



‘Zen Solei’ Pastry

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Recipe step by step

Equipment

PROCESS

Molds: Round 6cm Silikomart silicone mold, 6cm Eclipse silicone mold (Moldbrothers), 4cm silicone sphere mold

60x40cm baking tray

Components (Recipe for around 10 pastries)

PROCESS

1. Matcha Sponge
2. Matcha Rice Crispy
3. Mango/Yuzu Coulis
4. Green Shiso Mousse
5. Matcha Anglaise
6. Velvet Spray & Decoration

Matcha Sponge

INGREDIENTS

Recipe for one 60x40cm baking tray

185 gr Whole egg

30 gr Egg yolk

30 gr Sugar (2)

170 gr Almond powder

55 gr Flour

8 gr Matcha powder

27 gr Butter

125 gr Egg white

150 gr Sugar (1)

1 gr Salt

PROCESS

1. Whip egg whites with sugar (1) until stiff peaks form.
2. In a separate bowl, beat whole egg, egg yolk, sugar (2), matcha, and almond powder until combined.
3. Add the melted butter.
4. Gently incorporate the whipped egg whites into the almond mixture with a spatula.
5. Add the flour and salt and mix well.
6. Spread the batter evenly on a baking mat and bake at 210°C (410°F).
7. Let cool down completely and use a knife to cut into 4cm high ribbons to line the sides of each 6cm mold.

Matcha Rice Crispy

2

INGREDIENTS

80 gr Veliche Crispy Crunchies

25 gr Veliche Rice Crunchies

40 gr Almond paste 100%

1 gr Salt

5 gr Matcha powder

100 gr Veliche Obsession 30 white chocolate

PROCESS

1. Melt the white chocolate to 45°C (113 °F). Blend with almond paste, matcha, and salt until smooth.
2. Add both types of crunchies and mix well.
3. Add 15 gr of matcha rice crispy, after lining with the sponge (recipe 1), at the bottom of each mold. Press until flat.

Mango/Yuzu Coulis

INGREDIENTS

375 gr Mango purée 100%

40 gr Yuzu juice

60 gr Invert sugar

4 gr Pectin NH

60 gr Sugar

10 gr Gelatin powder

50 gr Cold water

4 gr Citric acid

PROCESS

1. Mix the gelatin powder with cold water.
2. Combine pectin NH with sugar.
3. Heat mango purée and invert sugar to 40°C (104°F), then whisk in the pectin-sugar mixture.
4. Bring the purée to a boil.
5. Finish by adding the citric acid and the gelatin mix.
6. Let it cool down and blend until smooth with a hand blender. Divide into 4cm silicone sphere molds and freeze.

Green Shiso Mousse

INGREDIENTS

520 gr Cream 35%

100 gr Egg yolk

100 gr Sugar

30 gr Water (2)

170 gr Milk

14 pc Green shiso leaves

4 gr Lime zest

2 gr Matcha powder

45 gr Water (1)

9 gr Gelatin powder

250 gr Veliche Obsession 30 white chocolate

PROCESS

1. Mix the gelatin powder with cold water.
2. Whip the cream to soft peaks (smooth chantilly).
3. Warm the milk with green shiso leaves (cut in pieces), lime zest, and matcha to 65°C (149°F). Cover and infuse for 30 minutes.
4. Add gelatin mass to the infused milk, then blend until smooth. Strain and pour over white chocolate; mix until fully melted.
5. Make a *pâte à bombe* by boiling the sugar with water (2) to 120°C (240°F) and whip together with the egg yolks until thick and pale.
6. Once the shiso-chocolate mixture cools to 30°C, fold into the *pâte à bombe*, then gently incorporate whipped cream.
7. Use immediately, dividing between the 6cm round molds (see below in assembly).

Matcha Anglaise

INGREDIENTS

315 gr Cream 35%

210 gr Milk

85 gr Egg yolk

48 gr Sugar

5 gr Gelatin powder

25 gr Cold water

5 gr Matcha powder

175 gr Veliche Obsession 30 white chocolate

PROCESS

1. Mix the gelatin powder with cold water.
2. Bring cream and milk to a boil.
3. Mix the egg yolk and sugar.
4. Combine the cream with the egg yolk and sugar mixture, then heat to 84°C (183.2°F) while stirring.
5. Remove from the heat and add the gelatin and green matcha to the mixture.
6. Let the anglaise cool down to 50°C (122°F), then blend in white chocolate with a hand blender until smooth.
7. Divide the anglaise in the 6cm Eclipse disk silicon mold and freeze.

Velvet Spray & Decoration

INGREDIENTS

200 gr Veliche Obsession 30 white chocolate

90 gr Veliche Cocoa Butter

3 gr Green color or matcha

PROCESS

Velvet spray:

1. Melt white chocolate and cocoa butter to 45°C (113°F). Blend in green coloring or matcha.

Chocolate disk decorations:

1. Temper Veliche white chocolate and make 6cm disks.
2. Pipe white chocolate dots on a plastic sheet, dust with matcha powder, and cover with a second plastic sheet. Press with a disk until flat.
3. Cut out a disk with a 6cm cutter and allow to crystallize. Then, remove the plastic sheets and cut

each disk in half.

Assembly

PROCESS

1. Prepare all recipe components as described above.
2. Cut the matcha sponge into 4cm-high ribbons and line the sides of each 6cm mold.
3. Place a thin layer of matcha rice crispy (15g) at the bottom of each mold; press flat.
4. Divide the green shiso mousse into the molds.
5. Insert the frozen mango-yuzu coulis sphere into the center of the mousse, then cover with additional mousse to fill the mold.
6. Unmold the frozen matcha anglaise and spray them with the prepared velvet spray using a spray gun.
7. Place a velvet-sprayed disk on top of each assembled pastry.
8. Finish with the chocolate half-disk decorations as shown in reference images.