

NEW | NAME **LOUNGE • INSERT FOR LOUNGE** | REF **FX-01530 • FP-01430**



Description

To achieve excellence in pastry, you need innovative recipes and perfectly adapted tools, that suit your specific needs. That's the reason why Flexipan® offers you these two modern and so stylish new moulds.

Product advantages of the Flexipan® Inspiration range

- 100% silicone
- Can be used for baking (+ 464°F) and freezing (-104°F)
- High-performance solution for both straight-edged and complex shapes
- Easy pan release
- Ideal for artisanal and semi-industrial production
- Superior pan durability

Product advantages of the Flexipan® Origine range

- Unique glass fiber fabric texture for superior durability
- Unique silicone specially formulated by our Chemistry Department for the baking and pastry industry
- Non-stick for perfect, clean pan release
- Even baking and colour
- High life expectancy up to 3,000 baking cycles
- Can be used for baking and freezing, for both sweet and savoury recipes

Size of the Lounge mould (FX-01530)

Length	23.22"
Width	15.35"
Tray	16x24
Number of indents	28 (7x4)

Size of the Lounge indent (FX-01530)

Length	5.11"
Width	1.18"
Depth	0.98"
Volume	3.11 oz

Size of the Lounge insert mould (FP-01430)

Length	23.22"
Width	15.35"
Tray	16x24
Number of indents	36 (9x4)

Size of the Lounge insert indent (FP-01430)

Length	4.72"
Width	0.78"
Depth	0.51"
Volume	0.98 oz

These products may also interest you!



Finger mould
FX-02112



Triangle mould
FP-01785



3D Sphere mould
FX-03010

Interested in our products? Please contact our sales team:
orders-usa@sasa-demarle.com | 609-395-0219



Milk chocolate brownie

Butter	300 g
Sugar	160 g
Turbinado sugar	180 g
Eggs	270 g
Flour	140 g
Salt	2 g
Milk chocolate 40%	240 g



Chocolate cremeux

Whole milk	280 g
Heavy cream	320 g
Vanilla bean	4
Glucose	60 g
Dark chocolate 72%	720 g
Gelatin mass	20g

Milk chocolate brownie

- In a mixer using the paddle, cream butter and sugar.
- Incorporate the tempered eggs.
- Incorporate the sifted flour and salt.
- Incorporate the melted milk chocolate (113°F) and mix well.
- Bake at 320°F for 25-30 mn.

Chocolate cremeux

- In a pan, boil milk, heavy cream, glucose and vanilla bean and let infuse.
- Pour over the chocolate and gelatin mass.
- Mix and pipe into the Flexipan® Inspiration mould Lounge.

Soft caramel

Sugar	320 g
Heavy cream	320 g
Vanilla beans (each)	2
Butter (higher fat)	250 g
Salt	1 g

Soft caramel

- Boil the heavy cream with the scrapped vanilla beans and let infused while making the caramel.
- In a saucepan, caramelize the sugar to a dark caramel.
- Deglaze the caramel with the warm infused vanilla cream.
- Cook again at 226°F.
- Let it cool down to 140°F.
- Add the butter and burr mix until smooth.
- Add the salt last and burr mix.

Milk chocolate glaze

Milk chocolate 36%	750 g
Colza oil or rapeseed oil	250 g

Milk chocolate glaze

- Melt the chocolate at 104°F and mix in the oil.

Assembly and finishing

- Cut the milk chocolate brownie in the shape of the Lounge mould.
- Pipe the soft caramel in the insert Lounge mould and freeze.
- Pipe the chocolate cremeux in the Lounge mould.
- Insert the insert of soft caramel onto the chocolate cremeux.
- Insert the milk chocolate brownie.
- Freeze.
- Unmold the chocolate cremeux.
- Using the round tip, pipe a nice and steady caramel log.
- Immediately place caramelized peanuts on it.
- Freeze.
- Glaze the Lounge petit gateaux with the milk chocolate glaze.
- Decorate.



Vincent PILON

With more than 20 years of experience in some of the most prominent confectionary kitchens in the world, Executive Pastry Chef for The Cosmopolitan of Las Vegas and Master Chocolatier Vincent Pilon, has carved his niche in the United States pastry scene. He was also named one of the "Ten Best Pastry Chefs in America" by Pastry Art & Design Magazine in 2007 and 2008, and now judges pastry competitions across the U.S.