

Hero

Recipe Book 2009/2010

Hero



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Recipe with Hero Chestnut Purée Chestnut Mousse



Ingredients

7 oz Hero chestnut purée
0.17 oz praline paste
5.3 oz bourbon royal sauce vanilla
5.3 oz whipped cream
2 teaspoons amaretto liqueur
1 sheet gelatin

Meringues for decoration

Preparation

Soften chestnut purée with praline paste and amaretto. Gradually add bourbon royal sauce vanilla to the chestnut purée. Then slowly fold in the whipped cream. Finally add in the melted sheet gelatin and mix well.

Setting

Fill moulds with the chestnut mousse and chill until set.

Decoration

Decorate with meringues.

Specialty Ingredients

B1007127002300 – HERO CHESTNUT PURÉE

Recipe with Hero Mango and Passionfruit Purée

Mango Passionfruit Panna Cotta



Ingredients

For the Panna Cotta:

8 $\frac{3}{4}$ oz heavy cream

1 $\frac{3}{4}$ oz Hero passionfruit purée

1 $\frac{1}{2}$ oz sugar

1.5 sheets gelatin

For the Jelly:

8 $\frac{3}{4}$ oz Hero mango purée

1 $\frac{3}{4}$ oz sugar

2 sheets gelatin

Passionfruit for decoration.

Preparation

For the Jelly: Combine the mango purée and sugar in a small saucepan and warm over low heat. Soak the sheet of gelatin in a bowl of cold water until it softens. Squeeze the sheet of gelatin to remove excess water and add it to the warm mixture. Set aside.

For the Panna Cotta: Combine the cream, passionfruit purée, and sugar in a small saucepan and warm over low heat. Soak the sheet of gelatin in a bowl of cold water until it softens. Squeeze the sheet of gelatin to remove excess water and add it to the warm mixture. Set aside.

Setting

Pour Jelly mixture into small glasses, filling them a little more than a third. Set aside in the refrigerator to set firm. Once firm, carefully add the same amount of the Panna Cotta mixture. Set aside again in the refrigerator to set firm.

Decoration

Decorate with fresh Passion fruit.

Specialty Ingredients

B1007127006925 – HERO MANGO PURÉE

B1007127006926 – HERO PASSIONFRUIT PURÉE

Recipe with Hero Pistachio Compound

Pistachio Gelato



Ingredients

2 cups milk
1/2 teaspoon grated lemon peel
4 yolks
1/2 cup sugar
1/8 teaspoon salt
1/4 cup HERO pistachio compound
Sicilian pistachios, for garnish

Preparation

In a saucepan, heat the milk and lemon peel to a simmer then turn off the heat and allow to infuse 10 minutes. Meanwhile, whisk the yolks with the sugar and salt till very light in color and fluffy. Whisk in the hot milk and return the mixture to the heat. Cook carefully until it thickens, then immediately add the pistachio paste whisking well. Pour the custard base into a new container and cool it in an ice bath. Turn as per manufacturer's instructions.

Decoration

Decorate with pistachios or as desired.

Specialty Ingredients

B1007127006827 - HERO PISTACHIO COMPOUND

Recipe with Black Cherry Preserve

Black Cherry Marble Cheese Cake



Ingredients

10 oz graham cracker crumbs
2 tablespoons sugar
2 oz soft unsalted butter
10 oz cream cheese
2 oz confectioner sugar
1 teaspoon vanilla extract
½ teaspoon lemon juice
8 oz heavy cream
8 oz Hero black cherry preserve

Preparation

Mix graham cracker crumbs, sugar and butter until the mixture clumps. Press this mixture into a springform tin; press a little up the sides to form a slight ridge. Beat together the cream cheese, sugar, vanilla and lemon juice in a bowl until smooth. Lightly whip the cream, and then fold it into the cream cheese mixture. Spoon the cheesecake filling on top of the biscuit base and smooth with a spatula. Gently drop spoonfuls of preserve over cheesecake filling and use knife or skewer for marble effect.

Decoration

Decorate as desired.

Specialty Ingredients

B1007127001463 - HERO BLACK CHERRY PRESERVE

Recipe with Hero Natural Marmalade, Raspberry, With Seeds, Oven Proof Linzer Tart



Ingredients

6.3 oz butter
2 eggs
7 oz sugar
1 pinch salt
½ pinch of clove powder
1 teaspoon lemon peel
½ teaspoon cinnamon
7 oz almonds, grated
7 oz flour
9 oz Hero Natural Marmelade, raspberry, with seeds, oven proof
1 egg yolk

Preparation

Beat butter until soft. Slowly add half of the sugar, the salt and one egg, beat well. Add the rest of the sugar and the second egg. Beat well. Add condiments, lemon peel, almonds and flour. Knead and form to a ball. Refrigerate the dough for about one hour. Roll out $\frac{3}{4}$ of the dough and place it in a greased pie form, also forming a ridge of about one inch. Spread the raspberry marmelade evenly on the bottom. Form with the rest of the dough a grid and put it over the preserve, making sure to close well the sides. Beat the egg yolk and coat the dough.

Preheat the oven to 400°F. Bake the tart in the oven for about 30 to 40 minutes.

Let the tart rest for one or two days before serving. The tart is too hard and sweet if eaten immediately.

Decoration

Decorate with whipped cream if desired.

Specialty Ingredients

B1007127002471 - HERO NATURAL MARMELADES, RASPBERRY, WITH SEEDS, OVEN PROOF

Recipe with Hero Passion Fruit Puree
Milk Chocolate Passion Fruit Truffle



Ingredients	Weight	Percentage
Milk Chocolate	16 .oz	100%
Unsalted Butter	1 .oz	6.25%
Honey or Glucose	1 .oz	6.25%
Heavy Cream (36%)	3 .oz	18.75%
Salt	.05 .oz (¼ tsp)	0.31%
Passion Fruit Puree	3 .oz	18.75%
Yield:	24.05 oz	150.3%

*Sifted cocoa powder for rolling.

Preparation:

Chop milk chocolate into small pieces. In a heat proof bowl, melt together milk chocolate and next four ingredients until smooth and homogenous. This step may also be accomplished in a microwave oven by heating ingredients at one minute increments, stirring each time until smooth. Whisk in passion fruit puree. Refrigerate until firm, approximately 2 – 3 hrs.

Make Up:

Use a small scoop or melon baller to achieve the desired size truffle. Scoop chilled mixture onto a parchment lined sheet pan. Roll each portion into a ball. Refrigerate formed truffles for 15 minutes.

Finish

Roll each truffle in sifted cocoa powder.

Specialty Ingredient:

B1007127006926 – HERO PASSION FRUIT PUREE

Recipe with Hero Guava Marmalade

Guava Garlic Herb Glaze

(Shown on bacon wrapped shrimp)



Ingredients	Weight	Percentage
Guava Jam	8 .oz	100%
Cider Vinegar	4 .oz	50%
Garlic Cloves	0.5 .oz (2-4 cloves)	6.25%
Kosher Salt	0.4 .oz (2 tsp)	2.5%
Fresh Rosemary	.05 .oz (1 Tbs)	.63%
Yield:	12.75 .oz	158.4%

Preparation:

Place guava jam and cider vinegar in a stainless steel or non-reactive pot. Peel garlic cloves, place on a cutting surface and smash or roughly chop. Sprinkle kosher salt over garlic and grind into a fine paste with the broad side of a chef knife. Finley chop fresh rosemary, then add to guava jam and cider mixture along with garlic paste.

Make Up:

Heat mixture to a simmer for 15-20 minutes, stirring frequently. Keep warm or reheat to use.

Uses

Delicious with any type of meat, fish or poultry. Brush on warm.

Bacon Wrapped Shrimp

Wrap large shrimp with pre-cooked bacon and skewer. Brush with warmed guava glaze. Bake in 350F oven for 6-8 minutes

Specialty Ingredient:

B1007127002186 – HERO GUAVA Marmalade

Recipe with Hero Chestnut Puree

Chestnut Meringue Biscotti



Ingredients	Weight	Percentage
Egg Whites	4 .oz	100%
Salt	.05 .oz (¼ tsp)	1.25%
Granulated Sugar	4 .oz	100%
10X Sugar (sifted)	4 .oz	100%
Cinnamon	.015 .oz (¼ tsp)	.38%
Allspice	.015 .oz (¼ tsp)	.38%
Hero Chest Puree	4 .oz	100%
Yield:	16.08 oz	402%

*Melted semi-sweet chocolate (tempered)
or melted dark coating chocolate.

Preparation:

Whip egg whites and salt to soft peaks. Gradually add granulated sugar and whip to stiff peaks. Carefully fold in 10x and spices. Moistened chestnut puree with a small portion of meringue, then carefully fold chestnut puree into remainder of meringue.

Make Up:

Use a piping bag with a plain round tip, pipe out three inch long cookies, about one cookie width apart, on parchment lined sheet pans.

Baking

Temperature / Time

200F (convection) 50 minutes

225F (standard) 60 minutes

Finish

* Drizzle with melted chocolate after allowing cookie to cool.

Specialty Ingredient:

B1007127002300 – HERO CHESTNUT PUREE

Recipes with Hero Fruit Compound

French Style Banana Butter Cream



Ingredients

5 ea Eggs
200 g / 7 oz Sugar
500 g /17.6 oz Butter
3 g /0.11 oz Salt
100 g / 3.5 oz Banana Compound

Preparation

Beat eggs and sugar in temperate double boiler until smooth. Remove from bowl from double broiler and continue to stir until mixture has cooled. Beat butter and salt until smooth and white in color. Carefully combine egg mixture and butter. Add Banana Compound to mixture and refrigerate.

Specialty Ingredients

B1007127006707 - HERO BANANA FRUIT COMPOUND

Recipes with Hero Marmalade

Lemon Cake



Ingredients

750 g /26.5 oz Flour
500 g /17.6 oz Butter
250 g / 8.8 oz Salt
250 g / 8.8 oz Almond Flour (regular flour can be used)
100 g / 3.5 oz Eggs
20 g / .71 oz Vanilla sugar
Baking soda
Lemon Marmalade
Egg

Preparation

Mix flour and butter together with hands to a very crumbly mixture; make a circle with mixture. Put sugar into the circle of mixture. Knead almond flour, eggs, vanilla sugar and baking soda to smooth dough and refrigerate. Roll dough out to 4mm thickness, place in round cake pans with diameter of 18-20 cm. Bring dough up side of pan approximately 1 cm. Spread Lemon Marmalade approximately 1 cm thick on bottom on dough. Brush on edges of dough.

Setting

Cover with dough which is 4mm thick. Press two layers of dough together well, brush with egg. Draw decoration with tines of a fork. Roll out rest of dough. Cut out desired shapes. Place shapes on cake. Bake at medium heat until golden brown.

Decoration

Decorate as desired.

Specialty Ingredients

B1007127006735 - HERO LEMON MARMALADE

Recipe with Hero Fruit Compound

Mango Dressing



Ingredients

1 head Heart of Romain or Boston Lettuce
1 oz Shallots, finely chopped
1/4 oz Ginger, fresh, chopped
1 oz Mango Compound
1 oz Balsamic vinegar
White pepper, to taste
Salt, to taste

Preparation

Mix all the ingredients and toss with the lettuce. Adjust seasonings to your taste.

Specialty Ingredients

B1007127006824 – HERO MANGO COMPOUND

Recipe with Hero Fruit Compound

Banana Cream Pie



Ingredients

Crust

2 cup Graham cracker crumbs
1/4 cup Brown sugar
4 oz Butter, unsalted, cold
1 ea Banana, mashed, ripe

Filling

1/2 cup Sugar
1/3 cup Cornstarch
1/4 tsp Salt
1 1/2 cup Whipping cream
1 1/2 cup Whole milk
3 ea Egg yolk, large
1/2 ea Vanilla Bean, split lengthwise
2 oz Banana Compound
2 tbsp Butter, unsalted
1 tsp Vanilla Extract
5 ea Bananas, ripe, peeled, crosswise 1/4" thick slices

Preparation

Crust

Mix Graham crackers, brown sugar and butter together until crumbly. Add mashed banana and freeze for 1 hour. Roll and spread over pie tin and bake at 375° F for 15 minutes.

Filling

Whisk sugar, cornstarch, and salt in heavy medium saucepan to blend. Gradually whisk in whipping cream and whole milk, then egg yolks. Scrape in seeds from vanilla bean; add vanilla bean and Banana Compound. Whisk over medium-high heat until custard thickens and boils, about 6 minutes. Remove from heat. Whisk in unsalted butter and Vanilla Extract. Discard vanilla bean. Transfer custard to large bowl; cool completely, whisking occasionally, about 1 hour.

Setting

Stir custard to loosen, if necessary. Spread 1 cup custard over bottom of prepared crust. Top with half of sliced bananas, then 1 cup custard, covering bananas completely. Repeat layering with remaining bananas and remaining custard. Chill banana cream pie until filling is set and crust softens slightly for at least 8 hours and up to 1 day is a MUST. Cut pie into wedges and serve.

Decoration

Decorate with whipping cream, chocolate shaving or caramel sauce.

Specialty Ingredients

B1007127006707 - HERO BANANA COMPOUND

Recipe with Hero Glaze, Purée & Clear Gel

Berry Tart



Ingredients

Sweet Pastry

420 g / 14.8 oz Flour
250 g / 8.8 oz Dry butter
3 g / 0.11 oz Salt
130 g / 4.6 oz Powder sugar
85 g / 3 oz Almond Flour
50 g / 1.76 oz Eggs

Almond Cream

120 g / 4.2 oz Eggs
150 g / 5.3 oz Almond Flour
150 g / 5.3 oz Sugar
150 g / 5.3 oz Butter

Berry Compote

400 g / 14 oz Raspberries pieces
135 g / 4.8 oz Raspberry Purée
75 g / 2.65 oz Sugar
45 g / 1.46 oz Hero Neutral Gel Clear

Fruit

800 g / 28.2 oz Strawberries
300 g / 10.5 oz Raspberries
150 g / 5.3 oz Redcurrants
150 g / 5.3 oz Blackcurrants

Preparation

Sweet Pastry

In a food processor crumble together flour, butter, salt, powder sugar and Almond Flour. Add eggs at once then place in a container and refrigerate.

Almond Cream

Using the mixers folder attachment, emulsify sugar, butter and Almond Flour. Add the eggs a little at a time on slow speed. Use immediately.

Berry Compote

Bring raspberry pieces, Raspberry Purée and sugar to a boil. Add Hero Gel Clear Firm and bring back to a boil. Place in a container and refrigerate.

Setting

Bake tart bases blind at 302°F/150°C. Pipe in almond cream. Sprinkle with black and red currants and cook for 10 minutes at 338°F/170°C then cool. Pipe in berry compote, filling to the top. Arrange fruit on top then glaze and decorate.

Specialty Ingredients

B1007127002196 - HERO STRAWBERRY GLAZE
B1007127006929 - HERO RASPBERRY PUREE
B1007127006715 - HERO GEL CLEAR FIRM (CLEAR GEL)

Recipe with Hero Chestnut Purée

Chestnut Duo



Ingredients

Caramelized Fillo

3 ea Fillo Pastry
60 g / 2.12 oz Butter
60 g / 2.12 oz Icing sugar
Cinnamon, pinch

Chestnut Mousse

200 g / 7 oz Chestnut Purée
5 g / .17 oz Praline Paste
150 g / 5.3 oz Bourbon Royal Sauce Vanilla
150 g / 5.3 oz Whipped cream
10 ml Amaretto liqueur
10 ml Sheet Gelatin

Pear Filling

200 g / 7 oz Pear Purée
15 g / .53 oz Sugar
5 g / .17 oz Sheet Gelatin
10 ml Poire Williams
Lemon juice

Gratinated Baby Pear

300 g / 10.5 oz Baby pears in syrup
400 ml White wine
Cloves whole

Red Currant Coulis

60 g / 2.12 oz Hero Napmiroir/Mirror Glaze
60 g / 2.12 oz Hero Raspberry Purée
300 g / 10.5 oz Red currants
30 ml Crème de cassis

Preparation

Caramelized Fillo

Brush fillo pastry with melted butter and dust with cinnamon flavored icing sugar. Repeat the process and sandwich 3 layers of fillo together. Bake at 392°F/200deg:C for 15 minutes until golden brown. Glaze the surface with a gas torch to bring out the color contrast.

Chestnut Mousse

Prepare two triangular moulds for the chestnut mousse: 1 - 8 cm x 7 cm x 16 cm and 1 - 4.8 cm x 4 cm x 16 cm. Soften Chestnut Purée with Praline Paste and Amaretto. Gradually add Bourbon Royal Sauce Vanilla to the Chestnut Purée. Then slowly fold in the whipped cream. Finally add in the melted Sheet Gelatin and mix well. Fill half the moulds with chestnut mousse and place the pear filling in centre position. Fill the moulds with the rest of the chestnut mousse. Level the top and chill until set.

Pear Filling

Mix pear Purée, sugar and lemon juice together. Add in Poire Williams and melted Sheet Gelatin. Pour into two 16 cm triangular moulds and freeze until set. De-mould and allow the pear filling to defrost.

Gratinated Baby Pear

Poach baby pears in white wine. Enhance flavor with a few pieces of cloves. Cut poached baby pears in halves and quarters. Dust with icing sugar and glaze with a gas torch.

Red Currant Coulis

Mix Red Currant Purée with Raspberry Purée and crème de cassis. Adjust the coulis consistency with Napmiroir.

Setting

Cut and arrange on large and one small slices of chestnut mousse on the plate. Break caramelized fillo to desired pieces and arrange in between the chestnut slices. Place red currants and baby pear pieces on the side of the chestnut slices. Lace the plate with red currant coulis.

Decoration

Add final touch to the dessert with pulled sugar threads.

Specialty Ingredients

#B1007127002341 - HERO NAPMIRROIR (MIRROR GLAZE)
#B1007127006929 - HERO RASPBERRY PUREE
#B1007127002300 - HERO CHESTNUT PUREE

Recipe with Hero Marmalade

Coconut Fruit Squares



Ingredients

1 lb 4 oz Butter
10 oz Sugar
1 tsp Salt
1 tbsp Vanilla Extract
2 lb Pastry flour
2 lb Angel flake coconut
Hero Marmalade (any flavor), as needed

Preparation

Place the butter, sugar, salt and Vanilla Extract in a bowl fitted with the paddle and mix on medium speed until all of the ingredients are fully combined and light and fluffy. Stop the machine and add the flour and coconut and mix on low speed just until everything comes to a crumbly texture (DO NOT OVER MIX).

Setting

Spray a full sheet pan with pan release, line it with parchment paper and spray the paper with the pan release. Spread $\frac{1}{2}$ of the cookie mixture evenly over the sheet pan and compact the mixture tightly with a rolling pin. Spread a thin layer of Hero Marmalade (Any Flavor) over the compacted mixture. Evenly spread the remaining cookie mixture on top of the Hero Marmalade and compact the mixture again with a rolling pin. Bake the sheet in an oven that has been pre heated to 400°F for 15 to 20 minutes, or until it turns golden brown. Once the sheet has cooled completely, turn it out onto a cutting board and cut it into 120 slices, 10 X 12.

Decoration

Dust the squares with Snow Sugar before serving.

Specialty Ingredients

B1007127002471 - HERO RASPBERRY MARMELADE (OR ANY OTHER FLAVOR)

Recipe with Hero Fruit Compound and Marmalade

Passion Fruit Macaroons



Ingredients

Passion Fruit Macaroons

6 oz Almond Flour
10 oz Confectioner's sugar
1 oz Corn starch
6 oz Egg whites
2 oz Granulated sugar
2 tsp Hero Passion Fruit Compound

Passion Fruit Filling

4 oz Apricot Marmalade
1 tbsp Passion Fruit Compound

Preparation

Passion Fruit Macaroons

Sift the Almond Flour, confectioner's sugar and the corn starch together and reserve. Place the egg whites in a bowl with the whip attachment and whip them on high speed until they triple in volume. With the machine running add the granulated sugar and continue to whip to medium stiff peak. Remove the whites from the machine and gently fold in the Passion Fruit Compound. Fold in the sifted dry ingredients 1/3 at a time.

Passion Fruit Filling

Combine the Apricot Marmalade and Passion Fruit Compound and mix until combined.

Setting

Pipe the macaroon batter onto double sheet pans lined with parchment paper. Bake in an oven that has been pre-heated to 375° F until the centers are almost set and they start to color slightly, about 15 to 20 minutes. When the macaroons have completely cooled turn half of them over and pipe a small amount of the Passion Fruit filling on each and top off with another cookie forming a sandwich.

Specialty Ingredients

B1007127006708 - HERO PASSIONFRUIT COMPOUND
B1007127006724 - HERO APRICOT MARMELADE



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