



## PASTRY COMPETITION

### Additional information

<b>AVAILABLE EQUIPMENT</b>		
Pans		
Inox / stainless steel bowl		
Mixin bowls in various sizes		
Heavy-duty baking sheets		
Cooling racks		
Silicone baking mats		
Bakery paper		
Range of baking moulds and rings		
Conical strainer		
Strainer		
Fine-mesh sieves / floursieves		
Roller docker		
Rolling pins		
Fine-wire balloon whisks		
Digital scales		
Digital thermometer		
Sugar thermometer		
Measuring jug		
Fine grater		
Lemon squeezer		
Skimmer		
Inox rings		
Small glasses		
Ice-cream scoop		
Hot gun with gas		
Ovens		
Refrigerators		
Freezers		
Ice cream turbine		
Micro wave device		
Gas fires / electrical		
Bain marie		



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5<sup>th</sup> – 10<sup>th</sup> October 2015  
Cervia, Italy



<b>INGREDIENTS LIST</b>		
Flour		
Granulated sugar		
Icing sugar		
Glucose		
Butter		
Eggs		
Milk		
Ice-cream base mix *		
Whipping cream 35%		
Natural yoghurt		
Mascarpone		
Potatoes starch		
Corn starch		
Custard powder		
Chocolate couverture: dark, white & milk		
Cacao butter		
Hazelnuts paste		
Pears		
Apples		
Oranges		
Lemon		
Rasberries		
Strawberries		
Blueberries		
Blackberries		
Kiwis		
Mangos		
Grapefruit		
Mandarines		
Pineapple		
Bananas		
Colours: red / green / yellow		
Baking powder / soda powder		
Apricot gel / natural gel		
Frozen strawberries puree		
Frozen raspberries puree		
Frozen mixed exotic fruit puree		
Fresh mint		
Ice cubes		
Natural gel for fruit		
Honey		
Vegetable oil		
Instant coffee		
Fresh yeast		



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Raisins		
Gelatine lives		
Cinnamon		
Salt		
Pepper		
Vanilla		
Almond powder		
Almond blanched		
Walnuts		
Hazelnuts		
Puff pastry		
Apricot jam		
Raspberry jam		

\* ice-cream base mix: 430 gr milk, 60 gr milk powder, 125 gr sugar, 30 gr dextrose, 5 gr stabilizer, 350 gr fresh cream (35%). Will be prepared the day before.