

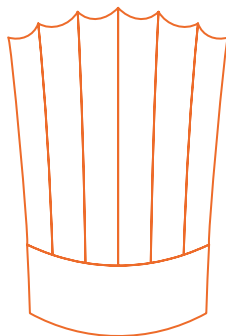


Roland Zanin | Cesarin Recipes Book

Selezione







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“

The soul of the artist distinguishes every excellent pastry chef, a soul that expresses itself through a game of contrasts and an equilibrium with a skilful balance between talent, ingredients, shapes and colours. Techniques of the pastry chef that allow themselves to be guided from tradition with transformation into artistic interpretations of tastes and sensations. An invitation to embark on a journey in search of new frontiers, which surprise and fascinate us with their exotic and unexpected appearance.

The necessary ingredients to set off on this path are the choice of raw materials and a trusted partner that is able to travel to the end of the road that leads to success.

For these reasons, I have chosen Cesarin!

”

Zanin Roland



Molleux

Tarts with soft hearts



For 3 tarts

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Recipe

SUGARED PASTRY	QT.
Flour 00 170W	<i>g. 217</i>
Butter	<i>g. 130</i>
Icing sugar	<i>g. 82</i>
Whole eggs	<i>g. 44</i>
Almond flour from non-hulled almonds	<i>g. 27</i>

Procedure

Mix the butter and the icing sugar with the leaf shaped hook.
Fold in the whole egg and the almond flour, alternating the two ingredients.
At the end, mix in the sieved flour and work until a homogeneous mixture is obtained.
Line three 16 cm. diameter and 4 cm. height pastry moulds.

PASTA MOELLEUX	QT.
Almond paste 70%	<i>g. 150</i>
Yolks	<i>g. 106</i>
Butter	<i>g. 150</i>
Salt	<i>g. 6</i>
Lemon rind	<i>g. 5</i>
Vanilla sugar	<i>g. 12</i>
Egg whites	<i>g. 185</i>
Caster sugar	<i>g. 150</i>
Flour 00 170W	<i>g. 185</i>
Baking powder	<i>g. 3</i>

Procedure

Mix the yolks with the almond paste previously heating in the microwave to 40°C.
Separately, work the butter, salt, lemon rind and the vanilla sugar together and combine this mixture with the previously mixed yolks and almond paste.
Whip the egg whites with the caster sugar and add them to the mixture.
Finally, add the sieved flour with the baking powder.

Tarts with Fruits of the forest

Filling

200 g. **Cesarin TuttaFrutta Fruits of the Forest**

Assembly

On the base of sugared pastry, lay 150 g. of moelleux pastry then cover with 100 g. of **TuttaFrutta Fruits of the Forest**. Repeat the operation with a further 150 g. of moelleux pastry and finish assembly of the tart with 100 g. of **TuttaFrutta Fruits of the Forest**
Cook for 1 hour at 140°C.

Decoration

Lightly dust the tart with icing sugar, then decorate with fresh fruit and pieces of **TuttaFrutta Strawberries**.

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Tarts with Strawberries

Filling

200 g. **Cesarin TuttaFrutta Strawberries**

Assembly

On the base of sugared pastry, lay 150 g. of moelleux pastry then cover with 100 g. of **TuttaFrutta Strawberries**.

Repeat the operation with a further 150 g. of moelleux pastry and finish assembly of the tart with 100 g. of

TuttaFrutta Strawberries.

Cook for 1 hour at 140°C.

Decoration

Lightly dust the tart with icing sugar, then decorate with fresh fruit and pieces of **TuttaFrutta Strawberries**.



Tarts with Peaches / Oranges

Filling

200 g. **Cesarin TuttaFrutta Peaches/Oranges**

Assembly

On the base of sugared pastry, lay 150 g. of moelleux pastry then cover with 100 g. of **TuttaFrutta Peaches/Oranges**. Repeat the operation with a further 150 g. of moelleux pastry and finish assembly of the tart with 100 g. of **TuttaFrutta Peaches/Oranges**.

Cook for 1 hour at 140°C.

Decoration

Lightly dust the tart with icing sugar, then decorate with fresh fruit and pieces of **TuttaFrutta Peaches**.

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Recipe

FRENCH MERINGUE	QT.
Egg whites	<i>g. 200</i>
Caster sugar	<i>g. 200</i>
Icing sugar	<i>g. 200</i>

Procedure

Whisk the egg whites, folding in the caster sugar in small amounts at a time. Sprinkle on the Icing sugar and mix it in by hand, mixing with a spatula. Line 12 small sized circular pastry tins with grease-proof paper and then transfer the meringue with the help of an icing bag. And a small toothed open of 7 mm., filling them up to $\frac{3}{4}$ full. Cook in a ventilated oven at 110°C for 1 hour and 30 minutes. At the end of cooking, remove from the oven and cut the upper part of the pavlova with the help of a pastry cutter and remove the insides with a small spoon. Put the pavlovas back in the oven at 110°C for a further 30 minutes.

CHANTILLY, MASCARPONE AND VANILLA CREAM	QT.
Pouring cream 35% fat	<i>1l.</i>
Caster sugar	<i>g. 100</i>
Mascarpone	<i>g. 200</i>
Vanilla pod	<i>1</i>

Procedure

Beat the cream, the sugar, the mascarpone and the grated vanilla pod with the whisk. Whip the mixture.

Insert:

30 g. **Cesarin Ripples with pieces Strawberries**

CESARIN LEMON CREAM	QT.
Cesarin Profumi d'Italia Limoncello	<i>g. 150</i>
Pouring cream 35% fat	<i>g. 50</i>
Whole eggs	<i>g. 150</i>
Butter cut in pieces	<i>g. 150</i>

Procedure

Heat the cream and **Limoncello Cesarin**. Incorporate the whole eggs and bring to the boil while stirring. Remove the pan from the heat and let the cream cool to 40°C. Incorporate the pieces of butter and whisk the mixture. Place the cream in the refrigerator at 4°C.

Assembly

Fill the pavlova with the Cesarin lemon cream. Spread the **Ripples with pieces Strawberries** on top with a fresh strawberry cut into four pieces. Complete by adding the Chantilly cream, using an icing bag with a toothed opening to create a decoration in the form of a rose window on the upper part.

Decorations

Decorate the pavlova with small sticks of dark chocolate and place half a glazed strawberry in the middle. **Ripples with pieces Strawberries** may also be poured gently over the surface of the dessert.



Pavlova a la Cesarin



For 12 pavlova



Cake aux fruits

Cake with fruit



For 14 cakes

Recipe

INGREDIENTS	QT.
Butter	<i>g. 1000</i>
Icing sugar	<i>g. 1000</i>
Almond Flour	<i>g. 200</i>
Whole eggs	<i>g. 1000</i>
Flour 00 170W	<i>g. 900</i>
Baking powder	<i>g. 25</i>
Cesarin TuttaFrutta (Orange, Lemon, Special Sourcherry)	<i>g. 1350</i>

Procedure

Mix the butter with the icing sugar using the leaf-shaped hook of the food mixer. Heat the whole eggs in the microwave to 40°C. Sieve the baking powder, the almond flour and the flour before adding to the mixture. Finally add the semi-candied fruit. Weigh 400 g. of the mixture into each mould and then cook everything at 160°C for 1 hour.

Advice

Grease the moulds to help take the tart out more easily or cut greaseproof paper and line the walls of the tins to avoid the tart sticking to the sides. Slightly flour the semi-candied fruit to avoid the pieces of fruit all ending up on the bottom of the mould. After 10 minutes of cooking, cut the upper part of the cake with a lightly oiled paring knife.

Decoration

Sprinkle the cakes with slightly warm **TopGel Mirror Neutral**. Decorate the surface of the tarts with **Candied Fruit** (orange, red pear, etc.)

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Tarte Alicia

Shortcrust pie with fruit



For 4 pies for 6 people and 4 pies for 4 people



www.cesarin.it

Selezione



Recipe

SUGARED PASTRY	QT.
Flour	<i>g. 217</i>
Butter	<i>g. 130</i>
Icing sugar	<i>g. 82</i>
Whole eggs	<i>g. 44</i>
Almond flour from non-hulled almonds	<i>g. 27</i>

Procedure

Mix the butter and the icing sugar with the leaf shaped hook of the food mixer. Incorporate the whole egg and the almond flour, alternating the two ingredients. Mix in the sieved flour at the end and work until a homogeneous mixture is obtained. Line the shortcrust pies (6 people = diameter of 20 cm. and 4 people = diameter of 18 cm.), then cook on the silicone sheet in a ventilated oven at 160°C for 20 minutes.

Filling:

Profumi d'Italia Cesarin Late mandarins of Ciaculli

60 g per shortcrust pie for 6 people

40 g per shortcrust pie for 4 people

Procedure:

With the help of a spatula, spread the **Cesarin Late mandarins of Ciaculli** on the base of the pastry previously covered with chocolate. (covering = 700 g. of melted white chocolate and 300 g. of hot cocoa Butter). (cover the whole base well)

VANILLA MOUSSE	QT.
Partially skimmed milk	<i>g. 224</i>
Powdered vanilla or 4 vanilla pods	<i>g. 12</i>
Caster sugar	<i>g. 44</i>
Yolks	<i>g. 104</i>
Pouring cream 35% fat	<i>g. 60</i>
Gelatine for desserts	<i>g. 56</i>
Pouring cream 35% fat	<i>g. 600</i>

Procedure

Prepare a custard.

Heat the milk and the vanilla.

Mix the caster sugar with the yolks, then pour the mixture into the boiling milk.

Cook the mixture at 83°C, then let it cool in the refrigerator to 35°C.

Mount the pouring cream (600 g.) with a whisk.

Mix the cream (60 g.) with gelatine for desserts.

Incorporate the mixture of cream and gelatine into the custard.

Work everything with the whipped cream and then pour the mousse obtained into the shortcrust pastry cases up to the lip. Place the shortcrust pastry cases in the freezer at -30°C

Attention:

Do not mix the cream and the gelatine for desserts too early because otherwise the mixture will not incorporate well into the custard.

ITALIAN MERINGUE	QT.
Egg whites	g. 125
Caster sugar	g. 250
Water	g. 50

Procedure

Heat the mixture of water and caster sugar to 120°C.
Pour the syrup obtained onto the egg whites,
then whip the mixture with the whisk.

Assembly

Spread a layer of **Cesarin Late mandarins of Ciaculli**
on the bottom of the shortcrust pastry case.
Cover with a layer of vanilla mousse.
With the help of an icing bag with a smooth opening of 8mm,
distribute the meringue into small tufts.
Flame the meringue With a blowtorch to make it slightly golden.
Decorate the shortcrust pastry with slices of orange.





Verrine Mandarin/Chestnut

Small cups with fruit



For 8 small cups



Recipe

BISCUIT PASTRY	QT.
Egg whites	g. 146
Yolks	g. 95
Caster sugar	g. 122
Flour 00 170W	g. 137

Procedure

Beat the yolks and the Caster sugar with the whisk of the food mixer. In a second dish, beat the Egg whites. Unite the two mixtures and then carefully fold in the sieved flour. Finally spread the mixture on a cooking tray covered with greaseproof paper and Cook the biscuit base in a ventilated oven at 190°C for 8 minutes.

Filling:

- 35 g. of **Profumi d'Italia Cesarin Late mandarins of Ciaculli** for each cup
- **Cesarin Chestnut Crumbs**

CHESTNUT MOUSSE	QT.
Pouring cream 35% fat	g. 250
Cesarin Chestnut cream	g. 100

Procedure

Soften the chestnut cream with a flat spatula. Mount the cream with the whisk of the food mixer. Work the two mixtures with a whisk.

Assembly

Use 8 glasses with a diameter of 7 cm. With the help of a 5-cm round pastry cutter, cut out disks of biscuit pastry and place them on the bottom of the glasses. Spray the **Cesarin Late mandarins of Ciaculli** in the glass then add some **Chestnut Crumbs**. Complete with the chestnut mousse and level the surface to the height of the lip of the glass. Sprinkle the glass with **TopGel Mirror Neutral**. Decorate the glasses with a **whole chestnut** and decorate with dark chocolate.



Pistachio and sourcherry Macaroons



For 20 macaroons



Recipe

MACAROONS	QT.
Mixture of almond flour and icing sugar	<i>g. 150</i>
Egg whites	<i>g. 20</i>
Caster sugar	<i>g. 75</i>
Water	<i>g. 25</i>
Egg whites	<i>g. 28</i>
Caster sugar	<i>g. 8</i>
Green colouring	

For the mixture of Almond flour and Icing sugar
Grind 75 g of Icing sugar with 75 g of Almond flour.

Procedure

In a bowl, weigh the mixture of almond flour and icing sugar and the egg whites (20 g).
In the food mixer, pour the egg whites (whip at a speed of 3) and pour the 8 g. of caster sugar into it a bit at a time.
When the syrup of the caster sugar and water reaches 114°C, start to work it at speed 3; when the egg whites have a consistency like shaving foam, add the cooked sugar at 118°C.
At 50°C add in the mixture of almond flour, icing sugar and egg whites, working the mixture of the macaroons with the leaf-shaped hook and finish working them by hand to reach the required consistency.
Transfer the macaroon mixture onto the cooking tray using an icing bag with a 7-mm mouth.
Lightly beat the bottom of the dripping pan and place in the oven at 140°C for 14-16 minutes according to the oven used (open valves, low ventilation).

PISTACHIO GANACHE	QT.
Pouring cream 35% fat	<i>g. 120</i>
Pistachio paste	<i>g. 23</i>
White chocolate Ivoire	<i>g. 120</i>
Crushed and cooked pistachios	<i>g. 12</i>

Procedure

After having boiled the cream and the pistachio paste, pour the mixture onto the white chocolate, 1/3 at a time.
When it has just melted, pour the ganache into a semi-spherical bowl and sprinkle with crushed pistachios.
Leave to cool in the fridge for 24 hours.

Assembly

With an icing bag with a 7-mm mouth, Distribute the ganache in the form of small rolls around the edges of the macaroons, then place in the centre, a Cesarin **TuttaFrutta Special SourCherry**. Close the macaroons.

Advice

Put the macaroons in the refrigerator for about 4 hours for an optimal maturation and eat them at a temperature of 8°C.





Recipe

FRENCH MERINGUE	QT.
Egg whites	<i>g. 200</i>
Caster sugar	<i>g. 200</i>
Icing sugar	<i>g. 200</i>

Procedure

Whip the egg whites with the whisk of the food mixer, gradually adding the caster sugar. Sprinkle the icing sugar into the meringue and mix it in by hand, mixing with a spatula. With the help of an icing bag with a smooth mouth of 8 mm distribute the meringue on the baking tray, forming spheres of 5 cm. diameter and disks of 4 cm. diameter. Cook in a ventilated oven with an open valve at 110°C for 1 hour and 30 minutes.

CHANTILLY MASCARPONE VANILLE	QT.
Pouring cream 35% fat	<i>1l.</i>
Caster sugar	<i>g. 100</i>
Mascarpone	<i>g. 200</i>
Vanilla pod	<i>1</i>

Procedure

Whisk the cream with the whisk, the sugar, the mascarpone and the grated vanilla pod. Mount the mixture.

Filling:

- 15 g. **Cesarin TuttaFrutta Blackcurrant** for the Mont Blanc
- 30 g. **Cesarin Chestnuts Cream** for Mont Blanc

CHESTNUT PASTRY	QT.
Cesarin Chestnuts Cream	<i>g. 1000</i>
Butter	<i>g. 250</i>
Cesarin Chestnuts Paste	<i>g. 500</i>

Procedure

Work the Butter into a cream.
Work the cream and the chestnut paste with a leaf-shaped hook.
After having mixed everything, whip the mixture in the electric food mixer until it is clear and foamy.

Assembly

Pour the Chantilly cream into a 7 cm. semi-spherical mould, then insert the meringue sphere, smooth everything and cool the mould in the freezer at -35°C.
Stuff a 7-cm dark chocolate cup with 30 g of **Chestnut Cream** followed by 15 g of **TuttaFrutta Blackcurrant** and then the meringue disk.
After closing everything with the Chantilly cream, put the frozen cupola on top.
Leave the dessert to cool in the freezer at -35°C.
To finish, distribute chestnut paste around the cupola with the help a rotating plate and an icing bag with a smooth 3 mm mouth.

Decoration

Dust the Mont Blanc with icing sugar and decorate with a **whole Chestnut** and a dark chocolate decoration.

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Mont-Blanc



For 8 Mont-Blanc



Gallettes aux fruits

Filled puff pastries



For 2 puff pastries

Selezione





Recipe

INVERTED PUFF PASTRY	QT.
Strong Flour (batter)	<i>g. 1000</i>
Salt (pastel)	<i>g. 25</i>
Water (beurre manié)	<i>g. 550</i>
Butter (beurre manié)	<i>g. 1000</i>
Flour	<i>g. 300</i>

Procedure

Work the butter with 300 g of Flour. Model the mixture giving it a square shape with 15 cm. sides and 3 cm. deep. Make a batter with the flour (1 kg), Salt and water working the mixture with the hook of the food mixer.

Spread the mixture of the Butter and flour to obtain a 50 cm. x 16 cm. rectangle with a thickness of ½ cm. Spread the batter separately, making it reach two thirds the length of the layer of beurre manié. Position the batter on the beurre manié and fold onto the batter the third of the beurre manié not covered, then fold the part composed of the two upper layers. This is the first round which corresponds to a simple round.

Spread the mixture obtained in a long rectangular strip of 60cm length, 25cm width and a thickness of 7-8 mm.

Fold it into four like a wallet in such a way as to obtain a mixture of dimension 25 cm. x 15 cm. with a thickness of 3 cm. Let it rest in the refrigerator for about 30 minutes. Then proceed with the double round, followed by a simple round.

Finish with a simple round, then let it cool for 1 hour in the refrigerator at 4°C.

FRANGIPANE CREAM	QT.
Butter	<i>g. 250</i>
Caster sugar	<i>g. 250</i>
Whole eggs	<i>g. 250</i>
Almond Flour	<i>g. 250</i>
Custard	<i>g. 75</i>
Flour 00 170 W	<i>g. 50</i>
Rum	<i>g. 12</i>

Procedure

Mix the butter and the caster sugar into a creamy mixture with the leaf-shaped hook. Incorporate the eggs and the almond flour, alternating the two ingredients. Incorporate the custard and the rum. Add the sieved flour and make the mixture homogeneous. Place in the refrigerator at 4°C.

Peach / Orange pastry puffs

Filling

160 g **Cesarin TuttaFrutta** for each pastry puff.

Assembly

Position a disk of puff pastry on a baking tray. Spread the layer of fruit mixture on the puff pastry leaving 1.5 cm. free around the edge to close the pastry. Spread a layer of frangipane cream using an icing bag with a smooth 7 mm mouth. Close the pastry with a second disk of pastry, wetting the edge with water to make it stick better. Cook for 1 hour at 170°C.

Advice

After 15 minutes of cooking, brush the surface of the pastry puffs with candy syrup (syrup of **Chestnut Cesarin**) then put them back in the oven, this makes them shiny and crunchy.



Fruits of the forest pastry puffs

Filling

160 g **Cesarin TuttaFrutta Fruits of the forest** for each pastry puff.

Assembly

Position a disk of puff pastry on a baking tray. Spread the layer of fruit mixture on the puff pastry leaving 1.5 cm. free around the edge to close the pastry. Spread a layer of frangipane cream using an icing bag with a smooth 7 mm mouth. Close the pastry with a second disk of pastry, wetting the edge with water to make it stick better. Cook for 1 hour at 170°C.

Advice

After 15 minutes of cooking, brush the surface of the pastry puffs with candy syrup (syrup of **Chestnut Cesarin**) then put them back in the oven, this makes them shiny and crunchy.



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Apples pastry puffs

Filling

160 g **Cesarin TuttaFrutta Apple** for each pastry puff.

Assembly

Position a disk of puff pastry on a baking tray. Spread the layer of fruit mixture on the puff pastry leaving 1.5 cm. free around the edge to close the pastry. Spread a layer of frangipane cream using an icing bag with a smooth 7 mm mouth. Close the pastry with a second disk of pastry, wetting the edge with water to make it stick better. Cook for 1 hour at 170°C.

Advice

After 15 minutes of cooking, brush the surface of the pastry puffs with candy syrup (syrup of **Chestnut Cesarin**) then put them back in the oven, this makes them shiny and crunchy.



Innovation and respect for the environment:
these are the objectives achieved by Cesarin in its
90 years of activity and production in harmony with
nature. A strategic choice that is not limited to the
use of resources, but also reduces the environmental
impact, in compliance with the Val d'Alpone
ecosystem, in which the company is located,
and the current norms in force.



TuttaFrutta
(Semicandied Fruit)

Moelleux



Profumi d'Italia
(Limoncello)
Ripples with pieces

Pavlova a la Cesarin



TuttaFrutta
(Semicandied Fruit)
Candied Fruit
TopGel Mirror

Cake aux fruits



Profumi d'Italia
(Late mandarin of Ciaculli)

Tarte Alicia



Profumi d'Italia
(Late mandarin of Ciaculli)
Chestnuts
TopGel Mirror

Verrine mandarin/chestnut



TuttaFrutta
(Semicandied Fruit)

Macaroons



TuttaFrutta
(Semicandied Fruit)
Chestnuts

Mont-Blanc



TuttaFrutta
(Semicandied Fruit)
Ripples with pieces
Chestnuts

Gallettes aux fruits



Partner





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