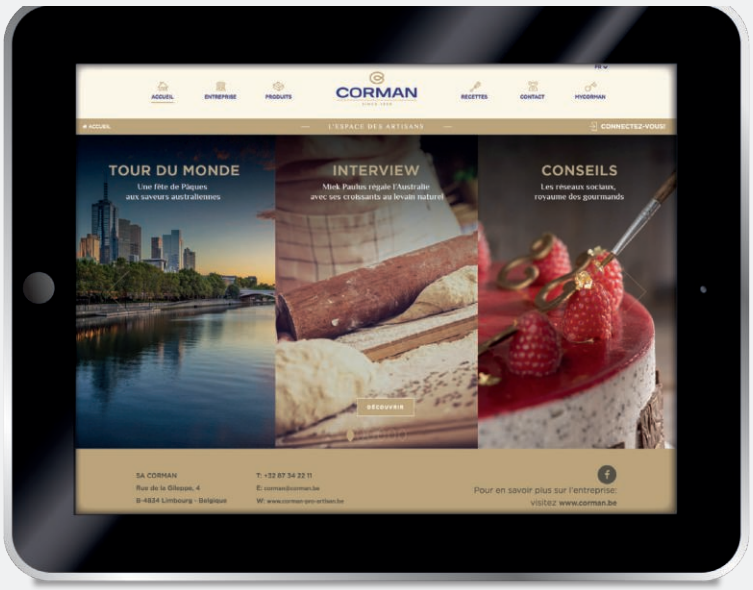
MYCORMAN

Dear Artisans, we invite you to check our Corman website without delay. A wide range of tutorial videos will inspire you to create your own recipes, letting you offer your customers a new taste experience!

You will find tutorial videos to help you follow the recipes in this booklet and perfect your style by watching the many ways of working with our new product: Sculpture.

Feel free to create your personal account in the Corman pro space “myCorman”. Dedicated to you, this platform provides tips, recipes, Corman products, and articles for even more inspiration.

GO TO:
www.corman-pro-artisan.com



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Guaranteed success for artisans!

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WWW.CORMAN-PRO-ARTISAN.COM/MY-CORMAN

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