

# Alpenbitter pastry

## Description

Mascarpone and blackberry cream with Alpenbitter on a coffee base



### Yield

12 pieces of 82 g



### Scheduling

Preparation: 150 minutes  
Baking time: 12 minutes/180°C  
Freezing time: 180 minutes



### Nutritional values (100 g or 100 ml)

energy: 1'257 kJ/301 kcal;  
fat: 19 g, of which saturated 12 g;  
carbohydrates: 29 g, of which sugars 23 g;  
protein: 3.2 g; salt 0.1 g

## Ingredients

### Coffee bases (drop shape 9x6 cm) (1'001 g )

300 g	butter
200 g	sugar
65 g	eggs
6 g	table salt
400 g	wheat flour 400
30 g	coffee beans, roasted, ground

### Blackberry cream (390 g )

95 g	blackberry purée, frozen
15 g	lemon juice, fresh
45 g	sugar
5 g	gelatine powder <i>soak in juice</i>
25 g	orange juice, fresh
205 g	heavy cream UHT

### Orange kalamansi cream (970 g )

100 g	sugar
25 g	LM pectin, nappage
485 g	orange juice, fresh
120 g	calamansi purée, frozen
120 g	egg yolk, pasteurized
120 g	butter

### Alpenbitter mascarpone cream (273 g )

100 g	mascarpone
30 g	Appenzeller Alpenbitter, 29% vol.
3 g	instant coffee
75 g	heavy cream UHT
15 g	icing sugar, without additives
35 g	whole milk
15 g	couverture Maracaibo 65%, grated

### Violet glaze (1'002 g )

155 g	water
285 g	sugar
285 g	glucose syrup
180 g	condensed milk, sweetened
15 g	gelatine powder <i>soak in water</i>
80 g	water
1 g	food coloring powder red
1 g	food coloring powder indigo blue

### Decoration (2 g )

2 g	decorative flower mix
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## Production

1

### Coffee bases (drop shape 9x6 cm)

Cream the butter, sugar and salt until smooth. Slowly incorporate the eggs. Mix the flour and ground coffee beans, add to the mixture, and knead into a smooth dough.

Cool the dough slightly, roll out to approx. 2 mm and cut out drop shapes (9x6 cm).

Bake on a Silpat mat at 180°C for about 12 minutes.

2

### Alpenbitter mascarpone cream

Slowly and evenly mix the mascarpone with the liquids until smooth. Then stir in the sugar and couverture rapée until a homogeneous cream is formed.

Fill a silicone mold (57x34x24 mm) with approx. 22 g of the finished cream and freeze immediately until the mixture is completely frozen.

First loosen the silicone mold slightly so that the product separates from the edges of the mold by itself. Then carefully press it out of the mold.

Make sure that the cream stones are frozen to the optimum temperature to ensure that they can be removed cleanly and without breaking.

3

### Blackberry cream

Mix the blackberry purée with lemon juice and sugar. Dissolve the soaked gelatin and stir into the fruit mixture. Then carefully fold in the whipped cream until the mixture is smooth.

Pour 32 g of the finished blackberry cream into the silicone mold (76x52x37 mm). Then carefully press in the frozen Alpenbitter mascarpone cream stone until it is flush with the surface of the cream.

Immediately freeze the filled mold until both components are completely frozen.

4

### Violet glaze

Boil the water, sugar and glucose syrup to 106°C. Add the soaked gelatin, condensed milk and food coloring and mix.

Storage: Keep in the refrigerator.

Heat to 30–35°C before use.

5

### Glazing

Remove the frozen pastries from the silicone mold, coat with glaze, allow to drip off briefly and place directly on the prepared coffee bases.

6

### Orange kalamansi cream

First mix the sugar with the pectin, then add the juice, pulp and egg yolks and heat to 82°C. When the mixture has cooled to around 35°C, add the butter and mix, then chill.

7

### Finishing

Pipe 3 g of orange kalamansi cream into one corner of the coffee bases. Then decorate the pastry with dried flowers.