

FLEXIPAN® INSPIRATION

NAME FLEXIFORM

REF FX-1950 • FX-5000



Description

With this mould, you can easily add the different layers of your recipe, whether savory or sweet, and vary the portions. The insertion of liquid batters directly into the mould is possible thanks to the high and rigid edges.

The associated relief mats will allow you to give free rein to your imagination!

Size of the Flexiform mould 16x24 (FX-1950)

Length	22.63"
Width	14.76"
Tray	16x24
Depth	1.96"
Volume	331.37 oz

Size of the Flexiform mould 9.96x9.96 (FX-5000)

Length	8.66"
Width	8.66"
Depth	1.81"
Volume	75.06 oz

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

Complete your Flexiform!



Relief mat Mikado
For tray 16x24"
FI 01010



Relief mat Bubbles
For tray 16"x24"
FI 01001
8.66"x8.66"
FI 02000



Relief mat Labyrinth
8.66"x8.66"
FI 02001



Relief mat Hairnet
8.66"x8.66"
FI 02002

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Rum syrup

Sugar	450 g
Water	1 200 ml
Exotic fruit puree	900 g
Lime zest	3 limes
Lemongrass grated	6
White rum	300 ml
Gelatin	360 g

Lemongrass Bavarian cream

Milk	750 g
Grated lemongrass sticks	9
Egg yolk	210 g
Caster sugar	270 g
Gelatin	21 g
Liquid cream	750 g

Baba dough

Flour	750 g
Salt	15 g
Caster sugar	45 g
Yeast	45 g
Eggs	450 g
Butter	225 g
Water	300 g

Garniture

Cubes of fresh mango	1 350 g
Cane sugar	90 ml
Vanilla pod	2

**Rum syrup**

- Boil water and sugar with the lemon zest and the grated lemongrass.
- Infuse and filter, then add gelatin, water, exotic fruit puree and rum.

Bavarian cream citronella

- Make an infusion with the milk and the lemongrass sticks for 15 min.
- Make a crème anglaise with the infused milk, the egg yolks and the sugar.
- At the end of the cooking, add the bloomed and wrung gelatin. Put cooling in a sterilized bowl.
- After cooling, smooth the crème anglaise and incorporate the whipped cream. Use quickly.

Baba dough

- Pour the flour and the salt in your mixer bowl.
- Mix sugar, yeast and eggs together.
- Knead and add gradually water in order to obtain a soft dough.
- Stop the kneading when the dough is smooth.
- Incorporate the butter without mixing.
- **First knead** : After 1 hour in an ambient temperature, knead again in order to obtain a homogeneous, smooth and bright pastry. Put in the Flexiform (1/5 high).
- **Second knead** : Knead at 95°F in a proofing chamber. When proofed, remove from the proofing chamber and bake for 15/20 min at 356°F.

Garniture

- Soak the cooked Baba dough with the jellified syrup in the same mould.
- Distribute fresh mango cubes on the surface then freeze to manipulate.

Assembly

- Put the Bubbles relief mat in the mould, then add the lemongrass Bavarian cream, then add the garniture.
- Cover with the baba soaked with rum. Freeze for 2 to 3 hours.
- Unmould, decorate with a neutral icing, some passion fruits and the rest of the jellified punch.