

FLEXIPAN® INSPIRATION

NEW | NAME **3D RING • 3D RING INSERT** | REF **FX-01499 • FX-01498**



Description

Flexipan® is the perfect partner thanks to its premium materials, high-quality French manufacturing and, of course, the thought-out design of its moulds.

This 3D Ring mould and its insert will allow you to create perfect sweet or savory recipes, to achieve excellence!

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

Size of the 3D Ring mould (FX-01499)

Length	23.22"
Width	15.35"
Tray	16x24
Number of indents	24 (6x4)

Size of the 3D Ring indent (FX-01499)

Depth	0.98"
Volume	3.04 oz
Diameter	2.99"

Size of the 3D Ring insert mould (FX-01498)

Length	23.22"
Width	15.35"
Tray	16x24
Number of indents	24 (6x4)

Size of the 3D Ring insert indent (FX-01498)

Depth	0.35"
Volume	0.37 oz
Diameter	2.40"

These products may also interest you!



3D Sphere mould
FX-03010



Lemon mould
FP-01529



Finger mould
FX-02112

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



Raspberry cream

Raspberry puree	300 g
Eggs	150 g
Sugar	60 g
Gelatin mass	30 g
Butter (84% fat)	165 g

Mascarpone mousse

Egg yolks	105 g
Sugar	150 g
Water	60 g
Mascarpone	375 g
Gelatin mass	42 g
Cream 35%	336 g
Egg whites	45 g

Nantais shortbread

Butter 84%	390 g
Sugar	180 g
Almond powder	180 g
Egg	60 g
Flour	390 g

Red glaze

Milk	360 g
Cream	360 g
Glucose	300 g
Simple syrup	510 g
White chocolate	900 g
Gelatin mass	135 g
Red colorant powder	4.5 g



Raspberry cream

- Boil the raspberry puree.
- Pour over the eggs and sugar and bring back to a boil.
- Add the gelatin mass and let cool to 113°F.
- Emulsify the butter using an immersion blender.

Mascarpone mousse

- Whip cream to a soft mousse texture.
- Whip egg yolks in top speed and cook water and sugar to 250°F.
- Pour onto the whipped egg yolks and continue mixing until cool to get pate a bombe.
- Soften mascarpone with a small amount of pate a bombe.
- Add the remaining pate a bombe.
- Melt the gelatin mass and add to the mixture.
- Cool to 77°F and fold gently the whipped cream.
- Finish with the whipped egg whites and use immediately.

Nantais shortbread

- Mix butter, sugar and almond powder with a paddle.
- Add the eggs and stop mixing when the dough forms.
- Wrap the dough and refrigerate.
- Roll out the dough to 3 mm and cut the shape.
- Bake at 302°F for 20 mn between two Silpain® and store in a dry place.

Red glaze

- Boil milk, cream and syrup.
- Off the heat add white chocolate.
- Back in heat and cook to 217°F.
- Add the gelatin mass at 176°F and stir with a spatula.
- At 140°F emulsify the glaze and add the red colorant.
- Important: emulsifying the glaze at this temperature is ideal because it's the perfect viscosity to avoid air bubbles.
- Use glaze at 95°F.

Assembly and finishing

- Pipe the raspberry cream into the 3D Ring insert mould and freeze.
- Pipe the mascarpone mousse into the 3D Ring mould.
- Insert the raspberry insert into the mascarpone mousse and freeze.
- Unmould the ring desserts and place on a screen.
- Glaze the Ring desserts with the red glaze.
- Place the Ring desserts on top of the Nantais shortbreads.



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.