

Recipe Book

**A TASTE OF MAURITIUS:
JOURNEY THROUGH OUR NATURAL UNREFINED CANE SUGAR**



**MAURITIUS
SUGAR**

Contents

Dark Muscovado Sugar	1	Light Muscovado Sugar	16	Fine Demerara Sugar	39
Whipped cream	2	Caramelized pecan nuts	17	Brioche	40
Crème brûlée	3	Coffee buttercream	18	Chouquettes	41
Almond cream	4	Praline buttercream	19	Diamond shortbread	42
Coffee ice cream	5	Mousseline cream	20	Vanilla marshmallow	43
Vanilla ice cream	6	Praline mousseline cream	21	Pastry cream	44
Baked meringue	7	Custard	22	Choux pastry	45
Tiramisu	8	Dark chocolate whipped ganache	23	Shortbread base	46
		Financier	24	Demerara cake with raspberry spread	47
Dark Brown Soft Sugar	9	Milk chocolate mousse	25		
Soft cocoa cookie for entremets	10	Milk chocolate whipped ganache	26	Golden Caster Sugar	48
Cookies	11	Shortbread base	27	Coconut shortbread	49
Dark chocolate mousse	12	Pecan praline	28	Coconut mousse	50
Genoise	13	Praline spread	29	Lemon mousse	51
Madeleine	14	Red berries mousse	30	Lemon and coconut tart	52
Shortbread breton	15	Salted caramel milk chocolate ganache	31	Chocolate soft cake	54
		White chocolate whipped ganache	32		
		Yellow fruit mousse	33		
		Vanilla and pecan tart with muscovado sugar	34		
		Floating island	36		
		Macaron shells	37		
		Muscovado macarons	38		

Dark Muscovado Sugar



SWEETENING POWER	AROMA AND TASTE	AROMA INTENSITY	GLYCEMIC INDEX	ANTIOXYDANT CONTENT	COLOR ATTRIBUTE	GRANULOMETRY (IN MM)	DISSOLUTION	ENVIRONMENT
85% of sucrose and 15% less sweet than white sugar	A soft moist sugar rich in natural molasses with a sticky texture A rich taste with underlying flavors of spices, butter, and caramel, as well as hints of licorice and fresh dates. Toffee-like, dark caramel, smoky, and slightly bitter aftertaste	5/5	45-55 Glycemic index low	Very high	A very dark, almost black color	0.30-0.40 Very fine, sticky grain	Average to fast dissolution rate Its soft texture facilitates its dissolution, although the presence of molasses can slow it down	This sugar adds flavor and a gold and copper color while maintaining the same workability as white sugar.

No GMOs, no additives, no colorings, nor conservatives



Whipped cream

⚙️ DIFFICULTY
● ○ ○ ○ ○

🕒 PREPARATION TIME
5 minutes

500 g Liquid Cream 35% fat

50 g **Dark Muscovado Sugar**

1 vanilla pod

PREPARATION

- Beat up the cream with the **Dark Muscovado Sugar** and vanilla.



Crème brûlée

⚙️ DIFFICULTY
● ○ ○ ○ ○

📅 NUMBER OF SERVINGS
12-15 pieces

🕒 PREPARATION TIME
10 minutes

🔥 BAKE TIME
30-40 minutes

1000 g Cream 35% fat

200 g Egg yolks

150 g Dark Muscovado Sugar

2 Vanilla pods

2 spoons Golden Caster Sugar

PREPARATION

- Boil the cream with the vanilla.
- Beat the egg yolks and **Dark Muscovado Sugar**, then pour the boiling milk into the mix.
- Cook again until the custard coats the spoon.
- Pour into ramekins and place them in a baking dish. Fill the baking dish with boiling water halfway up. Bake in the oven at 160°C.
- Cool completely and refrigerate for a minimum of 4 hours.
- Sprinkle some **Golden Caster Sugar** onto the crème brûlée and torch it to get a crackly sugar top.

Almond cream

⚙️ DIFFICULTY
● ● ○ ○ ○

📅 NUMBER OF SERVINGS
10 portions

🕒 PREPARATION TIME
10 minutes

125 g Butter

125 g Dark Muscovado Sugar

125 g Almond powder

75 g Whole eggs

12 g Cream powder

Demerara XL for decoration

PREPARATION

- Mix all ingredients in the food processor.
- Bake the almond cream directly in the tart at 180°C.
- Sprinkle **Demerara XL** for decoration.



Coffee ice cream

⚙️ DIFFICULTY
● ● ○ ○ ○

📊 NUMBER OF SERVINGS
30-40 portions

🕒 PREPARATION TIME
15 Minutes + 4 Hours + 1 night brew

1040 g Whole milk

200 g Coffee beans

330 g Liquid cream 35% fat

40 g Invert sugar

180 g Egg yolks

250 g Dark Muscovado Sugar

100 g Powdered milk

4 g Ice cream tab 2000

PREPARATION

- Mix the coffee beans and the whole milk and leave to brew for one night.
- Bring the coffee flavoured milk and cream to the boil with the inverted sugar.
- Beat together the egg yolks with the **Dark Muscovado Sugar**, powdered milk and ice cream stabilizer.
- Cook as a custard cream it reaches 85°C. The preparation is ready when the cream coats the spoon.
- Strain the preparation and mix it with a hand blender.
- Leave to brew for 4 hours at 5°C then whisk in the ice cream maker.





Vanilla ice cream



DIFFICULTY
● ● ● ● ●



NUMBER OF SERVINGS
30-40 portions



PREPARATION TIME
15 minutes + 4 hours

1040 g Whole milk

330 g Liquid cream 35% fat

3 Vanilla pods

40 g Invert sugar

180 g Egg yolks

250 g **Dark Muscovado Sugar**

100 g Powdered milk

4 g Ice cream tab 2000

PREPARATION

- Bring the milk and cream to the boil with the inverted sugar and vanilla.
- Beat together the egg yolks with the **Dark Muscovado Sugar**, powdered milk and ice cream stabilizer.
- Cook as a custard cream until it reaches 85°C. The preparation is ready when the cream coats the spoon.
- Strain the preparation and mix it with a hand blender.
- Leave to brew for 4 hours at 5°C then whisk in the ice cream maker.

Baked meringue

⚙️ DIFFICULTY
● ○ ○ ○ ○

📅 NUMBER OF SERVINGS
7 pieces

🕒 PREPARATION TIME
8 minutes

🔥 BAKE TIME
90-120 minutes

100 g Egg whites

100 g **Dark Muscovado Sugar**

75 g Icing sugar

15 g Powdered whole milk

PREPARATION

- Beat the eggs and **Dark Muscovado Sugar** in the mixing machine until the meringue is thick.
- Sift the icing sugar over the meringue and add the powdered milk. Gently fold it in the meringue.
- Pipe the meringue on a baking tray and bake at 100°C for 90 to 120 minutes.



Tiramisu



DIFFICULTY
● ○ ○ ○ ○



NUMBER OF SERVINGS
12



PREPARATION TIME
25 minutes + 4h cooling



BAKE TIME
9 minutes

GENOISE CAKE

290 g Whole eggs

170 g Dark Brown Soft Sugar

130 g Flour

40 g Starch

TIRAMISU CREAM

550 g Mascarpone

90 g Egg whites

30 g Dark Muscovado Sugar

60 g Egg yolks

100 g Dark Muscovado Sugar

SOAKING COFFEE

300 g Coffee

10 g Coffee powder

20 g Dark Muscovado Sugar

PREPARATION

PREPARE THE GENOISE CAKE

- Mix the **Dark Brown Soft Sugar** with the eggs and heat in a bain-marie. Stir while heating to 50°C to dissolve the sugar.
- Beat at maximum speed until the batter reaches the ribbon stage.
- Sift the combined flour and cacao powder into the batter and fold carefully.
- Once everything is mixed, pour into a frame and bake at 180°C for 9 minutes.
- Set aside.

PREPARE THE TIRAMISU CREAM

- Beat the egg whites with 18g **Dark Muscovado Sugar**.

- In a different bowl, beat the egg yolks with 80 g **Dark Muscovado Sugar**.
- Whisk the mascarpone to make it smooth then add the egg yolks mixture then the beaten egg whites.
- Fold in gently.

ASSEMBLE

- Soak the genoise cake with the coffee syrup.
- Pipe about half of the Tiramisu cream on top then add a layer of soaked genoise and cover with the remaining tiramisu cream.
- Set in the refrigerator for 4 hours.
- Add cocoa powder on the tiramisu before serving.



Dark Brown Soft Sugar



SWEETENING POWER	AROMA AND TASTE	AROMA INTENSITY	GLYCEMIC INDEX	ANTIOXYDANT CONTENT	COLOR ATTRIBUTE	GRANULOMETRY (IN MM)	DISSOLUTION	ENVIRONMENT
91% of sucrose and 9% less sweet than white sugar	A smooth, creamy and melting texture grained sugar with dark brown crystals The flavour is often described as robust, with hints of caramel or licorice, attributed to the molasses present in the sugar. Intensely melted sugar with a slight bitterness.	4/5	50-60 Glycemic index moderate	high	Amber, almost chocolate brown	0.30-0.40 Very fine, semi-dry grain	Average to fast dissolution rate Its soft texture facilitates its dissolution, although the presence of molasses can slow it down	Semi-dry, with a strong flavor. This sugar adds a beautiful gold color to semi-dry products. It brings additional intensity to the taste of the other ingredients.

No GMOs, no additives, no colorings, no conservatives

Soft cocoa cookie for entremets

⚙️ DIFFICULTY
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🕒 PREPARATION TIME
5 minutes

🔥 BAKE TIME
12 minutes

100 g Egg whites

280 g Dark Brown Soft Sugar

250 g Whole eggs

100 g Egg whites

60 g Cocoa powder

60 g Flour

PREPARATION

- Beat together the 100 g egg whites with the **Dark Brown Soft Sugar** and the whole eggs.
- Beat a meringue with 100 g egg whites and 80 g **Dark Brown Soft Sugar**.
- Add the meringue to the previous mix and fold it in gently.
- Sift the flour and cocoa powder and add them to the preparation.
- Spread the dough in a 400 x 600 mm frame and bake at 180°C for 12 minutes.





Cookies



DIFFICULTY
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NUMBER OF SERVINGS
40 pieces



PREPARATION TIME
7 minutes



BAKE TIME
10 minutes

500 g Butter

700 g Dark Brown Soft Sugar

700 g Flour

6 g Baking soda

100 g Whole eggs

PREPARATION

- Mix the butter with a flat beat.
- Add the **Dark Brown Soft Sugar**, flour and baking Soda.
- Add the eggs.
- Shape into a cylinder and keep in cold storage for 2 hours.
- Cut in slices.
- Bake at 160°C for 10 Minutes.
- You can add chocolate drops in the cookie dough before baking it, and/or after baking.

Dark chocolate mousse

⚙️ **DIFFICULTY**
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📊 **NUMBER OF SERVINGS**
22 portions of 60g

🕒 **PREPARATION TIME**
5 minutes

280 g Whole milk

85 g Egg yolks

80 g Dark Brown Soft Sugar

350 g Dark chocolate

580 g Whipped cream

PREPARATION

- Cook a pastry cream with the whole milk, egg yolks and **Dark Brown Soft Sugar**.
- Strain the preparation and pour on the dark chocolate.
- Mix with a hand blender.
- At 35°C add the whipped cream and fold it in the previous mix.





Genoise



DIFFICULTY
● ○ ○ ○ ○



PREPARATION TIME
10 minutes



BAKE TIME
9 minutes

290 g Whole eggs

170 g Dark Brown Soft Sugar

130 g Flour

40 g Starch

PREPARATION

- Mix the **Dark Brown Soft Sugar** with the eggs and heat in a bain-marie. Stir while heating to 50°C to dissolve the sugar.
- Beat at maximum speed until the batter reaches the ribbon stage.
- Sift the combined flour and cacao powder into the batter and fold carefully.
- Once everything is mixed, pour into a frame and bake at 180°C for 9 minutes.

Madeleine



DIFFICULTY
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NUMBER OF SERVINGS
20 pieces



PREPARATION TIME
5 minutes



BAKE TIME
8 minutes

180 g Whole eggs

100 g Dark Brown Soft Sugar

40 g Honey

30 g Chestnut honey

160 g Flour

10 g Baking soda

160 g Butter

PREPARATION

- Beat together the eggs with the **Dark Brown Soft Sugar** and honey.
- Sift and add the flour and baking soda.
- Add the melted butter.
- Pipe the dough in madeleine moulds (about 30 g in each mould) and bake at 210°C on the hot tray for 8 minutes.





Shortbread breton



DIFFICULTY
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NUMBER OF SERVINGS
40 pieces



PREPARATION TIME
4 minutes



BAKE TIME
12 minutes

450 g Butter

400 g Dark Brown Soft Sugar

600 g Flour

5 g Salt

15 g Baking powder

180 g Yolks

PREPARATION

- Mix the butter and **Dark Brown Soft Sugar**.
- Add the flour, salt and baking powder in the previous mix.
- Then add the egg yolks.
- Roll out the dough at 0.8 cm thick and keep in a cold storage for 2 hours.
- Cut discs Ø 6cm.
- Bake in a round perforated shape at 150°C for 12 minutes.

Light Muscovado Sugar



SWEETENING POWER	AROMA AND TASTE	AROMA ITENSITY	GLYCEMIC INDEX	ANTIOXYDANT CONTENT	COLOR ATTRIBUTE	GRANULOMETRY (IN MM)	DISSOLUTION	ENVIRONMENT
93% of sucrose and 7% less sweet than white sugar	A rich flavor, with underlying notes of spices, butter, and caramel A slightly bitter, melted and long-lasting aftertaste	3/5	55-60 Glycemic index moderate	high	Light brown crystals	0.30-0.40 Very fine, soft grain	Average to fast dissolution rate Its soft texture facilitates its dissolution, although the presence of molasses can slow it down	Adds flavor and reduces the perception of sugar without altering the color of the product.

No GMOs, no additives, no colorings, nos conservatives.

Caramelized pecan nuts

⚙️ DIFFICULTY
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🕒 PREPARATION TIME
5 minutes + overnight

🔥 BAKE TIME
6-8 minutes

500 g Light Muscovado Sugar

1000 g Water

500 g Pecan nuts

PREPARATION

- Cook a sugar syrup with the **Light Muscovado Sugar** and water until it boils.
- Pour over pecan nuts and leave the nuts in the syrup overnight to immerse.
- Drain the next day and bake at 160°C until getting a light brown color.





Coffee buttercream



DIFFICULTY



PREPARATION TIME

15 minutes

ITALIAN MERINGUE

80 g Light Muscovado Sugar

20 g Water

35 g Egg whites

BUTTERCREAM

150 g Whole milk

100 g Light Muscovado Sugar

5 g Coffee powder

125 g Egg yolks

500 g Butter at room temperature

20 g Coffee extract

PREPARATION

PREPARE THE ITALIAN MERINGUE

- Cook a sugar syrup at 121°C with the water and 60 g **Light Muscovado Sugar**.
- In the mixer bowl, whip the egg whites with 20 g **Light Muscovado Sugar**.
- Gradually add the syrup to the mixer bowl.

PREPARE THE BUTTERCREAM

- Boil together the milk with 50 g **Light Muscovado Sugar** and the coffee powder.
- Beat the egg yolks with **Light Muscovado Sugar** then pour the boiling milk into the previous preparation and beat until the temperature cools down to 25°C.
- Add the cubed butter at room temperature and the coffee extract.
- Stir into the mixture then add 125 g Italian meringue.

Praline buttercream

⚙️ DIFFICULTY
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🕒 PREPARATION TIME
15 minutes

ITALIAN MERINGUE

80 g Light Muscovado Sugar

20 g Water

35 g Egg whites

BUTTERCREAM

200 g Whole milk

50 g Light Muscovado Sugar

125 g Egg yolks

500 g Butter at room temperature

100 g Almond Hazelnut Praline 50%

PREPARATION

PREPARE THE ITALIAN MERINGUE

- Cook a sugar syrup at 121°C with the water and 60 g **Light Muscovado Sugar**.
- In the mixer bowl, beat the egg whites with 20 g **Light Muscovado Sugar**.
- Gradually add the syrup to the mixer bowl.

PREPARE THE BUTTERCREAM

- Boil the milk with 50g **Light Muscovado Sugar**.
- Beat the egg yolks with **Light Muscovado Sugar** then pour the boiling milk into the preparation and beat until the temperature cools down to 25°C.
- Add the diced butter at room temperature and the Praline.
- Stir into the mixture then add 125 g Italian meringue.





Mousseline cream

⚙️ DIFFICULTY
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🕒 PREPARATION TIME
15 minutes

75 g Corn starch

100 g Whole milk

160 g Yolks

1 g Table salt

800 g Whole milk

100 g Liquid cream 35% fat

200 g **Light Muscovado Sugar**

1 Vanilla pod

240 g Butter

PREPARATION

- Boil up the milk with cream, **Light Muscovado Sugar** and vanilla.
- Dissolve the starch in 100 g whole milk. Add the yolks and salt. Mix this preparation with the previous preparation and bring to a boil.
- Leave to cool down to 20°C and add the butter at room temperature. Mix and beat up.

Praline mousseline cream

⚙️ DIFFICULTY
● ● ● ○ ○

📅 NUMBER OF SERVINGS
For 50 Paris-Brest

🕒 PREPARATION TIME
15 minutes

800 g Whole milk

100 g Liquid cream 35% fat

200 g **Light Muscovado Sugar**

1 Vanilla pod

75 g Corn starch

100 g Whole milk

160 g egg yolks

1 g table salt

240 g butter at room temperature

350 g Almond-Hazelnut Praline 50%

75 g Pure almond paste 100%

PREPARATION

- Boil up the milk with cream, **Light Muscovado Sugar** and vanilla.
- Dissolve the starch in 100g milk and mix with the egg yolks and the salt. Add this preparation to the boiling mix and bring the whole mixture to a boil.
- Leave to cool down to 20°C then add the butter, praline and pure paste. Mix and beat up the preparation.





Custard



DIFFICULTY
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NUMBER OF SERVINGS
15 portions



PREPARATION TIME
6 minutes

800 g Whole milk

200 g Liquid cream 35% fat

100 g Egg yolks

150 g **Light Muscovado Sugar**

2 Vanilla pods

PREPARATION

- Boil the milk and cream with the vanilla.
- Whisk together the egg yolks and **Light Muscovado Sugar**. Add the boiling milk and cook again until the custard thickens and coats the spoon.
- Set aside to cool down.

Dark chocolate whipped ganache

⚙️ DIFFICULTY
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🕒 PREPARATION TIME
6 minutes + overnight

225 g Liquid cream 35% fat

110 g Light Muscovado Sugar

25 g Glucose

200 g Dark chocolate

600 g Liquid cream 35% fat

PREPARATION

- Boil 225 g cream with the glucose and **Light Muscovado Sugar**.
- Bring the temperature to 80°C and pour on the dark chocolate.
- Mix with a hand blender and add the cream.
- Fold in gently then leave to crystallize in cold storage for one night.
- Whip the ganache before using.



Financier



DIFFICULTY
● ○ ○ ○ ○



NUMBER OF SERVINGS
50 pieces



PREPARATION TIME
8 minutes



BAKE TIME
8 minutes

400 g Egg white

440 g Light Muscovado Sugar

160 g Almond powder

180 g Flour

4 g Baking soda

40 g Honey

240 g Hazelnut butter

PREPARATION

- Beat the egg whites with the **Light Muscovado Sugar**.
- Add the almond powder, flour and the baking powder.
- Add the honey to the mix, fold it in the preparation.
- Add the brown butter last and fold it in gently.
- Pipe 30g of financier dough in the financier shaped moulds and bake at 170°C for 8 minutes.



Milk chocolate mousse



DIFFICULTY



NUMBER OF SERVINGS

20 portions of 60 g



PREPARATION TIME

5 minutes

180 g Whole milk

54 g Egg yolks

60 g Light Muscovado Sugar

460 g Milk chocolate

410 g Whipped cream

PREPARATION

- Cook a pastry cream with the whole milk, egg yolks and **Light Muscovado Sugar**.
- Strain the preparation and pour on the milk chocolate. Mix with a hand blender.
- At 35°C add the whipped cream and fold it in the previous mix.





Milk chocolate whipped ganache

⚙️ DIFFICULTY
● ○ ○ ○ ○

🕒 PREPARATION TIME
6 minutes + overnight cool rest

825 g Liquid cream 35% fat

120 g Light Muscovado Sugar

25 g Glucose

300 g Milk chocolate

PREPARATION

- Boil 225 g cream with the glucose and **Light Muscovado Sugar**.
- Bring the temperature to 80°C and pour on the milk chocolate.
- Mix with a hand blender and add the cream.
- Fold in gently then leave to crystallize in cold storage for one night.
- Whip the ganache before using.

Shortbread base

⚙️ DIFFICULTY
● ○ ○ ○ ○

📅 NUMBER OF SERVINGS
10-12 pieces of Ø 7cm

🕒 PREPARATION TIME
7 minutes

🔥 BAKE TIME
14 minutes

250 g Flour

120 g Butter at room temperature

45 g **Light Muscovado Sugar**

45 g Icing sugar

30 g Almond powder

2 g Salt

55 g Whole eggs

PREPARATION

- Crumble together the flour and butter. Add the **Light Muscovado Sugar**, icing sugar, almond powder and salt.
- Mix together, then add the eggs.
- Leave the shortbread to rest in the fridge.
- Roll down the dough and shape into the tart moulds. Freeze.
- Bake at 160°C for 14 minutes.





Pecan praline



DIFFICULTY
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NUMBER OF SERVINGS
4 pots x 300 g



PREPARATION TIME
6 minutes

500 g Light Muscovado Sugar

200 g Water

500 g Pecan nuts

PREPARATION

- Cook a caramel with the **Light Muscovado Sugar** and water.
- When the caramel is getting a light brown colour, add the pecan nuts. Mix in a cutter robot. Leave aside until use.

Praline spread

⚙️ DIFFICULTY
● ○ ○ ○ ○

📅 NUMBER OF SERVINGS
6-7 pots x 300 g

🕒 PREPARATION TIME
6 minutes

500 g Light Muscovado Sugar

200 g Water

500 g Roasted nuts

480 g Milk chocolate 38/41%

90 g Hazelnut oil

PREPARATION

- Cook a caramel with the **Light Muscovado Sugar** and water.
- Roast the nuts.
- When the caramel is getting a light brown colour, add the roasted nuts. Mix in a cutter robot.
- Melt the Milk Chocolate at 40°C.
- Pour it on the praline and add the oil.
- Mix the preparation and leave to cool down.





Red berries mousse



DIFFICULTY
● ○ ○ ○ ○



NUMBER OF SERVINGS
40 portions



PREPARATION TIME
8 minutes

1000 g Raspberry puree

300 g Light Muscovado Sugar

23 g Gelatin Powder 200 Bloom

117 g Water

1000 g Whipped cream 35% fat

PREPARATION

- Hydrate the gelatin with the water.
- Heat up the raspberry puree with the **Light Muscovado Sugar**.
- Add the gelatin in the puree, mix and leave to cool down.
- Add the whipped cream.

Salted caramel milk chocolate ganache

⚙️ DIFFICULTY
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📅 NUMBER OF SERVINGS
35 portions

🕒 PREPARATION TIME
15 minutes

90 g Light Muscovado Sugar

1,5 g Table salt

20 g Water

155 g Liquid cream 35% fat

35 g Salted butter

225 g Milk chocolate 35/41% cocoa

PREPARATION

- Cook a caramel with the **Light Muscovado Sugar**, the water and the salt.
- Heat the cream and butter and add them gradually to the caramel.
- When the preparation is at 80°C, pour the caramel onto the milk chocolate and mix.
- Leave to cool down before using.





White chocolate whipped ganache



DIFFICULTY
● ○ ○ ○ ○



PREPARATION TIME
6 minutes + overnight cooling pause

1280 g Liquid cream 35% fat

160 g **Light Muscovado Sugar**

2 Vanilla pods

9 g Gelatin Powder 200 Bloom

36 g Water

280g White chocolate

PREPARATION

- Hydrate the gelatin in the water.
- Boil 640 g cream with the vanilla and **Light Muscovado Sugar**.
- Add the gelatin mix.
- Bring back to 80°C and pour on the white chocolate.
- Mix with a hand blender and add the cream.
- Fold in gently then leave to crystallize in cold storage for one night.
- Whip the ganache before using.

Yellow fruit mousse

⚙️ DIFFICULTY
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📊 NUMBER OF SERVINGS
40 portions

🕒 PREPARATION TIME
8 minutes

1000 g Passion fruit puree

400 g **Light Muscovado Sugar**

23 g Gelatin Powder 200 Bloom

117 g Water

1000 g Whipped cream 35% fat

PREPARATION

- Hydrate the gelatin with the water.
- Heat up the passion fruit puree with the **Light Muscovado Sugar**.
- Add the gelatin in the puree, mix and leave to cool down.
- Add the whipped cream.





Vanilla and pecan tart with muscovado sugar

⚙️ **DIFFICULTY**
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📅 **NUMBER OF SERVINGS**
50 portions

🕒 **PREPARATION TIME**
75 minutes

🔥 **BAKE TIME**
14 minutes

SHORTBREAD

250 g Flour
120 g Butter at room temperature
45 g **Light Muscovado Sugar**
45 g Icing sugar
30 g Almond powder
2 g Salt
55 g Whole eggs

PECAN PRALINE

500 g **Light Muscovado Sugar**
200 g Water
500 g Pecan nuts

WHITE CHOCOLATE WHIPPED CREAM

1280 g Liquid cream 35% fat
2 Vanilla pod
9 g Gelatin Powder 200B
36 g Water
280 g White chocolate 34%

CARAMELIZED PECAN NUTS

500 g **Light Muscovado Sugar**
1000 g Water
500 g Pecan nuts

MILK CHOCOLATE GANACHE

400 g Liquid cream 35% fat
100 g Butter
40 g Glucose syrup
10 g Sorbitol powder
530 g Milk couverture chocolate

PREPARE THE PÂTE SABLÉE (SHORTBREAD)

- Crumble together the flour and butter. Add the **Light Muscovado Sugar**, icing sugar, almond powder and salt. Mix together, then add the eggs.
- Leave the shortbread to rest in the fridge.
- Roll out the dough and place it in the tart moulds. Freeze.
- Bake at 160°C for 14 minutes.

PREPARE THE PECAN PRALINE

- Cook a caramel with the **Light Muscovado Sugar** and water.
- When the caramel becomes light brown, add the pecan nuts. Mix in a cutter robot. Leave aside until use.

PREPARE THE CHOCOLATE WHIPPED CREAM

- Boil the cream with the vanilla.
- Hydrate the gelatin powder with the water. Add the preparation to the boiling cream.
- Pour the mixture on the white chocolate and mix.
- Add the liquid cream and mix well with the preparation. Leave aside for 12 hours and beat up before using.

PREPARE THE CARAMELISED PECAN NUTS

- Cook a sugar syrup with the sugar and water until it boils.
- Pour on the pecan nuts and leave the nuts in the syrup overnight.
- Strain and bake at 160°C until getting a light brown colour.

PREPARE THE MILK CHOCOLATE GANACHE

- Boil together the liquid cream, butter, glucose syrup and sorbitol powder.
- Leave to cool down to 80°C then pour on the milk chocolate. Mix in a cutter robot until it gets a smooth texture.
- Leave aside to cool down to 28°C then use.

ASSEMBLING

- Pipe some pecan praline at the bottom of the shortbread shape. Place some caramelised pecan nuts on the praline. Cover with ganache and leave to crystallise.
- Pipe some whipped cream on the top and decorate with a caramelised pecan nut.

Floating island

⚙️ DIFFICULTY
● ● ○ ○ ○

📅 NUMBER OF SERVINGS
20 pieces

🕒 PREPARATION TIME
15 minutes

ILE FLOTTANTE

300 g Egg white

100 g Light Muscovado Sugar

3 g Powdered egg white

PREPARATION

PREPARE THE FLOATING ISLAND

- Beat the whites and powdered whites adding the **Light Muscovado Sugar** gradually.
- Boil water in a pan.
- Pipe round shaped meringues and soak them in the boiling water for 1 minute.
- Let them drain on a paper towel.

CUSTARD

800 g Whole milk

200 g Liquid cream 35% fat

100 g Egg yolks

150 g Light Muscovado Sugar

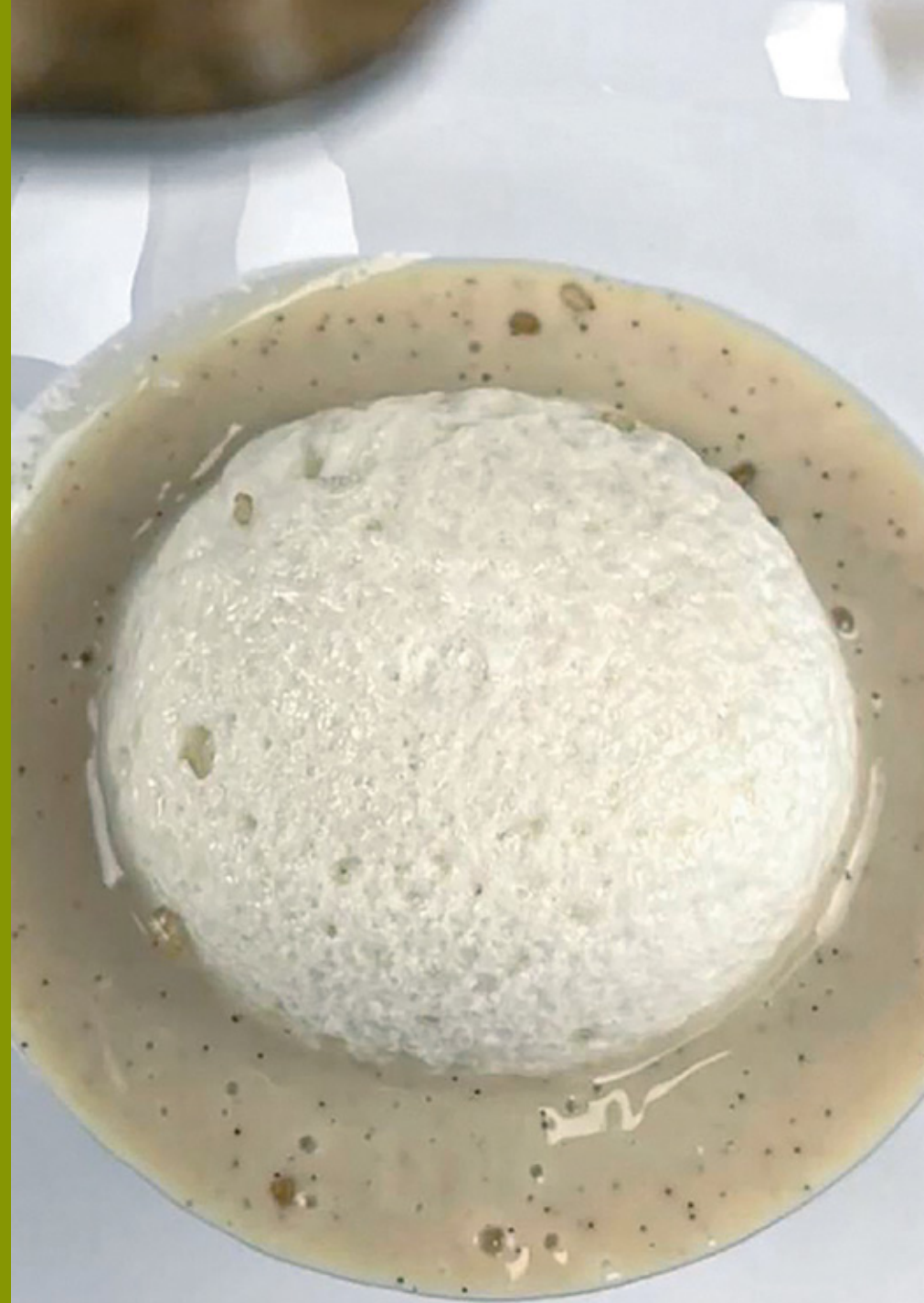
2 Vanilla pods

PREPARE THE CUSTARD

- Boil the milk and cream with the vanilla.
- Whisk together the egg yolks and **Light Muscovado Sugar**. Add the boiling milk and cook again until the custard thickens and coats the spoon.
- Set aside to cool down.

ASSEMBLING

- In a serving bowl, pour some custard to about $\frac{1}{3}$ of the height. Add a floating island on top and decorate with **Dry Demerara XL Sugar**.





Macaron shells

⚙️ DIFFICULTY
● ● ○ ○ ○

📊 NUMBER OF SERVINGS
30-40 pieces

🕒 PREPARATION TIME
45 minutes

🔥 BAKE TIME
12 minutes

360 g Light Muscovado Sugar

80 g Water

130 g egg whites

365 g Almond powder

440 g Icing sugar

2 Vanilla pods

130 g Powdered egg white

PREPARATION

- Cook a sugar syrup at 121°C with the **Light Muscovado Sugar** and the water.
- Pour the syrup gradually onto the egg whites while beating them to create an Italian Meringue.
- Mix the almond powder, icing sugar, and vanilla extract in the food processor. Add the powdered egg whites.
- Combine with the meringue and fold in the mixture until it is homogenous.
- Pipe the macaron shells and bake right away at 150°C for 12 minutes on a doubled tray.



Muscovado macarons



DIFFICULTY

● ● ● ● ●



NUMBER OF SERVINGS

35-40 pieces



PREPARATION TIME

45 minutes



BAKE TIME

12 minutes

MACARON SHELLS

360 g Light Muscovado Sugar

80 g Water

130 g Egg whites

365 g Almond powder

440 g Icing sugar

2 Vanilla pods

130 g Powdered egg white

SALTED CARAMEL MILK CHOCOLATE GANACHE

90 g Light Muscovado Sugar

1,5 g Table salt

20 g Water

155 g Liquid cream 35% fat

35 g Salted butter

225 g Milk chocolate 35/41% cocoa

PREPARATION

PREPARE THE MACARON SHELL

- Cook a sugar syrup at 121°C with the **Light Muscovado Sugar** and the water.
- Pour the syrup gradually onto the egg whites while beating them to create an Italian Meringue.
- Mix the almond powder, icing sugar and vanilla extract in the food processor. Add the powdered egg whites.
- Combine with the meringue and fold in the mixture until it is homogenous.
- Pipe the macaron shells and bake right away at 150°C for 12 minutes on a doubled tray.

PREPARE THE SALTED CARAMEL MILK CHOCOLATE GANACHE

- Cook a caramel with the **Light Muscovado Sugar**, the water and the salt.
- Heat the cream and butter and add them gradually to the caramel.
- When the preparation is at 80°C, pour the caramel onto the milk chocolate and mix.
- Leave to cool down before using.
- Pipe the ganache into a macaron shell and cover with another shell.

Fine Demerara Sugar



SWEETENING POWER	AROMA AND TASTE	AROMA INTENSITY	GLYCEMIC INDEX	ANTIOXYDANT CONTENT	COLOR ATTRIBUTE	GRANULOMETRY (IN MM)	DISSOLUTION	ENVIRONMENT
99% of sucrose, more natural and less refined than white sugar	A golden-brown sugar with fine sparkling crystals A delicious combination of honey and caramel flavors Distinctive amber hue and incredibly crunchy texture.	2/5	60-65 Glycemic index moderate	low	Golden beige color	0.70 Medium crystal size	Very fast dissolution rate Its medium-sized crystals dissolve fairly quickly	With a subtle taste and color, it helps enhance the flavors which are already present in the product.

No GMOs, no additives, no colorings, no conservatives



Brioche

⚙️ DIFFICULTY
● ● ○ ○ ○

📅 NUMBER OF SERVINGS
28

🕒 PREPARATION TIME
20 minutes + overnight pause

🔥 BAKE TIME
12 minutes

500 g Flour

20 g Yeast

10 g Table salt

75 g Fine Demerara Sugar

300 g Whole eggs

250 g Butter

PREPARATION

- Mix together the flour, yeast, salt, **Fine Demerara Sugar** and eggs.
- When the dough no longer sticks to the bowl, add the butter.
- Leave the dough to rest for 30 minutes at room temperature. Knead the dough then keep it in the fridge for one night. Shape the dough in 40 g portions.
- Shape the dough in 40 g portions.
- Brush the dough with an egg then place in the dough proofer until the size doubles.
- Brush again with an egg.
- Sprinkle the portions with **Dark Muscovado Sugar** to add a nice taste, or with **Demerara XL Sugar** for a crispy feeling.
- Bake at 170°C for 12 minutes.

Chouquettes



DIFFICULTY
● ● ○ ○ ○



NUMBER OF SERVINGS
45 pieces



PREPARATION TIME
10 minutes



BAKE TIME
30 minutes

200 g Whole milk

160 g Water

15 g Fine Demerara Sugar

5 g Table salt

180 g Flour

330 g Whole eggs

Demerara XL for decoration

PREPARATION

- Boil together the milk and water with the **Fine Demerara Sugar** and salt.
- Dry up the dough with the flour and whole eggs.
- Pipe the choux. Sprinkle with **Demerara XL Sugar**.
- Bake at 180°C for 30 minutes.





Diamond shortbread

⚙️ DIFFICULTY
● ○ ○ ○ ○

📅 NUMBER OF SERVINGS
50 pieces

🕒 PREPARATION TIME
4 minutes

🔥 BAKE TIME
15 minutes

95 g Butter

45 g Fine Demerara Sugar

20 g Egg yolks

3 g Natural vanilla flavour

140 g Flour

Demerara XL for decoration

PREPARATION

- Beat the butter and **Fine Demerara Sugar** together.
- Add the egg yolks and vanilla flavour.
- Add the flour and fold it in the mix.
- When the dough is homogeneous, roll a 2cm Ø cylinder.
- Keep in cold storage for 2 hours.
- Roll the cylinder in **Demerara XL** Sugar then cut slices 1 cm thick.
- Bake at 140°C for 15 minutes.

Vanilla marshmallow

⚙️ DIFFICULTY
●●●○○

📊 NUMBER OF SERVINGS
150 pieces

🕒 PREPARATION TIME
15 minutes

GELATIN MASS

50 g Gelatin powder 200 Bloom

105 g Water

MARSHMALLOW

285 g Invert sugar

100 g Water

250 g Fine Demerara Sugar

390 g Invert sugar

10 g Liquid vanilla

3 g Vanilla powder

PREPARATION

- Hydrate the gelatin with the water.
- Cook a syrup at 118°C using the inverted sugar, water and **Fine Demerara Sugar**.
- Pour the invert sugar, the powder and liquid vanilla in the bowl of the mixing machine.
- Pour the syrup in the bowl and add the gelatin. Beat the preparation at low speed until the gelatin is mixed into the preparation. Then beat at full speed until the preparation is at room temperature.
- Spread the marshmallow in a frame and leave to rest for 1 day with a baking paper on top.
- Cut the marshmallow in cubes and roll the cubes in **Fine Demerara Sugar**.





Pastry cream



DIFFICULTY
● ● ○ ○ ○



PREPARATION TIME
8 minutes

250 g Whole milk

½ Vanilla pod

40 g Egg yolks

45 g Fine Demerara Sugar

20 g Corn starch

PREPARATION

- Boil together the milk and the vanilla.
- Beat the egg yolks with the **Fine Demerara Sugar** and the corn starch.
- Pour the milk on the previous preparation and mix well.
- Boil again.
- Leave aside until ready to use.

Choux pastry

⚙️ DIFFICULTY
●●●○○

📅 NUMBER OF SERVINGS
23 pieces

🕒 PREPARATION TIME
17 minutes

🔥 BAKE TIME
30 minutes

DOUGH

200 g Whole milk

200 g Water

15 g Fine Demerara Sugar

5 g Table salt

180 g Flour

330 g Whole eggs

CRAQUELIN

100 g Butter at room temperature

100 g Fine Demerara Sugar

100 g Flour

3 g Table salt

PREPARATION

PREPARE THE CRAQUELIN

- Mix all the ingredients together.
- Roll out at 2 mm thick between two baking sheets.
- Keep in the freezer.
- Cut 3 cm Ø discs.

PREPARE THE DOUGH

- Boil together the milk, water, **Fine Demerara Sugar** and salt.
- Pour the flour in the liquids and whisk under low heat until getting a homogenous mix. The preparation will dry in about 3 minutes.
- Place the preparation in the mixer bowl and add gradually the eggs while beating.
- Pipe the choux.
- Add a craquelin disc on top of the choux.
- Bake at 180°C for 30 minutes.





Shortbread base

⚙️ DIFFICULTY
● ● ● ● ●

📅 NUMBER OF SERVINGS
10-12 pieces of Ø7cm

🕒 PREPARATION TIME
7 minutes

🔥 BAKE TIME
14 minutes

250 g Flour

120 g Butter at room temperature

45 g Fine Demerara Sugar

45 g Icing sugar

30 g Almond powder

2 g Table salt

55 g Whole eggs

PREPARATION

- Crumble the flour and butter. Add the **Fine Demerara Sugar**, icing sugar, almond powder and salt. Crumble again.
- Add the whole eggs to the mix. Chill at 5°C before rolling out.

Demerara cake with raspberry spread

⚙️ DIFFICULTY
● ● ○ ○ ○

📅 NUMBER OF SERVINGS
8-10

🕒 PREPARATION TIME
15 minutes

🔥 BAKE TIME
30 minutes

CAKE

250 g Butter

220 g Fine Demerara Sugar

250 g Flour

240 g Eggs

1 bag Baking powder

4 drops Liquid vanilla or other flavouring

RASPBERRY COULIS

100 g Raspberries

100 g Fine Demerara Sugar

SOAKING SYRUP:

100 g Water

100 g Fine Demerara Sugar

PREPARATION

- Heat the oven at 170°C.
- In a bowl, mix the soft butter with the **Fine Demerara Sugar**.
- Add the eggs one by one, then mix until smooth.
- Sift the flour and baking powder and add them to the preparation.
- Mix well.
- Spread butter then flour in the cake mould then pour the dough in the mould.
- Bake for 30 minutes.
- In the meantime, cook the raspberries and sugar for 2 minutes. Then pour in a bowl and leave to cool down.
- Heat up the water and **Fine Demerara Sugar** in a pan. When it starts to boil, stop the heat and keep warm.
- When the cake is baked, soak it with the warm syrup.
- Cut slices and spread the raspberry coulis on each slice.



Golden Caster Sugar



SWEETENING POWER	AROMA AND TASTE	AROMA INTENSITY	GLYCEMIC INDEX	ANTIOXYDANT CONTENT	COLOR ATTRIBUTE	GRANULOMETRY (IN MM)	DISSOLUTION	ENVIRONMENT
99% of sucrose, more natural and less refined than white sugar	A sparkling golden color, dry and free flowing Subtle buttery taste Soft and crunchy texture sensation at the beginning	1/5	65-70 Glycemic index moderate	low	Golden white crystalline color	0.46-0.55 Very fine, soft grain	Very fast dissolution rate The fine crystals dissolve instantly in liquids	With a subtle taste and color, it helps enhance the flavors which are already present in the product.

No GMOs, no additives, no colorings, no conservatives

Coconut shortbread

⚙️ DIFFICULTY
● ○ ○ ○ ○

📊 NUMBER OF SERVINGS
10-12 pieces

🕒 PREPARATION TIME
5 minutes

🔥 BAKE TIME
14 minutes

110 g Butter

100 g Golden Caster Sugar

90 g Egg yolks

120 g Flour

20 g Coconut powder

10 g Baking powder

PREPARATION

- Mix all ingredients together with **Golden Caster Sugar**.
- Bake at 150°C in 6cm Ø x 5mm high circles.





Coconut mousse

⚙️ DIFFICULTY
● ○ ○ ○ ○

📅 NUMBER OF SERVINGS
28 of 80 g

🕒 PREPARATION TIME
8 minutes

1000 g Coconut puree

150 g Golden Caster Sugar

23 g Gelatin powder 200 Bloom

117 g Water

1000 g Whipped cream 35% fat

PREPARATION

- Hydrate the gelatin with water.
- Heat up the coconut puree with the **Golden Caster Sugar**.
- Add the gelatin in the puree, mix and leave to cool down.
- Add the whipped cream.

Lemon mousse

⚙️ DIFFICULTY
● ● ○ ○ ○

📅 NUMBER OF SERVINGS
24 Tartlets Ø7cm

🕒 PREPARATION TIME
12 minutes

500 g Lemon pulp

10 g Lemon zest

370 g Whole eggs

200 g Golden Caster Sugar

40 g Starch

120 g Egg yolks

100 g Butter

100 g Cocoa butter

PREPARATION

- Boil the lemon pulp and zest.
- Beat the eggs, **Golden Caster Sugar** and starch. Add the boiling lemon juice and boil again until the custard coats the spoon.
- Leave to cool down to 60°C then add the butter and cocoa butter.
- Mix and keep in cold storage until ready to use.





Lemon and coconut tart

⚙️ DIFFICULTY
●●●○○

📅 NUMBER OF SERVINGS
12

🕒 PREPARATION TIME
75 minutes

🔥 BAKE TIME
12 minutes

COCONUT SHORTBREAD

110 g Butter
100 g Golden Caster Sugar
90 g Egg yolks
120 g Flour
20 g Coconut powder
10 g Baking powder

LEMON MOUSSE

20 g Gelatin
120 g Water
500 g Lemon juice
1 Lemon zest
750 g Whole eggs
750 g Golden Caster Sugar
62 g Starch
150 g Butter
1 Lime zest

COCONUT MOUSSE

1000 g Coconut puree
150 g Golden Caster Sugar
23 g Gelatin powder 200 Bloom
117 g Water
1000 g Whipped cream 35% fat

WHITE CHOCOLATE GLAZE

150 g Water
300 g Golden Caster Sugar
300 g Glucose syrup
200 g Unsweetened condensed milk
300 g White Chocolate 34%
20 g Gelatin powder 200 Bloom
120 g Water

LEMON JELLY

200 g Lemon juice
5 g Gelatin powder 200 Bloom
15 g Water

PREPARATION

PREPARE THE COCONUT SHORTBREAD

• Mix all the ingredients together. Bake at 150°C in 6cm Ø x 5mm shapes.

PREPARE THE LEMON MOUSSE

- Hydrate the gelatin with water.
- Boil the lemon juice and zest.
- Beat the eggs, **Golden Caster Sugar**, and starch. add the boiling lemon juice and boil again until the custard coats the spoon.
- Add the gelatin in the preparation.
- Leave to cool down to 60°C then add the butter and the lime zest.

PREPARE THE COCONUT MOUSSE

- Hydrate the gelatin with water.
- Heat up the coconut puree with the **Golden Caster Sugar**.
- Add the gelatin in the puree, mix and leave to cool down.
- Add the whipped cream.

PREPARE THE WHITE CHOCOLATE GLAZE

- Hydrate the gelatin with water.
- Cook a syrup at 103°C with water, the **Golden Caster Sugar** and glucose syrup. Pour it on the unsweetened condensed milk. Stirr and pour the preparation on the white chocolate.
- Add the gelatin and mix.
- Leave to rest for 25 hours before using.

PREPARE THE LEMON JELLY

- Hydrate the gelatin with water.
- Heat up the lemon juice.
- Add the gelatin and mix.
- Set aside and leave to cool down.
- Mix before using.

ASSEMBLING

Prepare domes in Savarin moulds

- Pipe warm lemon mousse up to half the height and leave to thicken.
- Fill with coconut mousse up to the border of the mould.
- Freeze.
- Unmould and glaze.

PREPARE WHITE CHOCOLATE DISCS

- Temper some white chocolate.
- Spread a thin layer on a tray covered with a chocolate sheet.
- Cut 8cm Ø discs.
- Leave to crystallise.
- On top of the sablé breton, pipe a small quantity of lemon mousse and stick a white chocolate disc on top. Add the savarin on top.
- Put some lemon jelly in the savarin cavity.
- Decorate.



Chocolate soft cake

⚙️ DIFFICULTY
● ● ○ ○ ○

📅 NUMBER OF SERVINGS
8

🕒 PREPARATION TIME
10 minutes

🔥 BAKE TIME
10 minutes

SOFT CAKE

115 g Butter
190 g Dark chocolate 60%
50 g Flour
150 g Golden Caster Sugar
200 g Whole eggs

CHOCOLATE GANACHE

180 g Cream 35% fat
15 g Golden Caster Sugar
175 g Dark chocolate 60%

PREPARATION

PREPARE THE GANACHE

- Boil the cream with the **Golden Caster Sugar** in it. Leave to cool down to 80°C and pour on the chocolate. Mix the preparation until smooth.
- Pipe the ganache into 4cm Ø round moulds and freeze.

PREPARE THE SOFT CAKE

- Melt the butter and chocolate.
- Mix together the flour and **Golden Caster Sugar**.
- Add the flour in the melted chocolate and fold it in, then add the eggs and fold them in until the dough is smooth.
- Pour 80 g of dough in 6cm Ø round shapes. And place in the refrigerator for 2 hours.
- Add a ganache insert in the middle of the mould.
- Bake for 10 minutes at 190°C.



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