



bel for all for good

- THE -

"BEL" CUISINE

A COLLECTION OF RECIPES

BY Jean-François Piège**







Boursin Professional

The Laughing Cow PROFESSIONAL

NURISHH

Kiri PROFESSIONAL



“Culinary creativity and innovation start in the kitchen!”

In the ever-changing world of tastes, standing out is crucial. Culinary creations must far exceed expectations today. It’s about crafting pleasure with unforgettable flavours. In our kitchens, we continuously push boundaries in innovation to bring pleasure and excitement with new taste experiences. Every dish we imagine is crafted with passion and unwavering dedication to elevating gastronomy to new heights.

JEAN-FRANÇOIS PIÈGE, CULINARY AMBASSADOR OF THE BEL BRANDS

With his outstanding expertise, renowned master of the culinary arts and 2 Michelin Starred Chef, Jean-François Piège has crafted each recipe into a masterpiece of exquisite creativity.

*Jean-François Piège****

Table of contents

Starters

STARTERS

NEW BROCCOLI VELOUTÉ with Kiri® Professional 5
BEETROOT TARTARE with Kiri® Professional 6
BUCKWHEAT PANCAKES with Boursin® Professional 7
GAZPACHO with Boursin® Professional 8
PASTRY PUFFS with Boursin® Professional 9
QUINOA SALAD with Boursin® Professional 10
VEGETABLE PAPILLOTES with Boursin® Professional. 11

Snacks

SNACKS

BLT SANDWICH with Boursin® Professional 13
AVOCADO TOAST with Kiri® Professional 14

Main courses

MAIN COURSES

NEW VEGGIE BURGER with Boursin® Professional 16
NEW GRILLED CHEESEBURGER with The Laughing Cow® Professional 17
NEW HAM PASTA COQUILLETTES with The Laughing Cow® Professional . . 18
NEW SMASH BURGER PANINI with The Laughing Cow® Professional 19
NEW ENDIVE CAESAR SALAD with Boursin® Professional 20
CAESAR SALAD with Boursin® Professional 21
CHOPPED SALAD with Boursin® Professional 22
FOUR-CHEESE PIZZA with Boursin® Professional, Kiri® Professional and The Laughing Cow® Professional 23
MAC & CHEESE with The Laughing Cow® Professional 24
SMASH BURGER with Boursin® Professional 25
SPAGHETTI with Boursin® Professional 26
VEGETARIAN CALZONE with Boursin® Professional 27
VEGGIE BURGER with Nurishh® 28
BUCATINI TONNATO with Kiri® Professional 29
ZUCCHINI VEGGIE BURGER with The Laughing Cow® Professional . . . 30

Garnishes

GARNISHES

PROVENCAL TOMATOES with Boursin® Professional. 32
FRESH POTATO PUREE with Boursin® Professional 33
POTATO PUREE with Boursin® Professional. 33

Sauces

SAUCES

NEW LEMON CILANTRO CONDIMENT with Kiri® Professional 35
NEW AIOLI SAUCE with Kiri® Professional 36

Desserts

DESSERTS

NEW VANILLA WHIPPED CREAM with Kiri® Professional 38
NEW DIPLOMAT CREAM with Kiri® Professional. 39
NEW WHIPPED CREAM with Kiri® Professional 40
NEW MATCHA CHOCOLATE CHUNK COOKIES with Kiri® Professional . 41
NEW CHEESECAKE ICE CREAM SUNDAE with Kiri® Professional 42
NEW CRÈME BRÛLÉE with Kiri® Professional 43
NEW PISTACHIO MACARONS with Kiri® Professional 44
NEW LEMON MERINGUE PIE with Kiri® Professional 45
NEW VANILLA GENOISE CAKE with Kiri® Professional 46
NEW RASPBERRY & VERBENA MILLEFEUILLE with Kiri® Professional . 48
NEW MATCHA TIRAMISU with Kiri® Professional 50

NEW RECIPES 2024 OF THE BEL BRANDS













STARTERS

- THE -

"BEL" CUISINE



NEW

BROCCOLI VELOUTÉ

with Kiri® Professional

PREPARATION TIME: **10 MIN.** COOKING TIME: **20 MIN.** SERVES: **4**

Starter

INGREDIENTS

- 1 broccoli head
- 2 potatoes
- 1 onion
- 1 l chicken stock
- 60 g **Kiri® Professional Cooking & Spreading 500 g**
- A few sprigs of chives
- Olive oil
- Fine table salt
- Freshly ground pepper



Kiri® Professional enriches the velvety texture of your broccoli velouté with its delightful creaminess.

PREPARATION

1. Wash and separate the broccoli into florets. Keep the florets and the stem. Wash and peel the potatoes and cut into large pieces.
2. Add the chopped onion, broccoli and potatoes and 3/4 of the chicken stock to a pot. Allow to cook for about 20 minutes.
3. Drain the vegetables and place in a blender. Add **Kiri® Professional.** Mix and add stock to obtain the desired consistency.
4. Serve warm with freshly chopped chives and a drizzle of olive oil, a pinch of salt and a twist of freshly ground pepper.



BEETROOT TARTARE

with Kiri® Professional

PREPARATION TIME: **20 MIN.** SERVES: **2**

Starter · Main course

INGREDIENTS

- 180 g cooked beetroot
- 100 g **Kiri® Professional Cooking & Spreading 500 g**
- 1 teaspoon of red wine vinegar
- 4 drops of Tabasco® sauce
- 4 drops of Worcestershire sauce
- 3 g chopped flat-leaf parsley
- 2 g salt
- Olive oil

PREPARATION

1. Mince the beetroot with a knife or a mincer, then put it in a mixing bowl.
2. Use a whisk to blend the beetroot and the **Kiri® Professional** into a smooth mixture. Mix well.
3. Add the red wine vinegar, Tabasco® sauce, Worcestershire sauce, chopped parsley and salt. Mix until it looks like it has the same texture as steak tartare.
4. Present in a circle in the centre of a plate. Decorate with chopped parsley and drizzle a little olive oil in the centre.



Kiri® Professional works very well with the various sauces and beetroot, and gives a great texture to the dish.



BUCKWHEAT PANCAKES

with Boursin® Professional

PREPARATION TIME: **10 MIN.** COOKING TIME: **5 MIN.** SERVES: **2**

Starter

INGREDIENTS

- 20 g butter
- 4 French mushrooms
- 2 buckwheat pancakes
- 4 fine slices of cooked ham
- 120 g **Boursin® Professional Cuisine Garlic & Fine Herbs**
- 2 eggs

PREPARATION

1. Put half the butter into a hot pan and fry the Paris mushrooms after trimming and slicing them.
2. Put the rest of the butter into a large pan, add the buckwheat pancake and let it brown.
3. Add the slices of ham and the sautéed mushrooms to the centre of the pancake.
4. Spoon on a dollop of **Boursin® Professional Cuisine**.
5. Break the eggs over the top and mix lightly.
6. Fold the edges of the pancake without covering the entirety of the filling.



Boursin® Professional Cuisine brings a touch of originality to this traditional recipe with new flavors, a nice texture and controlled fat intake.



GAZPACHO

with Boursin® Professional

PREPARATION TIME: **10 MIN.** SERVES: **2**

Starter

INGREDIENTS

- 2 slices of artisanal bread
- Olive oil
- 500 g tomatoes
- 100 g **Boursin® Professional Cuisine Garlic & Fine Herbs**
- 4 g salt



Adding Boursin® Professional Cuisine brings creaminess and a balanced taste to this fresh gazpacho.

PREPARATION

1. Tear apart the bread by hand and brown it in a pan with a drizzle of olive oil. Allow the excess oil to drain off the croutons by placing them on a piece of kitchen paper. Put them aside for later.
2. Mix the tomatoes until the texture becomes smooth, then strain them.
3. Add the **Boursin® Professional Cuisine** and mix with the mixer.
4. Add the salt. Put your gazpacho in the refrigerator to cool.
5. Serve the gazpacho cold in a bowl. Decorate with the toasted croutons and a drizzle of olive oil.



PASTRY PUFFS

with Boursin® Professional

PREPARATION TIME: **10 MIN.** COOKING TIME: **20 MIN.** SERVES: **10**

Starter

INGREDIENTS

- 25 cl spring water
- 25 cl milk
- 200 g butter
- 10 g salt
- 2 g black pepper
- Grated nutmeg
- 300 g flour
- 80 g grated Comté cheese
- 5 eggs
- 480 g **Boursin® Professional Cuisine Garlic & Fine Herbs**



Using Boursin® Professional Cuisine as a topping for your pastry puffs is easy and convenient. Ideal for large quantities at cocktail parties or buffets.

PREPARATION

1. Preheat the oven to 160°C (Gas-oven, mark 5–6).
2. Combine the water, milk, butter, salt, pepper and grated nutmeg in a sauce pan. Bring it to boil.
3. Take it off the heat, add all the flour in one go, then put the pan back on the stove on high heat and dry out the mixture with a spatula. Add the grated Comté cheese and put the mixture into a mixing bowl.
4. Mix the eggs into the mixture. Make sure it's mixed evenly throughout. Empty the mixture into a pastry bag with a plain nozzle. Pipe the puffs out onto a sheet of baking paper. Bake them in the oven for 20 minutes. Once removed from the oven, allow the pastry puffs to slowly cool before placing on a platter and covering.
5. Before serving, pipe **Boursin® Professional Cuisine** onto each pastry puff using a star-shaped nozzle.



QUINOA SALAD

with Boursin® Professional

PREPARATION TIME: **15 MIN.** COOKING TIME: **10 MIN.** SERVES: **2**

Starter

INGREDIENTS

- 100 g quinoa
- Salt
- 1 avocado (keep the avocado shell)
- 8 cherry tomatoes
- 100 g cucumber
- 2 sprigs of coriander
- 2 tablespoons olive oil
- ½ lime juice
- 10 **Boursin® Professional Frozen Dices Garlic & Fine Herbs**



Boursin® Professional Frozen Dices bring harmony and freshness to this recipe, without compromising on pleasure!

PREPARATION

1. Cook the quinoa in a pot dish with lightly salted water, then drain and allow it to cool to room temperature.
2. Mix the quinoa, the diced avocado, the cherry tomatoes (cut in half), the diced or brunoised cucumber, the chopped coriander, olive oil and the lime juice.
3. Serving tip, put the mixture into the avocado shell and decorate with the **Boursin® Professional Frozen Dices.**



VEGETABLE PAPILLOTES

with Boursin® Professional

PREPARATION TIME: **20 MIN.** COOKING TIME: **15 MIN.** SERVES: **2**

Starter Garnish

INGREDIENTS

- ½ yellow bell pepper
- ½ red bell pepper
- ½ green bell pepper
- ½ fennel
- ½ yellow zucchini
- ½ eggplant
- ½ white onion
- 1 tablespoon olive oil
- Salt
- 50 g rocket salad
- 1 tablespoon tomato puree
- 2 sprigs of chervil
- 10 **Boursin® Professional Frozen Dices Garlic & Fine Herbs**



The Boursin® Professional Frozen Dices add a touch of delicacy to this vegetable papillote. Just add the dices to the recipe with one swift move!

PREPARATION

1. Wash and dice the yellow, red and green bell peppers, the fennel, yellow zucchini, eggplant and white onion.
2. Sweat the onion, bell peppers and fennel in a pan with olive oil for 5 minutes. Salt lightly while cooking.
3. Add the zucchini and the eggplant and cook for a further 5 minutes.
4. Empty the ingredients into a mixing bowl, add the rocket salad, the tomato puree and chervil. Mix and pour onto sheets of baking paper.
5. Distribute the **Boursin® Professional Frozen Dices** across the two vegetable papillotes.
6. Fold the baking paper and press the edges together to seal the papillotes.
7. Bake in the oven during 5 minutes at 220°C.
8. Serve immediately.



SNACKS

- THE -
"BEL" CUISINE



BLT SANDWICH

with Boursin® Professional

PREPARATION TIME: **10 MIN.** COOKING TIME: **20 MIN.** SERVES: **2**

Snack

INGREDIENTS

- 4 slices of wholegrain bread
- 140 g **Boursin® Professional Original Garlic & Fine Herbs**
- 2 vine tomatoes
- 8 rashers of bacon
- 6 lettuce leaves
- Salt and pepper



Using Boursin® Professional Original allows faster preparation time and adds taste to the sandwich while retaining a controlled calorie intake.

PREPARATION

1. Toast the slices of wholegrain bread on both sides.
2. Spread the **Boursin® Professional Original** on one side of each of the two slices.
3. Cut the tomatoes into slices.
4. Brown the bacon in the oven for 3 minutes at 220°C, or until it becomes crisp. Sponge up any excess fat.
5. To assemble the BLT, arrange the lettuce leaves on the **Boursin® Professional Original**, add the tomato slices, salt and pepper. Add the bacon rashers on top. Finish with the second slice of bread.
6. Cut the sandwich in half and present it on a plate, or in a sandwich bag if it's to be taken away.



AVOCADO TOAST

with Kiri® Professional

PREPARATION TIME: **10 MIN.** SERVES: **4**

Snack

INGREDIENTS

- 150 g avocado (1 full avocado)
- 55 g **Kiri® Professional Cooking & Spreading 500 g**
- 1 lime juice and zest
- 3 drops of Tabasco® sauce
- Salt
- 2 sprigs of chopped coriander
- 4 slices of wholemeal toast
- Granny Smith apple (julienned)
- Espelette pepper
- Olive oil



Replacing the mayonnaise or butter with Kiri® Professional creates the perfect blend between the saltiness of the cheese, the creaminess of the avocado and the acidity of the apple. An original recipe, very quick to prepare.

PREPARATION

1. Mash the avocado, mixing it with the **Kiri® Professional**.
2. Season with the lime juice and zest, Tabasco® sauce, salt and sprigs of chopped coriander.
3. Toast the bread.
4. Spread the avocado puree on the toasted bread.
5. Sprinkle the julienned Granny Smith apple on the avocado.
6. Add the Espelette pepper and olive oil.

MAIN COURSES

- THE -

"BEL" CUISINE



VEGGIE BURGER

with Boursin® Professional

PREPARATION TIME: **20 MIN.** SERVES: **2**

Main course

INGREDIENTS

For the beet tartare:

- 180 g cooked beetroot
- 100 g **Boursin® Professional Squeeze Garlic & Fine Herbs Cheese Sauce**
- 1 teaspoon red wine vinegar
- 4 drops of Tabasco®
- 4 drops of Worcestershire sauce
- 3 g chopped flat-leaf parsley
- 2 g salt and pepper
- Olive oil

For the burger:

- 4 lettuce leaves
- 120 g **Boursin® Professional Squeeze Garlic & Fine Herbs Cheese Sauce**
- 2 burger buns
- 1 avocado
- 2 beet tartare patties



Boursin® Professional Squeeze is the perfect binder for shaping tartare into a burger, while providing the unique taste of garlic and fine herbs.

PREPARATION

1. Chop the beets using a knife or chopper and place in a round-bottom mixing bowl.
2. Whisk the **Boursin® Professional Squeeze** until smooth in another round bottom mixing bowl, and then add the beets. Mix thoroughly.
3. Add the vinegar, Tabasco®, Worcestershire sauce, chopped parsley and salt. Mix well to obtain the appearance of a raw steak tartare patty.
4. Place in a food ring in the centre of a plate, and set aside.
5. Cut the lettuce leaves into a chiffonade and toss with **Boursin® Professional Squeeze**.
6. Slice the buns in half and toast the inner surface, then spread **Boursin® Professional Squeeze** on the inner surface of the crowns.
7. Cut the avocado into thin slices, and sprinkle with salt and pepper.
8. **Assembly:** on the base of the bun, place the salad seasoned with **Boursin® Professional Squeeze**. Then add a few slices of avocado, the beet tartare, and top with the bun crown.



GRILLED CHEESEBURGER

with The Laughing Cow® Professional

PREPARATION TIME: **20 MIN.** COOKING TIME: **15 MIN.** SERVES: **2**

Main course

INGREDIENTS

- 2 burger buns
- 200 g **The Laughing Cow® Professional Squeeze Emmental Cheese Sauce**
- 500 g onions
- 40 g butter
- 50 g fresh parsley
- 1 clove fresh garlic
- 250 g white mushrooms
- 10 g olive oil
- 4 slices **The Laughing Cow® Professional Toastinette® Cheddar**



Add The Laughing Cow® Professional Toastinette® to this autumn grilled cheese recipe for more taste and ease of execution. Success is guaranteed!

PREPARATION

1. Slice the buns in half and spread **The Laughing Cow® Professional Squeeze Emmental Cheese Sauce** on the inner surfaces.
2. Heat the buns in the oven for 1 minute to melt the cheese.
3. Gently sauté the finely chopped onion in a pan with butter. Continue cooking to soften gently and set aside.
4. Finely slice the parsley, garlic clove and washed mushrooms. In a pan, sauté the mushrooms in a drizzle of olive oil. Once the water from the mushrooms has evaporated, add the garlic and parsley. Continue cooking for a few more minutes and remove from the heat.
5. **Assembly:** on the base of the buns, place a layer of onion confit, two slices of **The Laughing Cow® Professional Toastinette®**, the mushrooms and top with the bun crown.
6. Toast the buns in the panini maker for 10 minutes, turning over halfway through.



HAM PASTA COQUILLETTES

with The Laughing Cow® Professional

PREPARATION TIME: **20 MIN.** COOKING TIME: **10 MIN.** SERVES: **4**

Main course

INGREDIENTS

- 250 g pasta coquillettes
- 150 g ham
- 120 g **The Laughing Cow® Professional Original**
- Freshly ground salt and pepper
- 20 cl fresh cream
- Grated cheese



Adding The Laughing Cow® Professional Original to ham pasta provides a delightful creaminess while enhancing the flavor of the dish.

PREPARATION

1. Cook the pasta in a pot of salted water according to the directions on the package.
2. Dice the thick slices of ham.
3. Bring the cream and **The Laughing Cow® Professional** to a boil in a saucepan, and mix well to obtain a smooth creamy mixture. Once the sauce has come to a boil, add salt and pepper and throw in the ham. Allow to cook for a few minutes.
4. Drain the pasta, pour in the cream and mix everything together.
5. Sprinkle with grated cheese and serve.



SMASH BURGER PANINI

with The Laughing Cow® Professional

PREPARATION TIME: **15 MIN.** COOKING TIME: **10 MIN.** SERVES: **2**

Main course

INGREDIENTS

- 2 beef patties (150 g each)
- 4 lettuce leaves
- 120 g **The Laughing Cow® Professional Squeeze Emmental Cheese Sauce**
- 2 panini breads
- 1 tomato
- 6 slices of bacon
- 2 pickles



Adding The Laughing Cow® Professional Squeeze into a smash burger panini enhances the overall culinary experience by providing creaminess, flavor enhancement, texture contrast, and versatility, making it a valuable addition to this classic sandwich.

PREPARATION

1. **Precooking the patties:** in a lightly oiled pan, place the minced meat patties and press them down firmly to obtain a crushed "smash" patty measuring about 1 cm thick.
2. Cut the lettuce leaves into a chiffonade and toss with **The Laughing Cow® Professional Squeeze**.
3. Slice the panini breads in half and then spread **The Laughing Cow® Professional Squeeze** on the inner surfaces.
4. Cut 8 thin slices of tomato.
5. Brown the 6 slices of bacon in the oven for 3 minutes at 220°C until they are golden. Blot off the excess fat.
6. Cut the pickles in half lengthwise.
7. **Assembly:** on the base of the bun, place the salad seasoned with **The Laughing Cow® Professional Squeeze**, add a few slices of tomato, the cooked patties, the slices of bacon, and the two pickle pieces. Top with the bun crown.
8. Cook the panini in the panini maker for 10 minutes, turning over halfway through.



ENDIVE CAESAR SALAD

with Boursin® Professional

PREPARATION TIME: **15 MIN.** SERVES: **4**

Main course

INGREDIENTS

- 6 soil-grown endives
- 1 bowl **Boursin® Professional Cuisine** Caesar sauce
- Salt and pepper
- 1 Granny Smith apple
- 20 **Boursin® Professional Frozen Dices Garlic & Fine Herbs**
- A handful of plain croutons
- Wine vinegar or lemon juice

For the sauce:

- 1 hard-boiled egg
- 15 g grated Parmesan cheese
- 200 g **Boursin® Professional Cuisine Garlic & Fine Herbs**
- 1 lemon juice
- Salt and pepper
- 3 drops of Worcestershire sauce
- 4 drops of Tabasco® sauce
- 1 tablespoon red wine vinegar
- 6 anchovies in oil
- 1 clove chopped garlic
- 70 ml grapeseed oil



This autumn salad is quick and easy to make thanks to its sauce combining Boursin® Professional Cuisine with Boursin® cheese bites.

PREPARATION

1. Wash and separate the endive leaves into a salad bowl.
2. Add one large tablespoon of **Boursin® Professional Cuisine** Caesar sauce, salt, pepper and mix well.
3. Wash and chop the apple into thin slices.
4. Finish the salad by sprinkling with **Boursin® Professional Frozen Dices** and a handful of plain croutons. If desired, add a few drops of wine vinegar or lemon juice.

For the sauce:

- Put the hard-boiled egg, grated Parmesan, **Boursin® Professional Cuisine**, lemon, salt, pepper, Worcestershire sauce, Tabasco® sauce, vinegar, anchovy fillets and chopped garlic in a mixing bowl.
- Mix everything.
- Drizzle in grapeseed oil until you have a nice emulsion.
- Season as required.



CAESAR SALAD

with Boursin® Professional

PREPARATION TIME: **15 MIN.** SERVES: **2**

Main course

INGREDIENTS

- 1 romaine lettuce
- 2 hard-boiled eggs
- 8 slices of grilled bacon
- Croutons
- 20 g Parmesan cheese
- 10 **Boursin® Professional Frozen Dices Garlic & Fine Herbs**

For the sauce:

- 1 hard-boiled egg
- 15 g grated Parmesan cheese
- 200 g **Boursin® Professional Cuisine Garlic & Fine Herbs**
- 1 lemon juice
- Salt and pepper
- 3 drops of Worcestershire sauce
- 4 drops of Tabasco® sauce
- 1 tablespoon red wine vinegar
- 6 anchovies in oil
- 1 clove chopped garlic
- 70 ml grapeseed oil



Boursin® Professional brings uniqueness to the Caesar salad thanks to an easy preparation, its originality and taste.

PREPARATION

1. Cut, wash and dry the romaine lettuce.
2. Put the lettuce in a mixing bowl. Season it with **Boursin® Professional Cuisine** Caesar sauce.
3. Arrange the seasoned lettuce leaves in a salad bowl.
4. Add the hard-boiled egg, grilled bacon, croutons and some Parmesan.
5. Finish by sprinkling the **Boursin® Professional Frozen Dices** over the salad.
6. Serve the salad with the Caesar sauce presented separately in a small bowl.

For the sauce:

- Put the hard-boiled egg, grated Parmesan, **Boursin® Professional Cuisine**, lemon, salt, pepper, Worcestershire sauce, Tabasco® sauce, vinegar, anchovy fillets and chopped garlic in a mixing bowl.
- Mix everything.
- Drizzle in grapeseed oil until you have a nice emulsion.
- Season as required.



CHOPPED SALAD

with Boursin® Professional

PREPARATION TIME: **15 MIN.** SERVES: **2**

Main course

INGREDIENTS

- ½ iceberg salad
- ½ avocado
- ½ tomato
- 60 g corn kernels
- 4 round radishes
- 2 Paris mushrooms
- 2 hard-boiled eggs
- Salt and pepper
- Olive oil
- Lemon juice
- 20 **Boursin® Professional Frozen Dices Garlic & Fine Herbs**



The Boursin® Professional Frozen Dices make this salad quick and easy to prepare while harmonizing all the ingredients of the salad.

PREPARATION

1. Slice the iceberg salad and put it in a mixing bowl.
2. Cut the avocado and the tomatoes into pieces. Add them to the mixing bowl, along with the corn.
3. Cut the radishes and Paris mushrooms into strips, then add them to the mix of ingredients.
4. Slice the hard-boiled eggs and add them to the mixing bowl.
5. Season with salt, pepper, olive oil and lemon juice.
6. Finish by sprinkling the **Boursin® Professional Frozen Dices** over the salad.



FOUR-CHEESE PIZZA

with Boursin® Professional, Kiri® Professional and The Laughing Cow® Professional

PREPARATION TIME: **5 MIN.** COOKING TIME: **3-4 MIN.** SERVES: **2**

Main course

INGREDIENTS

- Dough for 2 pizza bases
- 120 g **Boursin® Professional Cuisine Garlic & Fine Herbs**
- 120 g **Boursin® Professional Frozen Dices Garlic & Fine Herbs**
- 120 g **Kiri® Professional Cooking & Spreading 500 g**
- 120 g **The Laughing Cow® Professional Original**
- 2 Paris mushrooms



Using 4 different BEL cheeses on this pizza brings a smile to your guests. A great classic reshaped with a delicious, creamy and tasty result.

PREPARATION

1. Shape the pizza dough into circles with a diameter of 25 cm.
2. Spread **Boursin® Professional Cuisine** on the pizza bases, then distribute **Boursin® Professional Frozen Dices** and add the **Kiri® Professional** and **The Laughing Cow® Professional** on top.
3. Bake in a pizza oven.
4. Remove from the oven and sprinkle with mushroom shavings.



MAC & CHEESE

with The Laughing Cow® Professional

PREPARATION TIME: **15 MIN.** COOKING TIME: **10 MIN.** SERVES: **2**

Main course

INGREDIENTS

- 250 g macaroni
- Salt
- 50 ml liquid cream
- 100 ml boiling water from the macaroni
- 400 g **The Laughing Cow® Professional Original**
- Pepper



The Laughing Cow® Professional gives lightness to this bake and makes it easier to digest when eaten. It is quick to make and resistant to heat.

PREPARATION

1. Boil the macaroni for 7 min in a large amount of salted water. Once cooked, keep part of this water aside and drain the remainder without cooling the pasta.
2. Mix the cream and the water from the macaroni in a baking dish. Add **The Laughing Cow® Professional** and mix until the texture becomes thick and smooth.
3. Add the macaroni to **The Laughing Cow® Professional** cream until each piece of macaroni is covered in the sauce.
4. Butter a gratin dish, then pour the mixture into it and brown it in the oven for 2 to 3 minutes at 200°C.
5. Add a dash of pepper when the mixture is removed from the oven. Serve hot.



SMASH BURGER

with Boursin® Professional

PREPARATION TIME: **15 MIN.** COOKING TIME: **6-8 MIN.** SERVES: **2**

Main course

INGREDIENTS

- 4 lettuce leaves
- 120 g **Boursin® Professional Cuisine Garlic & Fine Herbs**
- 2 hamburger buns
- 1 tomato
- 6 slices of bacon
- 2 pickled cucumbers (gherkins)
- 2 x 150 g minced beef patty
- Olive oil



Practical, light and tasty, Boursin® Professional Cuisine makes a real difference to your menu.

PREPARATION

1. Slice the lettuce leaves into a chiffonade and coat them with **Boursin® Professional Cuisine**.
2. Cut the hamburger buns in half, toast them on the inside and then spread the inside of the top half with **Boursin® Professional Cuisine**.
3. Cut 8 thin slices of tomato.
4. Cook the 6 slices of bacon in the oven for 3 minutes at 220°C or until they are browned. Sponge up any excess fat with kitchen paper.
5. Cut the pickled cucumbers in half lengthwise.
6. **Cooking the steak:** put the balls of minced meat in a lightly oiled pan and then press down on them heavily to obtain a ‘smashed’ patty about 1 cm thick. Cook the patty as desired.
7. **Assembly:** place the lettuce seasoned with **Boursin® Professional Cuisine** on the base of the hamburger bun, add a few slices of tomato, the cooked hamburger patty and the slices of bacon, then the pieces of pickled cucumber. Finish it with the top of the hamburger bun, already spread with **Boursin® Professional Cuisine**.



SPAGHETTI

with Boursin® Professional

PREPARATION TIME: **5 MIN.** COOKING TIME: **9-11 MIN.** SERVES: **2**

Main course

INGREDIENTS

- 230 g spaghetti
- Salt
- 25 ml olive oil
- 65 g **Boursin® Professional Cuisine Garlic & Fine Herbs**
- Pepper

PREPARATION

1. Cook the spaghetti in a large amount of salted water.
2. Put aside some of the boiling water when the spaghetti is cooked.
3. Drain the spaghetti.
4. Pour the olive oil, the **Boursin® Professional Cuisine** and three tablespoons of the boiled water together in a bowl to create a Boursin® emulsion.
5. Add the spaghetti to this mixture. Swirl the spaghetti through until is coated. Arrange it in the centre of the plates.
6. Pour the remainder of the sauce over the spaghetti. Season with a little pepper.



Spaghetti made with Boursin® Professional Cuisine is quick and easy to prepare.



VEGETARIAN CALZONE

with Boursin®

PREPARATION TIME: **15 MIN.** COOKING TIME: **3-4 MIN.** SERVES: **2**

Main course

INGREDIENTS

- 1 green zucchini
- 1 yellow zucchini
- 100 g **Boursin® Dairy-Free Garlic & Fine Herbs**
- 2 handfuls of rocket leaves
- 2 sprigs of fresh oregano
- Dough for 2 pizza bases
- 2 eggs
- Olive oil

PREPARATION

1. Cut the zucchinis using a mandolin. Fry the raw zucchinis in a hot pan.
2. Mix the sautéed zucchinis with the **Boursin® Dairy-Free**, rocket and oregano leaves in a mixing bowl.
3. Roll out the pizza dough in a circle with a diameter of 25 cm.
4. Add the toppings to one half of each base, breaking the eggs over the middle of the pizza, brushing the folds and folding one half of the base over to close the dough and create a calzone.
5. Drizzle olive oil on the dough and add a spoonful of **Boursin® Dairy-Free** to the middle of the calzone dough.
6. Bake in a pizza oven.



Boursin® Dairy-Free provides an excellent twist to the classic calzone. Speedy preparation and taste guaranteed!



VEGGIE BURGER

with Nurishh®

PREPARATION TIME: **20 MIN.** COOKING TIME: **10 MIN.** SERVES: **2**

Main course

INGREDIENTS

- 1 eggplant
- 2 hamburger buns
- 1 tomato
- 4 slices **Nurishh® Plant-Based Cheddar Flavour**
- 4 sprigs of chervil
- 4 sprigs of parsley
- Pickled cucumbers (gherkins)



The use of Nurishh® Plant-Based Cheddar Flavour offers an ideal alternative for one of the most trendy dishes of the moment.

PREPARATION

1. Cook the entire eggplant in the oven for 10 minutes at 220°C. Make sure to prick it a few times so it won't explode while cooking. After removing it from the oven, let the eggplant cool down to room temperature, then gently peel it without damaging the flesh.
2. Cut the hamburger buns in two horizontally and toast them on the inside.
3. Cut the eggplant flesh into slices (1 cm thick). Put these slices on the base half of the cut hamburger buns.
4. Add a few thin slices of tomato.
5. Top with the slices **Nurishh® Cheddar Flavour** and then put in the oven for 1 minute at 220°C to melt the cheese.
6. Remove the hamburger from the oven, sprinkle with a mix of chopped herbs and decorate with the pickled cucumbers.
7. Put the top of the bun back in place.



BUCATINI TONNATO

with Kiri® Professionnal

PREPARATION TIME: **10 MIN.** COOKING TIME: **7 MIN.** SERVES: **2**

Main course

INGREDIENTS

- 240 g bucatini pasta
- 240 g **Kiri® Professional Cooking & Spreading 500 g** Tonnato sauce
- Salt
- 20 coloured cherry tomatoes
- Olive oil
- A few pieces of canned tuna
- 6 sprigs of fresh chives

For the sauce:

- 280 ml olive oil
- 120 ml white balsamic vinegar
- 400 g **Kiri® Professionnal**
- 460 g canned tuna
- 2 tablespoons water
- 1 lemon juice



The tonnato sauce with Kiri® Professionnal gives a nice texture, perfect consistency and avoids separation. It makes this bucatini fresh, light and quick to prepare. Using Kiri® allows a longer shelf life than another cream-based version.

PREPARATION

1. **Cooking the bucatini:** Boil the bucatini in a large pot of salted water for 7 minutes. Check if it's cooked properly, then drain. Rinse with cold water without completely cooling it off.
2. **Presentation:** Spread 2 tablespoons of the tuna sauce with **Kiri® Professionnal** in the bottom of a deep dish. Cut the cherry tomatoes in half and sprinkle them over the sauce.
3. Season the well-drained bucatini with the tuna sauce with **Kiri® Professionnal** in a mixing bowl, then swirl to make sure the pasta pieces are properly covered.
4. Present the bucatini in the deep dish on top of the tomatoes.
5. Add a drizzle of olive oil, a few pieces of tuna, and chopped chives.

For the sauce:

- Combine the olive oil, the white balsamic vinegar, the **Kiri® Professionnal**, the canned tuna, the water and the lemon juice in a blender or suitable mixing bowl.
- Blend them together into a smooth,creamy preparation (with the texture of mayonnaise).
- Season as required.



ZUCCHINI VEGGIE BURGER

with The Laughing Cow® Professional

PREPARATION TIME: **20 MIN.** COOKING TIME: **10 MIN.** SERVES: **2**

Main course

INGREDIENTS

For the zucchini patties:

- 2 zucchini
- 150 g flour
- 2 eggs
- A few sprigs of mint
- 1 clove fresh garlic
- Pepper and salt
- Olive oil

For the burger:

- 2 burger buns
- 4 slices **The Laughing Cow® Professional Toastinette® Cheddar**
- 1 tomato
- 2 zucchini patties
- Pickled cucumbers (gherkins)
- 2 lettuce leaves



The mild and creamy flavor of The Laughing Cow® Professional Toastinette® complements the earthy and slightly sweet taste of zucchini. This combination adds depth and richness to the overall flavor profile of the veggie burger.

PREPARATION

1. Clean, peel and grate the zucchini. Place in a colander, sprinkle with salt and allow to sweat for 1 hour. Then, rinse well and dry with a cloth, squeezing very tightly. Place in a round-bottom mixing bowl.
2. Add the flour, eggs, mint, chopped garlic, pepper and salt. Mix well to form a paste.
3. Heat olive oil in a frying pan. Once the oil is hot, drop in spoonfuls (1 tablespoon) of the mixture.
4. Press the spoonfuls down and brown for 3 minutes, then turn over regularly until the patties are golden brown. Set aside.
5. Cut the buns in half and toast the inner side.
6. Place 1 slice of **The Laughing Cow® Professional Toastinette®** on each bun (crown and base) and toast in the oven for 1 minute at 220°C to melt the cheese slices.
7. Remove from the oven, add a thin slice of tomato, then top with the zucchini patty and garnish with pickles and a good-sized leaf of lettuce.





PROVENCAL TOMATOES

with Boursin® Professional

PREPARATION TIME: **10 MIN.** COOKING TIME: **55 MIN.** SERVES: **4**

Garnish

INGREDIENTS

- 4 whole vine tomatoes
- Salt
- Olive oil
- 150 g **Boursin® Professional Cuisine Garlic & Fine Herbs**
- 40 g breadcrumbs
- Pepper



Boursin® Professional Cuisine adds a touch of delicacy to this traditional dish that will appeal to youngsters and adults alike. Thanks to its texture and resistance to heat, Boursin® will not melt during cooking.

PREPARATION

1. Wash the tomatoes, cut them in half, remove the seeds and the stems, and season with salt and olive oil.
2. Cook them in the oven for 45 minutes at 150°C.
3. Spread **Boursin® Professional Cuisine** on the tomatoes.
4. Sprinkle the breadcrumbs and drizzle a little olive oil on top.
5. Put the tomatoes in the oven for 5 minutes at 150°C.
6. Remove from the oven. Season with some pepper.



POTATO PUREE

with Boursin® Professional

FRESH PUREE PREPARATION TIME: **10 MIN.** COOKING TIME: **25 MIN.** SERVES: **4**

POTATO PULP PREPARATION TIME: **5 MIN.** COOKING TIME: **8-10 MIN.** SERVES: **4**

Garnish

INGREDIENTS

For fresh potato puree:

- 300 g fresh potatoes
- 120 ml boiling water
- 2 g salt
- 210 g **Boursin® Professional Cuisine Garlic & Fine Herbs**

With potato pulp:

- 300 g potato pulp
- 12 cl milk
- 2 g salt
- 210 g **Boursin® Professional Cuisine Garlic & Fine Herbs**



Light, tasty and original, this Boursin® Professional Cuisine mashed potato contains less fat than a traditional mashed potato. Unparalled in taste and extremely delicious.

PREPARATION

For fresh potato puree:

1. Mix the potatoes and the boiling water in a baking dish.
2. Add the salt and the **Boursin® Professional Cuisine** to the puree mixture.
3. Whip until it has a smooth texture.
4. Season as required.

With potato pulp:

1. Mix the potato pulp and the milk in a baking dish.
2. Add the salt and the **Boursin® Professional Cuisine** to the puree mixture.
3. Whip until it has a smooth texture.
4. Season as required.

SAUCES

- THE -
"BEL" CUISINE



LEMON CILANTRO CONDIMENT

with Kiri® Professional

Sauce

PREPARATION TIME: **5 MIN.** FOR 1 BOWL OF SAUCE

INGREDIENTS

- 1 bunch of cilantro
- ¼ lime juice
- 1 pinch of salt
- 80 g **Kiri® Professional Bloc 1 kg**



A condiment that is both smooth and delicious thanks to the perfect texture of Kiri® Professional.

PREPARATION

1. Wash the cilantro and mix with the lime juice and salt.
2. Add half of the **Kiri® Professional** and mix again.
3. Pour in the rest of the **Kiri® Professional** and mix for 1 minute to emulsify completely.
4. Adjust the seasoning if necessary.



NEW

AIOLI SAUCE

with Kiri® Professional

PREPARATION TIME: **5 MIN.** FOR 1 BOWL OF SAUCE

Sauce

INGREDIENTS

- 2 cloves fresh garlic
- 100 g **Kiri® Professional Bloc 1 kg**
- ½ lemon juice
- Freshly ground pepper
- Salt
- 25 cl olive oil

PREPARATION

1. Peel the garlic cloves, remove the germ and crush finely.
2. Add the crushed garlic, **Kiri® Professional** and lemon juice to a round-bottom mixing bowl. Season with pepper and salt.
3. Emulsify the sauce with olive oil. Taste and check the seasoning.



Kiri® Professional gives a natural velvety appearance to the Aioli sauce without adding fat or salt, for a healthy recipe that is a cinch to make.



DESSERTS

- THE -

"BEL" CUISINE



VANILLA WHIPPED CREAM

with Kiri® Professional

PREPARATION TIME: **10 MIN.** SERVES: **6**

Dessert

INGREDIENTS

- 2 vanilla beans
- 50 cl fresh cream
- 50 g **Kiri® Professional Bloc 1 kg**
- 50 g caster sugar

PREPARATION

1. Split the vanilla beans lengthwise, then scrape them with the tip of a knife to release the seeds. This can be done the day before, allowing the scraped beans to infuse in the cream overnight. Remove the beans from the cream.
2. Mix all the ingredients and whip using an electric mixer. The cream must be lightly whipped.



Kiri® Professional makes the vanilla cream fluffy while maintaining its structure.



DIPLOMAT CREAM

with Kiri® Professional

PREPARATION TIME: **15 MIN.** COOLDOWN TIME: **25 MIN.** SERVES: **6**

Dessert

INGREDIENTS

- 1,5 gelatine sheets
- 25 cl whole milk
- 2 egg yolks
- 80 g caster sugar
- 20 g cornstarch
- 500 g **Kiri® Professional Bloc 1 kg**

PREPARATION

1. Soak the gelatine sheets in ice water, then squeeze out.
2. Mix the milk, egg yolks, sugar and cornstarch in a saucepan without heating.
3. Then bring to a boil, stirring vigorously with a whisk to obtain the texture of a custard.
4. Add the gelatine and mix well. Transfer to a container and cover with plastic wrap touching the custard directly. The plastic wrap placed directly on the surface will protect the preparation and prevent a skin from forming on the cream.
5. Chill the custard in the refrigerator to cool once boiled.
6. When the custard reaches 37°C, whisk vigorously and add the **Kiri® Professional.**
7. Chill for 30 minutes in the refrigerator, then transfer the cream to a piping bag fitted with a round tip for filling cakes.



Kiri® Professional is a substitute for cream and adds a unique taste to diplomat cream, making it smoother than a classic diplomat cream.



WHIPPED CREAM

with Kiri® Professional

PREPARATION TIME: **15 MIN.** SERVES: **10**

Dessert

INGREDIENTS

- 2,5 gelatine sheets
- 40 cl milk
- 70 g caster sugar
- 100 g **Kiri® Professional Bloc 1 kg**
- 2 gas cartridges

PREPARATION

1. Soak the gelatine sheets in a bowl of ice water for a few minutes, then drain.
2. Bring the milk and sugar to a boil.
3. Add the **Kiri® Professional** and mix until smooth.
4. Add the gelatine sheets, then whisk and chill to stiffen in the refrigerator.
5. Pour into a culinary siphon with 2 gas cartridges.
6. The preparation can now be used.



Kiri® Professional makes whipped cream more flexible and adds a unique taste.



MATCHA CHOCOLATE CHUNK COOKIES

with Kiri® Professional

PREPARATION TIME: **10 MIN.** COOKING TIME: **8 MIN.** SERVES: **30**

Dessert

INGREDIENTS

- 215 g **Kiri® Professional Bloc 1 kg**
- 170 g caster sugar
- 2 egg yolks
- 2 egg whites
- 8 g Matcha powder
- 365 g flour
- ½ packet (5,5 g) baking powder
- 215 g granulated brown sugar
- 375 g dark chocolate

PREPARATION

1. Preheat the oven to 150°C (oven setting 5).
2. Mix the **Kiri® Professional**, sugar, egg yolks, egg whites and Matcha powder until smooth.
3. Add the flour, baking powder and granulated brown sugar. At the end, add the chocolate that was previously broken with a knife into chips.
4. Using an ice cream scoop, scoop out portions of the dough and place them on a Teflon® baking sheet.
5. Bake for 8 min.



With its unique taste, Kiri® Professional goes perfectly with Matcha powder and makes the cookie dough light and fluffy.



CHEESECAKE ICE CREAM SUNDAE

with Kiri® Professional

PREPARATION TIME: **15 MIN.** COOLDOWN TIME: **12 HOURS IN THE FRIDGE** SERVES: **6**

Dessert

INGREDIENTS

- 2 egg yolks
- 170 g caster sugar
- 50 cl whole or semi-skimmed milk
- 100 g **Kiri® Professional Bloc 1 kg**



Kiri® Professional makes the preparation more stable and heightens its taste as a replacement for standard cream cheese.

PREPARATION

1. In a bowl, whisk the egg yolks with the sugar.
2. In a saucepan, heat the milk to a boil and add to the egg-sugar mixture.
3. Pour the mixture back into the saucepan.
4. Heat over low heat (do not boil), stirring constantly with a wooden spoon, until the foam from the cream disappears.
5. Remove the cream from the heat and pour it over the **Kiri® Professional** in a bowl.
6. Mix. Allow to cool. You can use a Bamix® hand blender to obtain a very smooth preparation.
7. Churn in an ice cream maker until the ice cream is frozen. Set aside in the freezer.



CRÈME BRÛLÉE

with Kiri® Professional

PREPARATION TIME: **10 MIN.** COOKING TIME: **1 HOUR** COOLDOWN TIME: **45 MIN.** SERVES: **6**

Dessert

INGREDIENTS

- 4 vanilla beans
- 500 ml milk
- 500 g **Kiri® Professional Bloc 1 kg**
- 8 egg yolks
- 150 g caster sugar
- 30 g granulated brown sugar



Kiri® Professional adds consistency to this preparation, making the crème brûlée deliciouswithout adding additional fat.

PREPARATION

1. Preheat the oven to 90°C (oven setting 3).
2. Split the vanilla beans lengthwise, then scrape them with the tip of a knife to release the seeds.
3. In a saucepan, heat the milk to a boil together with the vanilla beans and seeds.
4. In a mixing bowl, blanch the yolks with the sugar, then add the milk and **Kiri® Professional**. Cook until the mixture thickens.
5. Remove the vanilla beans and pour the mixture into ramekins.
6. Bake for 1 hour, then allow to cool.
7. Before serving, sprinkle granulated brown sugar on top of the crème brûlée and use a blowtorch to caramelize the sugar.



PISTACHIO MACARONS

with Kiri® Professional

PREPARATION TIME: **30 MIN.** COOKING TIME: **12 MIN.** COOLDOWN TIME: **1 HOUR** SERVES: **20**

Dessert

INGREDIENTS

For the pistachio filling:

- 25 cl milk
- 25 cl fresh cream
- 4 egg yolks
- 300 g **Kiri® Professional Bloc 1 kg**
- 80 g pistachio paste

For the macaron shells:

- 200 g pistachio powder
- 200 g icing sugar
- 10 g vanilla powder
- 5 egg whites

For the syrup:

- 200 g caster sugar
- 7,5 cl water



Kiri® Professional gives the cream a fresh, unique taste and adds consistency to the macaron.

PREPARATION

1. **Prepare the filling:** bring the milk and cream to a boil. Then stir in the egg yolks and cook until it forms a custard. Pour the hot mixture over the **Kiri® Professional** and pistachio paste in a mixing bowl. Mix and allow to cool before chilling in the refrigerator until firm.
2. Preheat the oven to 170°C (oven setting 5-6).
3. **Prepare the macaron shells:** mix the pistachio powder and icing sugar to obtain a fine powder. Add the vanilla powder. Set aside.
4. **Prepare the syrup:** put the caster sugar in a saucepan, add 7,5 cl water and heat to 120°C.
5. **Assembly:** divide the egg whites in two equal parts. Beat one half until stiff and then gradually add the syrup, whisking constantly to obtain an Italian meringue.
6. Add the remaining whites to the pistachio powder-icing sugar mixture and mix to form a homogeneous paste. Then fold into the Italian meringue.
7. Pipe balls of dough onto a silicone mat using a piping bag and bake for 12 minutes in the oven.
8. Assemble the meringues in pairs with filling in the centre.



LEMON MERINGUE PIE

with Kiri® Professional

PREPARATION TIME: **35 MIN.** COOKING TIME: **25 MIN.** COOLDOWN TIME: **1 HOUR** SERVES: **4**

Dessert

INGREDIENTS

- 1 cooked pie crust (sweet almond shortcrust)

For the lemon cream filling:

- 1 whole egg
- 1 egg yolk
- 75 g icing sugar
- 10 cl lemon juice
- 50 g **Kiri® Professional Bloc 1 kg**

For the topping:

- 1 lime zest



Kiri® Professional makes the meringue fluffier and adds a slightly salty taste that is the perfect complement to the acidity of the lemon.

PREPARATION

1. Preheat the oven to 110°C (oven setting 3-4).
2. **Prepare the lemon custard filling:** whisk together the whole egg and egg yolk, icing sugar and **Kiri® Professional** and. In a saucepan, heat the lemon juice, and then pour in the previous mixture.
3. Pour the custard filling mixture into the pie crust, then bake for approximately 20 to 30 minutes until firm (check by lightly shaking the pie). Once out of the oven, set the pie on a rack.
4. Keep in the refrigerator.
5. Sprinkle with lime zest when serving.



VANILLA GENOISE CAKE

with Kiri® Professional

PREPARATION TIME: **40 MIN.** COOKING TIME: **25 MIN.** COOLDOWN TIME: **1 H 25** SERVES: **8**

Dessert

INGREDIENTS

For the genoise cake:

- 4 eggs
- 125 g sugar
- 1 pinch of salt
- 5 g vanilla extract
- 140 g flour

For the vanilla diplomat cream:

- 1,5 gelatine sheets
- 25 cl whole milk
- 2 egg yolks
- 80 g caster sugar
- 5 g vanilla extract
- 15 cl lemon juice
- 20 g cornstarch
- 500 g **Kiri® Professional Bloc 1 kg**
- 1 large vanilla bean

For the meringue:

- 4 egg whites
- 215 g sugar



Kiri® Professional adds structure and incredible richness to this majestic cake.



PREPARATION

Genoise cake:

1. Preheat the oven to 160°C (oven setting 5), with convection fan.
2. In the mixer bowl, blend the following at maximum speed for 7 minutes: 4 whole eggs, 125 g sugar, a good pinch of salt and vanilla flavouring (quantity added depending on type of flavouring used). Meanwhile, sift 140 g flour.
3. Once the mixture has blanched sufficiently, add the flour and gently fold in with a spatula, lifting the dough so as not to break the air bubbles. Fold in until the mixture is homogeneous. Pour the dough into a round 20 cm diameter stainless steel cake pan.
4. Bake for around 25 minutes at 160°C with the convection fan.
5. Turn the cake out of the pan and cool on a rack for at least 30 minutes.
6. Once the round cake layer is completely cooled, first cut a very thin layer or the crust off the top. Discard.
7. Next, cut two discs out of the round cake.

Vanilla diplomat cream:

1. Soak the gelatine in very cold water then squeeze it out.
2. Mix the milk, egg yolks, sugar, vanilla flavouring (quantity added depending on type of flavouring used) and cornstarch in a saucepan away from heat. Then bring to a boil, stirring vigorously with a whisk to obtain the texture of a custard. Add the gelatine and mix well. Transfer to a container and cover with plastic wrap touching the custard directly to avoid formation of a skin. Chill the custard in the refrigerator to a temperature of 37°C.
3. When the custard reaches 37°C, whisk vigorously and add the **Kiri® Professional**.
4. Chill for 30 minutes in the refrigerator, then transfer the cream to a piping bag fitted with a round tip.
5. Divide the cream into 3 equal parts, and spread each between the genoise cake layers.

Meringue:

1. Pour the 4 egg whites, sugar and vanilla flavouring (quantity added depending on type of flavouring used) into the mixer bowl. Whisk at maximum speed to obtain a shiny meringue. At the end, add 3 cl lemon juice and whisk a little more.
2. Cover the cake with the meringue, and spread it using an icing scraper.
3. Once the sides are well covered, pour the remaining icing on top and brown the meringue with a blowtorch.



NEW

RASPBERRY & VERBENA MILLEFEUILLE

with Kiri® Professional

PREPARATION TIME: **15 MIN.** COOKING TIME: **20 MIN.** COOLDOWN TIME: **25 MIN** SERVES: **8**

Dessert

INGREDIENTS

For the assembly:

- 300 g puff pastry
- 500 g diplomat cream with **Kiri® Professional Bloc 1 kg**
- 60 g icing sugar
- 500 g raspberries
- 1 bunch of fresh verbena

For the diplomat cream:

- 1,5 gelatine sheets
- 25 cl whole milk
- 2 egg yolks
- 80 g caster sugar
- 20 g cornstarch
- 500 g **Kiri® Professional Bloc 1 kg**



Kiri® Professional replaces the cream and gives the diplomat cream a unique taste and greater consistency than a classic cream. The consistency also allows this dessert to hold together when cut.

PREPARATION

1. Preheat the oven to 160°C (oven setting 5-6).
2. Roll out the puff pastry to a thickness of 3 millimetres on a baking tray lined with baking paper. Bake for 15 to 20 minutes.
3. Remove the tray from the oven and lower the temperature to 140°C (oven setting 4-5).
4. Sprinkle the puff pastry (cooked puff pastry) with icing sugar and bake for around 20 minutes.
5. Remove from the oven, slide the puff pastry onto a rack and cut while still hot into three strips of the same size using a serrated knife.
6. Soak the gelatine sheets in ice water then squeeze out.
7. Mix the milk, egg yolks, sugar and cornstarch in a saucepan without heating.
8. Then bring to a boil, stirring vigorously with a whisk to obtain the texture of a custard.
9. Add the gelatine and mix well. Transfer to a container and cover with plastic wrap touching the custard directly. (The plastic wrap placed directly on the surface will protect the preparation and prevent a skin from forming on the cream)
10. Chill the custard in the refrigerator to cool once boiled.
11. When the custard reaches 37°C, whisk vigorously and add the **Kiri® Professional**.
12. Chill for 30 minutes in the refrigerator, then transfer the cream to a piping bag fitted with a round tip for assembly and decoration of the cake.
13. Place the first strip of puff pastry on a rack and use a piping bag fitted with round tip to cover with diplomat cream with **Kiri® Professional**. Spread with raspberries and finely chopped verbena, equalling 15 to 20 leaves depending on the size of the leaves.
14. Place the second strip of puff pastry on the cream and cover again with diplomat cream. Continue as described above. Gently even out the thickness of the diplomat cream by lightly pressing on the millefeuille.
15. Sprinkle the millefeuille with icing sugar, trim (cut the ends with a bread knife for a cleaner result) and arrange on a long serving dish.





MATCHA TIRAMISU

with Kiri® Professional

PREPARATION TIME: **10 MIN.** COOLDOWN TIME: **12 HOURS** SERVES: **8**

Dessert

INGREDIENTS

- 500 g **Kiri® Professional Bloc 1 kg**
- 500 g fresh cream
- 5 eggs
- 150 g caster sugar
- Pavesini cookies (Italian ladyfingers for tiramisu) or spoon biscuits: enough for 2 layers (24 cookies)
- 5 g Matcha powder (dissolve in 350 cl of water at 80°C to make Matcha tea)
- 40 g Matcha powder for decoration

PREPARATION

1. The day before, mix the **Kiri® Professional**, fresh cream, eggs and sugar using an electric mixer. Emulsify until it reaches the ribbon stage.
2. Dip the Pavesini ladyfinger cookies in the Matcha tea, then spread in a layer in the bottom of a baking dish.
3. Cover the biscuits with a layer of tiramisu mixture. Then repeat, alternating cookies and cream and finishing with a layer of tiramisu cream.
4. Chill in the refrigerator for 12 hours.
5. Sprinkle with Matcha powder before serving.



Kiri® Professional gives a unique, delicate taste to the tiramisu as a replacement for mascarpone.





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for all for good