



VOL 5

THE RECIPES

Ice Cream

Guittard
EST 1868 • SAN FRANCISCO





A Note from Chef Donald...

ICE CREAM. It's one of those things that sparks instant nostalgia. Who doesn't immediately jump to warm summer days when a simple treat was all it took to squelch the heat. But as a pastry chef, ice cream goes well beyond that. The inherent creaminess provides a canvas for taking flavor to a whole new level.

This book of recipes is intended to spark creativity. Whether it's in bar form or sandwich, we have chosen to highlight technique and flavor pairings that showcase the versatility of ice cream as a medium. It may assume summer but it's truly ripe for a variety of seasons.

Be inspired.

The Recipes

{ 100% CACAO } **Cacao Rouge**

A Dutch-processed cocoa powder that delivers intense bittersweet character, rich, deep-red color and robust, fudge-like flavor with full chocolate essence.

{ 100% CACAO } **Cacao Nature**

A smooth, natural cocoa with chocolate flavors; 22-24% cocoa butter content.

{ 100% CACAO } **Cacao Noir**

Deep, rounded chocolate notes with intense color and flavor. Our darkest cocoa powder.



CHOCOLATE CARAMEL ICE CREAM SANDWICHES

The rich full flavor and color of Cacao Rouge brings together this gelato-based sandwich. The intense color of our Cacao Noir adds visual beauty and a light touch of saltiness that pairs well with the caramel center. High Fat Natural Cacao to create the light sponge cake adds a welcome and refreshing acid note.

CHOCOLATE GELATO

| | |
|-------------------------|---------------|
| 4% Whole milk | 1162 g |
| Heavy cream, 40% | 210 g |
| Cacao Rouge | 150 g |
| Dextrose | 110 g |
| Granulated sugar | 240 g |
| Gelato Base 50 | 70 g |

Total Weight 1942 g

METHOD OF PREPARATION:

1. Blend all ingredients together with an immersion blender.
2. Process in a batch freezer.

CHOCOLATE JACONDE

| | |
|-----------------------------|--------------|
| Whole eggs | 125 g |
| Confectioners' sugar | 88 g |
| Almond flour | 88 g |
| Pastry flour | 38 g |
| Cacao Nature | 15 g |
| Egg whites | 160 g |
| Granulated sugar | 40 g |
| Melted butter | 20 g |

Total weight 574 g

METHOD OF PREPARATION:

1. In the bowl of an electric mixer fitted with the whisk attachment, whip the eggs, confectioners' sugar, and almond flour to a light ribbon.
2. Sift together the pastry flour and cocoa powder.
3. In the bowl of an electric mixer fitted with the whisk attachment, whip the egg whites and the granulated sugar to medium peaks.
4. Fold 1/3 of the whites into the yolk mixture at a time, followed by the flour mixture and melted butter. Spread onto a half-sheet pan that is lined with a silicone baking mat.
5. Bake at 380°F/193°C for about 15 minutes.

ICE CREAM SANDWICH COOKIES

| | |
|--------------------------|--------------|
| All-purpose flour | 149 g |
| Cacao Noir | 43 g |
| Baking soda | 3 g |
| Salt | 3 g |
| Unsalted butter | 70 g |
| Granulated sugar | 136 g |
| Dark brown sugar | 60 g |
| Vegetable oil | 15 g |
| Egg yolks | 40 g |
| Vanilla extract | 5 g |
| 4% Whole milk | 62 g |

Total weight 586 g

METHOD OF PREPARATION:

1. Sift together the flour, cocoa, baking soda, and salt.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together the butter and sugars. Add the oil and continue mixing until slightly pale. Add the egg yolks and vanilla and mix thoroughly. Add the dry ingredients in three additions, alternating it with the milk in two additions and mixing until completely blended.
3. Roll dough between 2 sheets of parchment paper to about 1/8" thick. Freeze the dough, cut desired shape, then freeze again before peeling back opposite side of parchment paper to release the dough.
4. Bake on parchment paper or silicone baking mat at 350°F/176°C in a convection oven for about 12 minutes.



CARAMEL COULIS

| | |
|--|---------------|
| Heavy cream | 190 g |
| Vanilla bean, split and scraped | 1/2 ea |
| Salt | 1 g |
| Water | 70 g |
| Granulated sugar | 165 g |
| Butter | 15 g |

Total weight 441 g

METHOD OF PREPARATION:

1. Combine the warm cream, vanilla bean, and salt. Set aside.
2. Combine the sugar and water, and cook to a deep caramel. Deglaze with butter. Slowly add the cream mixture. Bring to a boil then remove from heat. Allow to cool.
3. Emulsify with an immersion blender.
4. Cast into desired mold.

ASSEMBLY

1. Choose a silicone mold shape for the finished sandwich.
2. Cut the jaconde 10% smaller than your mold size. Apply caramel coulis to the jaconde with a spatula, creating an insert; blast freeze.
3. Pipe gelato halfway up the side of the mold and top with the jaconde-caramel insert.
4. Cap with gelato as needed. Blast freeze.
5. Remove the gelato from the mold and apply pre-baked cookies. Place into a freezer for at least 24 hours, allowing the cookies to soften slightly before enjoying.



{ 72%
CACAO }

Coucher du Soleil

Dark, rich, smooth chocolate with a smooth, creamy mouth feel. The chocolate flavor is full-bodied throughout with a clean, fresh finish.

{ 100%
CACAO }

Cacao Noir

Deep, rounded chocolate notes with intense color and flavor. Our darkest cocoa powder.



BITTERSWEET CHOCOLATE CLEMENTINE SANDWICH

72% Coucher du Soleil dark and rich ice cream is complimented by the bright and refreshing taste of Boiron's Corsican Clementine sorbet all encased in a luxurious crisp dark cocoa wafer.

72% COUCHER DU SOLEIL ICE CREAM

| | |
|-----------------------|-------|
| Water | 520 g |
| Whey protein | 11 g |
| 0% Milk powder | 70 g |
| Sugar | 55 g |
| Stabilizer | 4 g |
| Egg yolk | 25 g |
| Invert sugar | 145 g |
| 72% Coucher du Soleil | 170 g |

Total weight 1000 g

METHOD OF PREPARATION:

1. Mix stabilizer with 55g sugar. Set aside.
2. Heat water, whey protein, and milk powder to 77°F/25°C, then add invert sugar.
3. At 104°F/40°C add stabilizer sugar mixture and egg yolk.
4. At 140°F/60°C add chocolate and bring to 185°F/85°C.
5. Cool completely and refrigerate for a minimum of 4 hours.
6. Blend thoroughly before processing.

CORSICAN CLEMENTINE SORBET

| | |
|-------------------------|-------|
| Water | 234 g |
| Dry glucose | 62 g |
| Invert sugar | 28 g |
| Sugar | 21 g |
| Stabilizer | 5 g |
| Sugar | 50 g |
| Boiron Clementine purée | 600 g |

Total weight 1000 g

METHOD OF PREPARATION:

1. Mix stabilizer with 50g sugar, and set aside.
2. Heat water with remaining sugar, invert sugar, and dry glucose to 104°F/40°C.
3. Rain in stabilizer mix and bring to 185°F/85°C.
4. Chill rapidly, cover, and refrigerate for 4 hours.
5. Add clementine purée and blend well.
6. Process in a batch freezer.

DARK COCOA SANDWICH WAFER

| | |
|-------------------|-------|
| Unsalted butter | 70 g |
| Dark brown sugar | 100 g |
| Sugar | 100 g |
| Egg yolks | 20 g |
| Vanilla extract | 5 g |
| All-purpose flour | 155 g |
| Salt | 3 g |
| Cacao Noir | 40 g |
| Baking soda | 3 g |
| 4% Whole milk | 120 g |

Total weight 616 g

METHOD OF PREPARATION:

1. Cream butter and sugars well.
2. Add egg yolks and vanilla extract. Mix well.
3. Alternate sifted dry ingredients with milk.
4. Spread into a 2mm thick stencil of your choosing that matches the ice cream mold.
5. Bake at 320°F/160°C for about 10-12 minutes.

ASSEMBLY

1. Fill a silicone mold of your choice halfway with clementine sorbet.
2. Top mold with chocolate ice cream to complete the interior.
3. Blast freeze and demold.
4. Attach appropriately shaped wafers to the frozen sandwich interior.

{ 31%
CACAO }

Crème Française

French-style white chocolate with a sweet fresh cream flavor, nutty undertones and a lingering hint of citrus. Balanced, sweet dairy and rich cocoa butter taste.



WHITE CHOCOLATE LEMON ICE CREAM AND BLOOD ORANGE POP

The taste of summer is brought to you by Boiron's bright and tart Siracusa Lemon and 31% Crème Française white chocolate. The chocolate provides excellent texture and subtle yet rich dairy notes. It's paired with Sicilian Blood Orange sorbet spheres and is coated in a white chocolate shell with crunchy puffed quinoa.

WHITE CHOCOLATE LEMON ICE CREAM

| | |
|--|--------------|
| 4% Whole milk | 474 g |
| 0% Milk powder | 15 g |
| Sugar | 100 g |
| Dry glucose | 33 g |
| Invert sugar | 68 g |
| Sugar | 45 g |
| Stabilizer | 4.5 g |
| 31% Crème Française | 107 g |
| Boiron PGI Siracusa Lemon purée | 153 g |

Total weight 999.5 g

METHOD OF PREPARATION:

1. Mix stabilizer with 45g sugar. Set aside.
2. Heat milk and milk powder to 77°F/25°C, then add sugar, glucose, and invert sugar.
At 104°/40°C add stabilizer sugar mixture.
3. At 140°/60°C add white chocolate and bring to 185°F/85°C.
4. Cool completely, add lemon purée, and refrigerate for a minimum of 4 hours.
5. Blend thoroughly before processing.

SICILIAN BLOOD ORANGE SORBET

| | |
|---|--------------|
| Water | 202 g |
| Stabilizer | 5 g |
| Sugar | 50 g |
| Invert sugar | 22 g |
| Dry glucose | 60 g |
| Sugar | 61 g |
| Boiron PGI Sicilian Blood Orange purée | 600 g |

Total weight 1000 g

METHOD OF PREPARATION:

1. Mix stabilizer with 50g sugar. Set aside.
2. Heat water with remaining sugar, invert sugar, and dry glucose to 104°F/40°C.
3. Rain in stabilizer mix and bring to 185°F/85°C.
4. Chill rapidly, cover, and refrigerate for 4 hours.
5. Add blood orange purée and blend well.
6. Process in a batch freezer.

WHITE CHOCOLATE POP DIP

| | |
|----------------------------|------------------|
| 31% Crème Française | 300 g |
| Cocoa butter | 650 g |
| Coconut oil | 50 g |
| Colorant | as needed |

Total weight 1000 g

METHOD OF PREPARATION:

1. Melt all ingredients to 115°F/46°C.
2. Use at 95°F/35°C.

ASSEMBLY

1. Prepare and mold blood orange sorbet into a suitable insert size. This is a 25mm silicone hemisphere mold. Blast freeze. Demold and reserve.
2. Work freshly spun white chocolate lemon ice cream into a 45mm x 90mm pop mold and insert 3-4 blood orange inserts. Insert pop stick. Blast freeze. Demold. Reserve.
3. Dip into pop and quickly into white chocolate dip and sprinkle with puffed quinoa. Dip a second time.

{ 38% CACAO } Soleil d'Or

Bold, rich, upfront chocolate flavor accented with subtle caramel notes and a lingering hint of cinnamon, fresh dairy flavor and a spicy finish.



MILK CHOCOLATE EARL GREY ICE CREAM AND BERGAMOT SORBET POP

This ice cream pairs subtle caramel and fresh dairy notes of 38% Soleil d'Or Milk Chocolate together with an infusion of rich bold Earl Grey tea. Those two flavors are further complemented by Boiron's Bergamot purée, creating a fragrant and refreshing finish to this frozen treat.

BERGAMOT SORBET

| | |
|-----------------------------------|-----------------|
| Boiron Bergamot 100% purée | 250 g |
| Glucose powder | 44 g |
| Stabilizer | 3.75 g |
| Invert sugar | 5 g |
| Sugar | 187 g |
| Water | 487 g |
| Total weight | 976.75 g |

METHOD OF PREPARATION:

1. Mix stabilizer with about 25% of sugar. Set aside.
2. Heat water, glucose powder and invert sugar to 104°F/40°C.
3. Rain in stabilizer mix and bring to 185°F/85°C.
4. After 4-12 hours immersion blend with purée.
5. Process in a batch freezer.

MILK CHOCOLATE EARL GREY ICE CREAM

| | |
|-------------------------|--------------|
| Water | 600 g |
| Earl Grey tea | 12 g |
| Sugar | 50 g |
| Invert sugar | 98 g |
| 0% Milk powder | 33 g |
| 80% Whey protein | 10 g |
| Stabilizer | 4 g |
| Egg yolks | 20 g |
| Total weight | 827 g |

METHOD OF PREPARATION:

1. Mix stabilizer with 25% of sugar. Set aside.
2. Heat water to a boil, add tea, cover and infuse for 15 minutes.
3. Strain and adjust with water to 600g.
4. Bring tea infusion, milk powder, whey protein, egg yolks, and invert sugar to 104°F/40°C.
5. Rain in stabilizer.
6. At 140°F/60°C add chocolate and cook to 185°F/85°C.
7. Cool rapidly.
8. After 4-12 hours immersion blend and process in batch freezer.

MILK CHOCOLATE POP DIP

| | |
|------------------------|---------------|
| 38% Soleil d'Or | 500 g |
| Cocoa butter | 500 g |
| Total weight | 1000 g |

METHOD OF PREPARATION:

1. Heat chocolate and cocoa butter to 120°F/48°C.
2. Cool to 97°F/36°C.

ASSEMBLY

1. Mold sorbet in a small hemisphere flexipan.
2. Blast freeze and unmold.
3. Pipe milk chocolate ice cream into pop mold.
4. Press sorbet randomly into mold.
5. Strike clean with a palette knife.
6. Blast freeze and unmold.
7. At -10°F/-23°C dip in milk chocolate dip.
8. Decorate as desired.

{ 64% CACAO } L'Étoile du Nord

High impact, lingering bittersweet chocolate balanced with minimal sweetness, dark color with warm chocolate and spice notes.

BITTERSWEET CHOCOLATE MORELLO CHERRY SANDWICH

64% L'Étoile du Nord Bittersweet Chocolate yields a rich and complex chocolate ice cream. Combine that with Boiron's tart and aromatic morello cherry sorbet, layered between a vanilla almond shortbread and you get a classic and satisfying burst of flavor.

VANILLA ALMOND SHORTBREAD

| | |
|-----------------------|---------------|
| Butter | 300 g |
| Vanilla sugar | 10 g |
| Powdered sugar | 125 g |
| Egg yolks | 100 g |
| Almond flour | 70 g |
| Pastry flour | 490 g |
| Total weight | 1095 g |

METHOD OF PREPARATION:

1. Blend butter, vanilla sugar, and powdered sugar without aeration.
2. Add yolks and mix to incorporate.
3. Add almond flour and flour. Mix short.
4. Chill for 30 minutes.
5. Roll and cut to size and shape.
6. Bake at 320°F/160°C for about 14 minutes.

BITTERSWEET CHOCOLATE ICE CREAM

| | |
|-----------------------------|---------------|
| Water | 521 g |
| 80% Whey protein | 10 g |
| 0% Milk powder | 70 g |
| Sugar | 55 g |
| Ice cream stabilizer | 4 g |
| Egg yolks | 20 g |
| Invert sugar | 141 g |
| 64% L'Étoile du Nord | 180 g |
| Total weight | 1001 g |

METHOD OF PREPARATION:

1. Mix stabilizer with sugar. Set aside.
2. Heat remaining ingredients except chocolate to 104°F/40°C.
3. Rain in stabilizer mix.
4. At 140°F/60°C add chocolate and bring to 185°F/85°C.
5. Cool rapidly.
6. After 4-12 hours immersion blend and process in batch freezer.

MORELLO CHERRY SORBET

| | |
|------------------------------------|----------------|
| Boiron Morello Cherry purée | 500 g |
| Water | 337 g |
| Glucose powder | 45 g |
| Sorbet stabilizer | 4.5 g |
| Invert sugar | 18 g |
| Sugar | 94 g |
| Total weight | 998.5 g |

METHOD OF PREPARATION:

1. Mix stabilizer with 25% of sugar. Set aside.
2. Heat water, glucose powder, and remaining sugar and invert sugar to 104°F/40°C.
3. Rain in stabilizer mix and bring to 185°F/85°C.
4. Rapidly cool, chill syrup for 4-12 hours.
5. Immersion blend purée into syrup.
6. Process in a batch freezer.



BITTERSWEET CHOCOLATE DIP

64% L'Étoile du Nord **350 g**
Cocoa butter **650 g**

Total weight 1000 g

METHOD OF PREPARATION:

1. Heat chocolate and cocoa butter to 122°F/50°C.
2. Cool to 97°F/36°C.

ASSEMBLY

1. Mold and unmold cherry sorbet into desired shape.
2. Pipe chocolate ice cream into mold and press vanilla insert into mold.
3. Strike mold clean and blast freeze.
4. Unmold ice cream and sandwich with 2 cookies.
5. At -10°F/-23°C dip 1/2 way.



{ 31%
CACAO }

Crème Française

French-style white chocolate with a sweet fresh cream flavor, nutty undertones and a lingering hint of citrus. Balanced, sweet dairy and rich cocoa butter taste.



WHITE CHOCOLATE GELATO AND TROPICAL FRUIT SANDWICH

A taste of summer! Fresh dairy notes of 31% Crème Française White Chocolate gelato married with the complex blend of tropical fruit surrounded by a buttery coconut sable. The sorbet recipe can be easily adapted using other bright and tropical Boiron purées such as Passion Fruit or Mango.

COCONUT COOKIE

| | |
|-----------------------------------|--------------|
| Butter | 240 g |
| Coconut butter | 70 g |
| Vanilla paste | 10 g |
| Salt | 2 g |
| Powdered sugar | 135 g |
| Egg yolks | 100 g |
| Pastry flour | 485 g |
| Toasted desiccated coconut | 120 g |

Total weight 1162 g

METHOD OF PREPARATION:

1. Melt and cool coconut butter to a pomade texture.
2. Blend remaining butter, powdered sugar, coconut butter, salt, and vanilla without aeration.
3. Add egg yolks.
4. Add toasted coconut followed by pastry flour.
5. Roll, cut into desired shape, and bake at 320°F/160°C for about 14 minutes.

TROPICAL FRUIT SORBET

| | |
|---|--------------|
| Boiron Tropical Fruit 100% purée | 500 g |
| Glucose powder | 30 g |
| Sorbet stabilizer | 4 g |
| Invert sugar | 15 g |
| Sugar | 101 g |
| Water | 158 g |

Total weight 808 g

METHOD OF PREPARATION:

1. Mix stabilizer with 25% of sugar. Set aside.
2. Heat water, invert sugar, glucose powder, and remaining sugar to 104°F/40°C.
3. Rain in stabilizer mix in and bring to 180°F/82°C.
4. Cool syrup rapidly to 40°F/4°C.
5. After 4-12 hours immersion blend purée into syrup.
6. Process immediately in a batch freezer.

WHITE CHOCOLATE GELATO

| | |
|----------------------------|--------------|
| Water | 540 g |
| 31% Crème Française | 377 g |
| 0% Milk powder | 57 g |
| Dextrose | 24 g |
| Stabilizer | 2 g |

Total weight 1000 g

METHOD OF PREPARATION:

1. Mix stabilizer with dextrose. Set aside
2. Heat water and milk powder to 104°F/40°C.
3. Rain in stabilizer mix and bring to 140°F/60°C.
4. Add chocolate and bring to 185°F/85°C.
5. Cool rapidly to 40°F/4°C.
6. After 4-12 hours immersion blend and process in batch freezer.

WHITE CHOCOLATE DIP

| | |
|----------------------------|--------------|
| 31% Crème Française | 500 g |
| Cocoa butter | 400 g |
| Coconut oil | 100 g |

Total weight 1000 g

METHOD OF PREPARATION:

1. Heat chocolate and cocoa butter to 122°F/50°C.
2. Cool to 97°F/36°C.

BONUS: PASSION FRUIT SORBET

| | |
|--|---------------|
| Boiron Passion Fruit 100% purée | 500 g |
| Glucose powder | 62.5 g |
| Sorbet stabilizer | 4.5 g |
| Invert sugar | 15 g |
| Sugar | 228 g |
| Water | 557 g |

Total weight 1367 g

METHOD OF PREPARATION:

1. Mix stabilizer with 25% of sugar. Set aside.
2. Heat water, invert sugar, glucose powder, and remaining sugar to 104°F/40°C.
3. Rain in stabilizer mix in and bring to 180°F/82°C.
4. Cool syrup rapidly to 40°F/4°C.
5. After 4-12 hours immersion blend purée into syrup
6. Process immediately in a batch freezer.

ASSEMBLY

1. Mold, blast freeze, and unmold sorbet for the center of the sandwich.
2. Pipe white chocolate gelato into desired mold and press sorbet center in.
3. Strike the mold with a spatula to clean the shape.
4. Blast freeze.
5. Unmold frozen dessert and place between 2 coconut cookies.
6. Dip 1/2 into the white chocolate dip and sprinkle toasted flake coconut and dip a second time to seal the coconut.



{ 38% CACAO } **Soleil d'Or**

Bold, rich, upfront chocolate flavor accented with subtle caramel notes and a lingering hint of cinnamon, fresh dairy flavor and a spicy finish.

{ 31% CACAO } **Crème Française**

French-style white chocolate with a sweet fresh cream flavor, nutty undertones and a lingering hint of citrus. Balanced, sweet dairy and rich cocoa butter taste.



LYCHEE PINEAPPLE MILK CHOCOLATE ICE CREAM SANDWICH

Rich dairy and caramel notes of Guittard's 38% Soleil D'Or combined with the aromatic slightly floral and acidic flavor of Boiron's Lychee purée accented with pineapple caramel and complemented by buttery chocolate wafer cookie.

LYCHEE SORBET

| | |
|----------------------------|--------------|
| Boiron Lychee purée | 440 g |
| Glucose powder | 50 g |
| Sorbet stabilizer | 5 g |
| Invert sugar | 20 g |
| Sugar | 150 g |
| Water | 335 g |
| Citric acid | 1 g |

Total weight 1001 g

METHOD OF PREPARATION:

1. Mix stabilizer with 50g sugar. Set aside.
2. Heat water with remaining sugar, invert sugar, and dry glucose to 104°F/40°C.
3. Rain in stabilizer mix and bring to 185°F/85°C.
4. Chill rapidly, cover, and refrigerate for 4 hours.
5. Add lychee purée and blend well.
6. Process in a batch freezer.

PINEAPPLE CARAMEL

| | |
|-------------------------------|--------------|
| Sugar | 200 g |
| Glucose | 10 g |
| Boiron Pineapple purée | 100g |
| 36% cream | 22 g |
| Unsalted butter | 44 g |
| Invert sugar | 70 g |

Total weight 446 g

METHOD OF PREPARATION:

1. Make a dry caramel with sugar and glucose.
2. Deglaze with pineapple purée and cream.
3. Add butter and invert sugar.
4. Immersion blend to emulsify.

MILK CHOCOLATE ICE CREAM

| | |
|---------------------------------|--------------|
| 4% Whole milk | 673 g |
| Sugar | 43 g |
| Dry glucose | 80 g |
| Invert sugar | 20 g |
| Ice cream stabilizer | 5 g |
| Guittard 38% Soleil D'Or | 180 g |

Total weight 1001 g

METHOD OF PREPARATION:

1. Mix stabilizer with 43g sugar. Set aside.
2. Heat milk and milk powder to 77°F/25°C, then add sugar, glucose, and invert sugar.
3. At 104°F/40°C rain in stabilizer mix.
4. At 140°F/60°C add white chocolate and bring to 185°F/85°C
5. Cool completely.
6. After 4-12 hours immersion blend and process in batch freezer.

WHITE CHOCOLATE POP DIP

| | |
|-------------------------------------|------------------|
| Guittard 31% Crème Française | 300 g |
| Cocoa butter | 700 g |
| Fat soluble color (yellow) | as needed |

Total weight 1000 g

METHOD OF PREPARATION:

1. Melt all ingredients to 115°F/46°C.
2. Use at 95°F/35°C.

WAFER COOKIE

| | |
|----------------------|-------|
| All-purpose flour | 155 g |
| Guittard Cocoa Rouge | 43 g |
| Baking soda | 3 g |
| Fine sea salt | 3 g |
| Sugar | 190 g |
| Butter | 70 g |
| Vegetable oil | 15 g |
| Egg yolks | 40 g |
| Vanilla extract | 5 g |
| 4% Whole milk | 62 g |

Total weight 586 g

METHOD OF PREPARATION:

1. Cream butter and sugar.
2. Add egg yolks, oil, and vanilla.
3. Add sifted remaining dry ingredients alternating with milk.
4. Chill the dough. Roll between two silpats and freeze. Cut to the size of mold and bake at 325°F/160°C.

ASSEMBLY

1. Create an insert with milk chocolate ice cream, top with caramel, blast freeze and demold.
2. Line a mold with lychee sorbet and add insert.
3. Blast freeze and demold.
4. Place between 2 sandwich cookies.



{ 31%
CACAO }

Crème Française

French-style white chocolate with a sweet fresh cream flavor, nutty undertones and a lingering hint of citrus. Balanced, sweet dairy and rich cocoa butter taste.

{ 38%
CACAO }

Soleil d'Or

Bold, rich, upfront chocolate flavor accented with subtle caramel notes and a lingering hint of cinnamon, fresh dairy flavor and a spicy finish.

MILK CHOCOLATE LIME ALMOND POP

Bright and Fresh Lime Sorbet with Luxurious Milk Chocolate Gelato and Crunchy Almond Nougatine.

LIME SORBET

| | |
|--------------------------|--------------|
| Water | 425 g |
| Sugar | 230 g |
| Dry glucose | 60 g |
| Sorbet stabilizer | 5 g |
| Boiron Lime purée | 280 g |

Total weight 1000 g

METHOD OF PREPARATION:

1. Mix stabilizer with 50g of the sugar. Set aside.
2. Heat water with remaining sugar, invert sugar, and dry glucose to 104°F/40°C.
3. Rain in stabilizer mix and bring to 185°F/85°C.
4. Chill rapidly, cover, and refrigerate for 4 hours.
5. Add lime purée and blend well.
6. Process in a batch freezer.

ALMOND NOUGATINE

| | |
|----------------------|-------------|
| Sugar | 50 g |
| Glucose | 18 g |
| 4% Whole milk | 18 g |
| Butter | 43 g |
| NH pectin | 1 g |
| Diced almonds | 50 g |

Total weight 180 g

METHOD OF PREPARATION:

1. Combine all ingredients except almonds and heat to the boiling point.
2. Add almonds. Stir well.
3. Bake a thin sheet of nougatine at 320°F/160°C until brown, and nuts are thoroughly roasted.

MILK CHOCOLATE GELATO

| | |
|---------------------------------|--------------|
| Water | 875 g |
| Guittard 38% Soleil D'Or | 400 g |
| 0% Milk powder | 50 g |
| Gelato base 50 | 50 g |

Total weight 1375 g

METHOD OF PREPARATION:

1. Bring all ingredients to 185°F/85°C.
2. Process in a batch freezer.

WHITE CHOCOLATE POP DIP

| | |
|-------------------------------------|------------------|
| Guittard 31% Crème Française | 300 g |
| Cocoa butter | 700 g |
| Fat soluble color (yellow) | as needed |

Total weight 1000 g

METHOD OF PREPARATION:

1. Melt all ingredients to 115°F/46°C.
2. Use at 95°F/35°C.

ASSEMBLY

1. Mold lime sorbet insert fusing an appropriately shaped nougatine piece to the sorbet.
2. Pipe milk chocolate gelato into molds, press the insert into center, and cap with more gelato.
3. Demold and dip into pop dip, sprinkle with lime zest, and dip a second time.



Guittard Chocolate Products

FEATURED RECIPE INGREDIENT

BLEND S

- {31%} Crème Française
- {35%} Soie Blanche
- {38%} Soleil d'Or
- {41%} Éclipse du Soleil
- {55%} La Nuit Noire**
- {61%} Lever du Soleil
- {64%} L'Étoile du Nord
- {72%} Coucher du Soleil

SINGLE ORIGINS

- {65%} Quevedo Ecuador**
- {65%} Ambanja Madagascar**
- {65%} Machu Picchu Perú**
- {65%} Sur del Lago Venezuela**

COCOA POWDERS

- {53%} Grand Cacao**
- {100%} Cacao Rouge
- {100%} Cacao Châtain
- {100%} Cacao Noir
- {100%} Cacao Nature
- {100%} Cacao Brune

MAKER'S RESERVE

- {45%} Soleil d'Automne
- {64%} L'Harmonie**
- {70%} Complexité**
- {100%} Minuit

ORGANICS

- {38%} Organique
- {66%} Organique**
- {74%} Organique**

ESTATES

- {38%} Kokoleka Hawaiian
- {55%} Kokoleka Hawaiian**

FIVE GENERATIONS OF CHOCOLATE MAKING

In the mid-1800s, Etienne Guittard ventured from Tournus, France to the Barbary Coast in hopes of striking it rich during the California Gold Rush. He brought delicious chocolate from his uncle's factory to trade for mining supplies but soon discovered that wealthy miners were willing to pay a premium price for his elegant treat. Armed with the knowledge that there was more than one kind of "gold," he sailed back to France to finesse his craft and in 1868, returned to San Francisco and opened Guittard Chocolate on Sansome Street.

Fostering a heritage as Master Chocolatiers, the Guittard family remains personally involved in crafting extraordinary chocolate—from bean sourcing and taste-testing, to producing cutting-edge blends made from the world's rarest cacao and being a responsible and innovative industry leader.