

EVOLUTION

Techniques and ingredients
for modern pastry

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Preparation processes
with step-by-step photographs
Datasheets of all the products



EVOLUTION

JORDI PUIGVERT
BY GRUPO VILBO



TÉCNICAS E INGREDIENTES
PARA LA PASTELERÍA ACTUAL
TECHNIQUES AND INGREDIENTS
FOR MODERN PASTRY

How can we whip a meringue without applying heat, without using egg whites and still obtaining the greatest stability?

How can a gelatin withstand temperatures of up to 80°C –for example inside a cake– and still hold its structure?

How can we keep a frozen product from losing water while thawing?

How can we make a cuttable pistachio praliné without the need for chocolate couverture or cocoa butter?

How can we easily turn a regular mousse into a frozen one without modifying the basic recipe?

**FIND
THE ANSWERS
TO THESE QUESTIONS
AND MORE
INSIDE JORDI PUIGVERT'S
NEW BOOK
PUBLISHED
BY GRUPO VILBO!**



Introducing new and advantageous ingredients, simplifying the processes, improving the performance and applications of each product; in short, optimizing the technical side of pastry to the maximum. This is what evolutionary pastry is about, which Jordi Puigvert practices and teaches all over the world as a technical advisor for countless firms. And this is in fact the subject which this book, published by grupoVilbo and so good.. magazine, revolves around.

In a didactic way, and with numerous step-by-step pictures for each technique, the book focuses on the so-called 'technological' ingredients, revealing their little known applications in pastry products. Puigvert proves that there are ingredients available to the artisans nowadays which do not subtract quality or nobility from a product at all, but allow to obtain magnificent results regarding texture, preservation and better interaction with other ingredients.

Jordi Puigvert has traveled the world teaching pastry and culinary professionals the results of his research and technical progresses. As for the regular courses he gives, places like Hong Kong, Italy, Singapore, the USA or Taiwan –among other– are usual on his agenda.



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2. APPLICATIONS



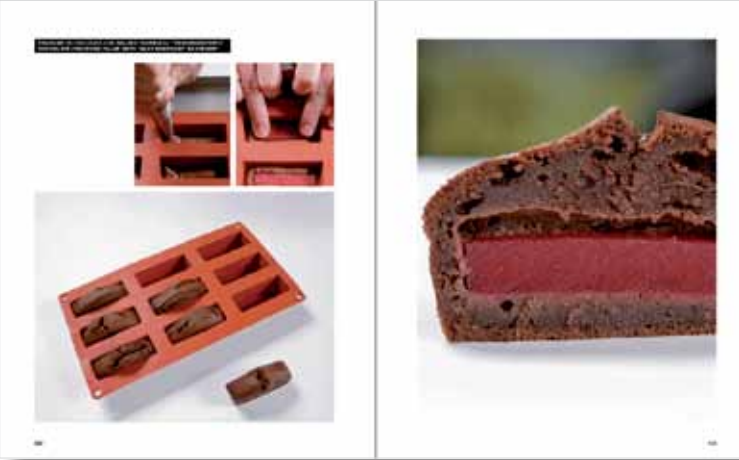
Numerous new products and techniques have appeared in gastronomy. Many of them have become habitual, but unfortunately they have sometimes been used the wrong way, often due to lack of information. Besides showing Jordi's work, one of the objectives of this book is to clarify that situation and demonstrate, in a didactic and simple way, all the uses and techniques which we can develop in order to work in a more intelligent, sensible way.

Ramon Morató

- 1. MARSHMALLOW MADE WITH ALBUMIN POWDER:
PASSION FRUIT MARSHMALLOW
AFTER-EIGHT MARSHMALLOW
- 2. RASPBERRY MACAROON
- 3. RAW GREEN APPLE MERINGUE
- 4. DEHYDRATED MERINGUE
- 5. TOFFEE CRÉMEUX
- 6. 'HEAT-RESISTANT' RASPBERRY
- 7. COCOA CAVIAR
- 8. WHIPPED GEL
- 9. INSTANT STRAWBERRY GLAZE
- 10. GLUTINOUS LYCHEE
- 11. CHOCOLATE ROCKS
- 12. PISTACHIO, YOGURT AND CRISPY FRUIT BLOCK
- 13. RASPBERRY CREAM FILLING
- 14. LEMON CURD
- 15. MOUSSES AND FROZEN MOUSSES



Jordi Puigvert has deeply researched the technical possibilities of gelling and thickening agents, emulsifiers, etc. with a very clear objective – offering the pastry professional specific solutions to fight off everyday problems.



3. RECIPES



In this section, all the complete recipes worked throughout the book are compiled. It is a total of 20 creations of modern pastry (cakes, desserts, marshmallows, macaroons, etc.) with over 60 components, as well as their final assembly.



- 1. PASSION FRUIT MARSHMALLOW
- 2. AFTER-EIGHT MARSHMALLOW
- 3. RAW GREEN APPLE MERINGUE
- 4. MACAROON WITH RASPBERRY MOUSSELINE
- 5. SEMPRE CAPPUCCINO
- 6. TOFFEE AND CHOCOLATE TARTELETTE
- 7. CHOCOLATE FINANCIER FILLED WITH ‘HEAT-RESISTANT’ RASPBERRY
- 8. COCOA CAVIAR
- 9. PIÑA COLADA
- 10. CHOCOLATE, BLOOD ORANGE AND LICORICE INGOT
- 11. QUICK & CHICK
- 12. INFLUENCE
- 13. GREEN TEA AND CHOCOLATE MONTBLANC
- 14. VANILLA MOUSSE AND PISTACHIO BLOCK
- 15. RASPBERRY “MACACHOUX”
- 16. LEMON TART
- 17. PISTACHIO MOUSSE
- 18. FROZEN VANILLA MOUSSE SPRAYED WITH CHOCOLATE ON BROWNIE CAKE
- 19. DARK CHOCOLATE MOUSSE
- 20. WHITE CHOCOLATE MOUSSE

