



# GELATO

FHA RECIPES | DISHES BY JASON TAN

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## SMOKED VANILLA

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A new spin on gelato with just a kiss of smoke and voilà!

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## PRICKLY PEAR & YOGURT

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This might be the next superfood but here we serve it chilled

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## CHESTNUT COGNAC

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Saving space for that after-dinner digestif? Here's a perfect solution



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# SMOKED VANILLA

#1

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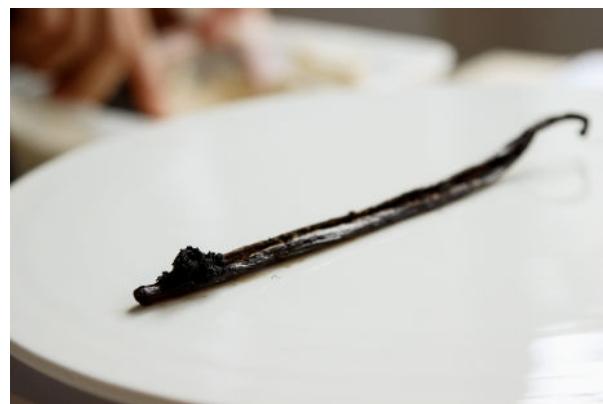
1200g	<b>Elle &amp; Vire UHT Milk</b>
362g	<b>Elle &amp; Vire Excellence Whipping Cream</b>
65g	Skim Milk Powder
252g	<b>La Perruche Cassonade</b>
38g	<b>Louis Francois Glucose Powder</b>
76g	<b>Louis Francois Dextrose Powder</b>
6g	<b>Fabbri Neutro SP</b>
2g	Salt
5g	<b>Sosa Smoke Powder</b>
2nos	<b>Norohy Vanilla Bean</b>



**As needed**

Apple Wood Chips

Smoke Gun



**1** Cold smoke the milk for 40 minutes.

**2** Mix all the dry ingredients well.  
Add to the milk and cream.

**3** Pasteurize the mix at 82°C and cool immediately.

**4** Allow to age overnight before churning.

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# COOKIES & CREAM

#2

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## Vanilla Gelato

1200g	<b>Elle &amp; Vire UHT Milk</b>
362g	<b>Elle &amp; Vire Excellence Whipping Cream</b>
65g	Skim Milk Powder
252g	<b>La Perruche Cassonade</b>
38g	<b>Louis Francois Glucose Powder</b>
76g	<b>Louis Francois Dextrose Powder</b>
6g	<b>Fabbri Neutro SP</b>
2g	Salt
2nos	<b>Norohy Vanilla Bean</b>

## Valrhona Chocolate Cookies

480g	<b>Elle &amp; Vire Unsalted Butter</b>
215g	<b>Natural Dark Muscavado Sugar</b>
215g	<b>La Perruche Cassonade</b>
390g	Sugar
265g	Whole Eggs
345g	Cornstarch
525g	Plain Flour
12g	Salt
9g	Baking Powder
90g	<b>Valrhona Cocoa Powder</b>
525g	<b>Valrhona Guanaja 70%</b>



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- 1** Cream butter with sugars.
- 2** Add the eggs followed by the dry ingredients.
- 3** Fold in the Guanaja processed in a robocoup into small pieces.
- 4** Portion to 45g pieces and bake at 180°C for 12 minutes.



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# PRICKLY PEAR & YOGHURT

#3

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610g	<b>Elle &amp; Vire UHT Milk</b>
275g	<b>Elle &amp; Vire Excellence Whipping Cream</b>
121g	Skim Milk Powder
187g	Sucrose
98g	<b>Louis Francois Glucose Powder</b>
6g	<b>Fabbri Neutro SP</b>
70g	<b>Fabbri Yog30</b>
600g	<b>Capfruit Prickly Pear Puree</b>



- 1** Mix all the dry ingredients well except for the Fabbri Yog30. Add to the milk and cream.
- 2** Pasteurize the mix at 82°C and cool immediately.
- 3** Once cool, blend in the puree and Fabbri Yog30.
- 4** Allow to age overnight before churning.



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# PISTACHIO

#4

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1362g	<b>Elle &amp; Vire UHT Milk</b>
69g	Skim Milk Powder
208g	Sucrose
73g	<b>Louis Francois Glucose Powder</b>
73g	<b>Louis Francois Dextrose Powder</b>
6g	<b>Fabbri Neutro SP</b>
6g	Salt
200g	<b>Fabbri Pistachio Puro</b>

**1** Mix all the dry ingredients well except for the Fabbri Yog30. Add to the milk and cream.

**2** Pasteurize the mix at 82°C and cool immediately.

**3** Once cool, blend in blend in the pure pistachio paste.

**4** Allow to age overnight before churning.



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# CHESTNUT COGNAC

#4

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901g	<b>Elle &amp; Vire UHT Milk</b>
116g	<b>Elle &amp; Vire Excellence Whipping Cream</b>
115g	Skim Milk Powder
24g	Sucrose
6g	<b>Louis Francois Glucose Powder</b>
12g	<b>Louis Francois Dextrose Powder</b>
18g	<b>Sosa Trehalose</b>
2g	Salt
700g	<b>Sabaton Chestnut Paste</b>
100g	<b>Massenez Pear Cognac</b>
200g	<b>Sabaton Candied Chestnut</b>



- 1** Mix all the dry ingredients well.  
Add to the milk and cream.
- 2** Pasteurize the mix at 82°C and blend in the chestnut paste.
- 3** Allow to cool completely before blending in the cognac.
- 4** Allow to age overnight before churning.
- 5** Fold in the chopped candied chestnut after churning.

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# VALRHONA P125 & GHANA GROUND CHOCOLATE

#5

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1387g	<b>Elle &amp; Vire UHT Milk</b>
77g	Skim Milk Powder
224g	Sucrose
34g	<b>Louis Francois Glucose Powder</b>
67g	<b>Louis Francois Dextrose Powder</b>
6g	<b>Fabbri Neutro SP</b>
2g	Salt
200g	<b>Valrhona P125</b>
200g	<b>Valrhona Ghana Ground Chocolate 68%</b>

**1** Mix all the dry ingredients well.  
Add to the milk and cream.

**2** Pasteurize the mix at 82°C and pour over the P125 chocolate.

**3** Blend well and cool down immediately.

**4** Allow to age overnight before churning.

**5** Fold in the ground Ghana chocolate after churning.



