



Demonstrating the possibilities of ice cream

david wesmaël



David Wesmaël expresses one of the key principles of the French ice cream craft very well – to recreate, at the first bite, all the flavor of the raw material used. Ever since he began taking part in high competitions, such as Mof Glacier 2004 and World Pastry Champion in Phoenix 2006 with the French team, he has been looking for the intensity of flavor in his frozen creations. It is the starting point of original presentation formats that show how much remains to be done regarding creativity beyond ice cream sold in bulk. In the composition of his products, the pastry accessories have a rather discreet role, and the actual protagonists are the ice creams that provide interesting combinations of colors and flavors, through simple recipes with traditional ingredients. Precisely in his recipes there is a trend towards an increasingly natural ice cream that leans towards an everyday more rigorous selection of the raw materials.

After more than a decade devoted to the training and advising of small craftsmen and companies around the world, Wesmaël is at a particularly important professional moment. He is at the gates of his life project – disembarking in the French capital with his own ice cream shop: La Glacerie Paris.

Salted caramel ice cream

575 g whole milk
100 g caramelized sugar
40 g atomized glucose
70 g sucrose
1 g fleur de sel
90 g egg yolks
35 g liquid cream, 35% fat
60 g salted butter
55 g milk powder, 0% fat
2 g ice cream stabilizer

Dry caramelize the sugar to 200°C. Deglaze with the milk and salted butter. Add the hot milk. Pour in the egg yolks, previously beaten and mixed with the rest of ingredients. Pasteurize the mix at 85°C, add the fleur de sel and homogenize. Immediately blast chill 4°C. Allow to mature for 4 hours and churn.

Raspberry sorbet

220 g mineral water
116 g sucrose
40 g atomized glucose
20 g dextrose
300 g Ravifruit raspberry purée
300 g Ravifruit frozen raspberries
3 g sorbet stabilizer

Make a syrup with the water, half the measurement of sucrose and the rest of sugars. At 45°C, whisk in the stabilizer with the remaining sucrose. Pasteurize at 85°C and to 4°C. Pour over the raspberry purée and the frozen raspberries and homogenize. Allow to mature for at least 4 hours at 4°C and churn.

Crispy milk praliné

200 g pailleté feuilletine
200 g hazelnut praliné
80 g milk couverture
30 g hazelnut oil
40 g invert sugar

Mix the praliné and feuilletine. Separately, pour the melted couverture over the oil and invert sugar. Mix everything. Spread between two parchment paper sheets and reserve until needed.

'Fleur de crème' ice cream

330 g whole milk
100 g sucrose
60 g atomized glucose
15 g invert sugar
65 g milk powder, 0% fat
40 g egg yolks
360 g Ysigny fresh cream
6 g ice cream stabilizer

Combine the milk and half the amount of fresh cream and place over the heat. At 20°C, add half the sucrose together with the other sugars and milk powder. At 30°C, add the egg yolks and, at 45°C, whisk in the stabilizer mixed with the remaining sucrose. Pasteurize this mixture at 85°C and immediately blast chill to 4°C. Add the remaining fresh cream and homogenize. Allow to mature for at least 4 hours at 4°C and churn.

Frozen mango cream

235 g whole milk
58 g milk powder, 0% fat
205 g liquid cream, 35% fat
85 g sucrose
40 g atomized glucose
400 g Ravifruit mango purée
4 g ice cream stabilizer
20 g dextrose

Combine the milk and cream and place over the heat. At 20°C, add half the sucrose, milk powder and remaining sugars. At 45°C, add the stabilizer, previously mixed with the rest of sucrose. Pasteurize the mix at 85°C and immediately blast chill at 4°C. Add the mango purée and homogenize. Allow to mature for at least 4 hours and churn.

Other

Neutral Mirror Glaze

Recipe inspired by Ravifruit's Signature Fruit project, in which, for nearly two years, ideas around fruits have been discussed, shared and reflected.

INSERT

Fill 3 stainless-steel oval molds, 4 cm wide, one with raspberry sorbet, another one with fleur de crème ice cream, and a third one with frozen mango cream. Freeze. Unmold and overlap these ice cream, one on top of the other, sealing the top and bottom with layers of crispy praliné.

FROZEN CAKE

Prepare an oval entremet mold, 8 cm wide and 8 cm high, and line with a patterned acetate strip.

Prepare an acetate sheet and, with the help of a pastry bag, pipe regular buttons with the different ice creams and sorbets. Freeze.

Place the entremet mold in the center of the acetate sheet with the regularly piped buttons. Pour a layer of salted caramel ice cream, 1 cm thick, and slightly freeze. In the center, place the insert made with the three overlapped ice creams. Finish to fill the mold with the caramel ice cream. Level off and place a second acetate sheet with the piped buttons. Freeze completely.

Unmold, remove the acetate sheets and slightly spray the entremet relief.

Finish by decorating with meringue and fresh fruit.



Salted caramel entremet with a fruit touch

Frozen coffee cream

535 g whole milk
100 g sucrose
4 g ice cream stabilizer
20 g invert sugar
30 g egg yolks
175 g liquid cream, 35% fat
25 g milk powder, 0% fat
20 g coffee paste
7 g instant coffee
60 g atomized glucose
30 g Ethiopian Moka coffee beans

Combine the milk and cream and place over the heat. At 20°C, add half the sucrose together with the invert sugar and atomized glucose. At 25°C, add the milk powder, at 30°C, the egg yolks, instant coffee and coffee paste. Continue to cook and, at 45°C, whisk in the stabilizer mixed with the remaining sucrose. Pasteurize this mixture at 85°C and process with a handheld blender. Immediately blast chill to 4°C. Allow to mature with the coffee beans for at least 4 hours at 4°C and churn.

Two-citrus fruit sorbet

252 g mineral water
215 g sucrose
60 g atomized glucose
10 g dextrose
300 g lemon juice
90 g lime juice
3 g sorbet stabilizer
10 g milk powder, 0% fat

Make a simple syrup with the water, half the sucrose, rest of sugars and milk powder. Continue to cook and, at 45°C, whisk in the stabilizer mixed with the second half of sucrose. Pasteurize at 85°C and homogenize. Immediately blast chill to 4°C and add the citrus fruit juices. Mix again and allow to mature at 4°C for at least 4 hours. Process with a handheld blender and churn.

Soft hazelnut praliné crémeux

100 g sweet butter
95 g egg whites
100 g atomized glucose
105 g confectioners' sugar
2 g gelatin sheets
130 g 60% hazelnut praliné

Melt the butter and add to the fresh egg whites while whipping them. Place over a gentle heat and continuously stir. Add the atomized glucose and confectioners' sugar and continue to mix until perfectly dissolved. Add the praliné and gelatin (previously hydrated and melted). Allow to cool down to 15°C, strain and reserve until needed.

Fondant meringue

200 g egg whites
420 g superfine sugar

In a saucepan, combine the egg whites and sugar and place over the heat. Cook to 55°C while continuously whisking. Transfer to the bowl of a stand mixer and whip on maximum speed for approximately 10 minutes. Place in a pastry bag fitted with a star-shaped tip and pipe onto a parchment paper sheet. Bake at 100°C for 90 minutes.

Amber glaze (éclats d'or)

250 g neutral nappage
250 g glucose syrup
150 g syrup at 30°Brix
30 g cocoa powder
q.s. éclats d'or

Combine the nappage and glucose and heat to 80°C. Add the syrup and cocoa and heat to 80°C. Pass through a fine chinois, cover the surface with plastic wrap and leave to set at 4°C for at least 4 hours. Use the glaze on the frozen product at 10°C.

MONTAGE

Fill 2/3 of two silicone molds, one of them 2 cm wide and the other 5 cm wide, with the hazelnut crémeux. Finish to fill these molds with the two-citrus fruit sorbet, level off and clean the edges. Reserve in the freezer. Pour the frozen coffee cream into two silicone sphere molds and place the frozen crémeux and citrus fruit sorbet insert. Level off and freeze completely before unmolding. Coat both spheres with the amber glaze and place one on top of the other. Place on top of the fondant meringue disks. Finish with the chocolate curl.



Frozen coffee religieuse