



— EYGUEBELLE —
S B S Y R U P B O O K



*Get your
favorite
Recipe!*

COCKTAILS



CONTENT

R E C I P E S



COCKTAILS

ORANGE BOMB	4-5
RASPBERRY TOUCH	6-7
MOJITO PASSION	8-9
SCOTCHESTNUT	10-11
BLACKCURRANT WHISPER	12-13
BANANA TRIP	14-15
TROPICAL ECLIPSE	16-17
COCO PUNCH	18-19
BLUE FLASH	20-21
GIN PASSION	22-23
EXOTIC LIME	24-25

P R O F E S S I O N A L S Y R U P S



Orange Bomb

BY LOUIS FICHET





COCKTAIL

ORANGE BOMB

E Y G U E B E L L E

40 ml

Vodka

-

30 ml

Orange Liqueur /
Triple sec Liqueur

-

20 ml

Orange Syrup

-

Orange Juice



Pour all ingredients except orange juice into a shaker filled with ice cubes. Shake and strain into a glass filled with ice. Top up with orange juice. Garnish with an orange wedge and basil leaves.

P R O F E S S I O N A L S Y R U P S

Raspberry Touch
BY LOUIS FICHET

— EYGUEBELLE —
SPECIAL BAR SYRUPS





COCKTAIL

RASPBERRY TOUCH

E Y G U E B E L L E

40 ml

Gin

-

20 ml

Raspberry Syrup

-

20 ml

Orange Liqueur /
Triple sec Liqueur

-

Lemonade



Pour all ingredients except lemonade into a shaker filled with ice cubes. Shake and strain into a glass filled with ice.

Top up with lemonade.

P R O F E S S I O N A L S Y R U P S



Scotchestrnut
BY LOUIS FICHET



COCKTAIL

SCOTCHESTNUT

E Y G U E B E L L E

20 ml
Chestnut Syrup
-
1/2
Lemon juice
-
30 ml
Bourbon Whisky
-
Sparkling Water



Pour the ingredients in the order listed above
into a glass over ice cube.
Top up with sparkling water.
Stir. Garnish with lemon wedges.

P R O F E S S I O N A L S Y R U P S



Mojito Passion

BY LOUIS FICHET





COCKTAIL

MOJITO PASSION

E Y G U E B E L L E

20 ml
Passion Fruit Syrup
-
60 ml
Rum
-
20 ml
Cane Sugar Syrup
-
8 Mint Leaves
-
1/2 Lime
-
Sparkling Water



In a glass, place the mint leaves, syrups and half a lime cut in 4 then crush everything. Fill up the glass with ice cubes and add the rum. Top up with sparkling water. Stir.

P R O F E S S I O N A L S Y R U P S



Blackcurrant Whisper

BY LOUIS FICHET





COCKTAIL

BLACKCURRANT WHISPER

E Y G U E B E L L E



25 ml
Blackcurrant Syrup

-
30 ml
White Rum

-
Orange Juice



Pour all ingredients except orange juice into a shaker filled with ice cubes. Shake and strain into a glass. Top up with orange juice. Garnish with rosemary sprig and blackcurrant berries.

P R O F E S S I O N A L S Y R U P S

Banana Trip
BY LOUIS FICHET

N°6





COCKTAIL

BANANA TRIP

E Y G U E B E L L E



20 ml
Banana Syrup

-
20 ml
Kiwi Syrup

-
1/2
Lemon juice

-
40 ml
Vodka

-
15 ml
Maple Syrup



Pour all ingredients into a shaker filled with ice.
Shake and strain into a glass.
Garnish with slices of kiwi, banana and basil leaves.

P R O F E S S I O N A L S Y R U P S



Coco Punch

BY LOUIS FICHET



COCKTAIL

COCO PUNCH

E Y G U E B E L L E



40 ml
Tequila Reposado
-
5 ml
Yellow Coiron
-
10 ml
Coconut Syrup
-
50 ml
Pineapple Juice
-
10 ml
Freshly Squeezed
Lime Juice



Pour all ingredients into a shaker filled with ice.
Shake and strain into a glass filled with ice.
Garnish with a pineapple wedge.

P R O F E S S I O N A L S Y R U P S



Tropical Eclipse

BY LOUIS FICHET





COCKTAIL

TROPICAL ECLIPSE

E Y G U E B E L L E



20 ml
Mango Syrup
-
20 ml
Grenadine Syrup
-
40 ml
Vodka
-
20 ml
Cedrat Liqueur
-
1/2 Lime juice
-
Pineapple Juice



Pour all ingredients except pineapple juice into a shaker filled with ice. Shake and strain into a glass filled with ice. Top up with pineapple juice. Garnish with mint leaves, pineapple cube and lemon zest.

P R O F E S S I O N A L S Y R U P S



Blue Flash

BY LOUIS FICHET





COCKTAIL

BLUE FLASH

E Y G U E B E L L E



20 ml
Curaçao Syrup
-
20 ml
Vodka
-
15 ml
Cane Sugar Syrup
-
1/2 Lime juice
-
70 ml
Grapefruit Juice



Pour all ingredients into a shaker filled with ice.
Shake and strain into a glass.
Garnish with a grapefruit wedge.

P R O F E S S I O N A L S Y R U P S

Gin Passion
BY LOUIS FICHET

— EYGUEBELLE —
SPECIAL BAR SYRUPS





COCKTAIL

GIN PASSION

E Y G U E B E L L E



20 ml
Passion Fruit Syrup

-
40 ml
Gin

-
Lemonade



In a glass filled with crushed ice, pour the ingredients in the order listed above. Top up with lemonade. Stir.

P R O F E S S I O N A L S Y R U P S



Exotic Lime

BY LOUIS FICHET





COCKTAIL

EXOTIC LIME

E Y G U E B E L L E



20 ml
Lime Syrup
-
30 ml
Passion Fruit Syrup
-
25 ml
Vodka
-
25 ml
Tequila
-
20 ml
Cane Sugar Syrup
-
1/2 Lime juice
-
Sparkling Water



In a glass filled with ice, pour the ingredients in the order listed above. Top up with sparkling water. Stir. Garnish with a slice of lime and rosemary sprig.

P R O F E S S I O N A L S Y R U P S



MOCKTAILS

— EYGUEBELLE —
SPECIAL BAR SYRUPS



CONTENT

R E C I P E S



MOCKTAILS

VIRGIN SUNRISE	28-29
EXOTIC CARAMEL	30-31
THE PROVENCAL MOCKTAIL	32-33
MINTY SPECIAL	34-35
STRAWBERRY SUNSET	36-37
PEACH SUNRISE	38-39
VIRGIN POMELO SPRITZ	40-41
CANDY BOMB	42-43
EXOTIC DELIGHT	44-45
SUMMER MOJITO	46-47



Virgin Sunrise

BY LOUIS FICHET





MOCKTAIL

VIRGIN SUNRISE

E Y G U E B E L L E



30 ml
Grenadine Syrup
-
20 ml
Lemon Zest Syrup
-
Orange Juice



Pour the syrups into a glass filled with ice.
Top up with orange juice. Stir.
Garnish with lemon wedges raspberry and basil leaves.

P R O F E S S I O N A L S Y R U P S

Exotic Caramel

BY LOUIS FICHET

— EYQUEBELLE —
SPECIAL BAR SYRUPS





MOCKTAIL

EXOTIC CARAMEL

E Y G U E B E L L E



25 ml
Pineapple Syrup

-
25 ml
Caramel Syrup

-
1/2 Lime juice

-
Sparkling Water



Pour the ingredients into a glass filled with ice.
Top up with sparkling water. Stir.
Garnish with lime wedges, a slice of lime and pineapple cubes.

P R O F E S S I O N A L S Y R U P S



The Provencal Mocktail

BY LOUIS FICHET





MOCKTAIL

THE PROVENÇAL MOCKTAIL

E Y G U E B E L L E



20ml
Lavender Syrup
-
10ml
Lemon Syrup
-
10ml
Lime Juice
-
Sparkling water



Pour the ingredients into a glass filled with ice.
Top up with sparkling water. Stir.

P R O F E S S I O N A L S Y R U P S



Minty Special
BY LOUIS FICHET





MOCKTAIL

MINTY SPECIAL

E Y G U E B E L L E



10 ml
Green Mint Syrup
-
20 ml
Raspberry Syrup
-
15 ml
Passion Fruit Syrup
-
Sparkling Water



Pour the syrups into a glass filled with ice.
Top up with sparkling water. Stir.
Garnish with lime wedges and mint leaves.

P R O F E S S I O N A L S Y R U P S



Strawberry Sunset

BY LOUIS FICHET





MOCKTAIL

STRAWBERRY SUNSET

E Y G U E B E L L E



15 ml
Strawberry Syrup

15 ml
Mango Syrup

100 ml
Orange Juice



Pour all ingredients into a shaker filled with ice.
Shake and strain into a glass filled with ice.

P R O F E S S I O N A L S Y R U P S

Peach Sunrise

BY LOUIS FICHET

— EYGUEBELLE —
SPECIAL BAR SYRUPS





MOCKTAIL

PEACH SUNRISE

E Y G U E B E L L E



30 ml
Peach Syrup
-
15 ml
Mango Syrup
-
100 ml
Pineapple Juice



Pour all ingredients into a shaker filled with ice.
Shake and strain into a glass filled with ice.

P R O F E S S I O N A L S Y R U P S



Virgin Pomelo Spritz

BY LOUIS FICHET





MOCKTAIL

VIRGIN POMELO SPRITZ

E Y G U E B E L L E



20ml
Spritz Syrup
-
20ml
Pomelo Syrup
-
Sparkling Water



Pour the syrups into a glass filled with ice.
Top up with sparkling water. Stir.

P R O F E S S I O N A L S Y R U P S



Candy Bomb
BY LOUIS FICHET





MOCKTAIL

CANDY BOMB

E Y G U E B E L L E



60 ml
Pineapple Juice
-
60 ml
Orange Juice
-
20 ml
Raspberry Syrup
-
10 ml
Cavaillon Melon Syrup



Pour all ingredients into a shaker filled with ice.
Shake and strain into a glass.
Garnish with a pineapple cubes skewer.

P R O F E S S I O N A L S Y R U P S



Exotic Delight
BY LOUIS FICHET





MOCKTAIL

EXOTIC DELIGHT

E Y G U E B E L L E



20 ml
Kiwi Syrup

-

50 ml
Guava Juice

-

40 ml
Pineapple Juice



Pour all ingredients into a glass filled with ice.
Stir. Garnish with pieces of kiwi.

P R O F E S S I O N A L S Y R U P S



Summer Mojito
BY LOUIS FICHET





MOCKTAIL

SUMMER MOJITO

E Y G U E B E L L E



20ml
Mojito Syrup
-
20ml
Pomelo Syrup
-
Sparkling Water

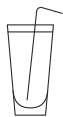


Pour the syrups into a glass filled with ice.
Top up with sparkling water. Stir.

P R O F E S S I O N A L S Y R U P S

BARISTAS

— EYGUEBELLE —
SPECIAL BAR SYRUPS



CONTENT

R E C I P E S



BARISTAS

LATTE AMARETTO	50-51
COLD IRISH CHOCOLATE COFFEE	52-53
IRISH COFFEE	54-55
HAZELNUT FRAPPE	56-57
HONEY WAKE UP	58-59
CINNAMON DELIGHT	60-61
COLD LATTE VANILLA	62-63
COLD LATTE BANANE COCO	64-65
MOCHA CHOCO-NOUGAT	66-67



Latte Amaretto

BY LOUIS FICHET



BARISTA

LATTE AMARETTO

E Y G U E B E L L E



30 ml
Amaretto Syrup

-
120 ml
Coffee

-
Hot Milk



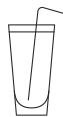
Pour the syrup and coffee into a large cup.
Top up with hot milk. Stir.

P R O F E S S I O N A L S Y R U P S

Irish Chocolate

BY LOUIS FICHET

— EYGUEBELLE —
SPECIAL BAR SYRUPS





BARISTA

COLD IRISH CHOCOLATE COFFEE

E Y G U E B E L L E



15 ml
Chocolate Syrup
-
20 ml
Irish Cream Syrup
-
60 ml
Coffee
-
80 ml
Milk



Pour the syrups and coffee into a large glass filled with ice.
Top up with milk. Stir.

P R O F E S S I O N A L S Y R U P S



Irish Coffee

BY LOUIS FICHET



BARISTA

IRISH COFFEE

E Y G U E B E L L E



15 ml
Irish Cream Syrup
-
60 ml
Coffee
-
160 ml
Hot Milk



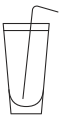
Pour the ingredients in the order listed above
into a large cup. Stir.

P R O F E S S I O N A L S Y R U P S



Hazelnut Frappe

BY LOUIS FICHET





BARISTA

HAZELNUT FRAPPE

E Y G U E B E L L E



60 ml
Coffee
-
25 ml
Hazelnut Syrup

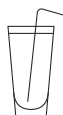


Pour all ingredients into a shaker filled with ice.
Shake and strain into a cup filled with ice.
Garnish with crushed hazelnuts.

P R O F E S S I O N A L S Y R U P S



Honey & Wake up
BY LOUIS FICHET





BARISTA

HONEY WAKE UP

E Y G U E B E L L E



20ml
Honey Syrup
-
10ml
Almond Syrup
-
60ml
Coffee
-
Hot Milk



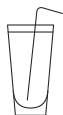
Pour the syrups and coffee into a large cup.
Top up with hot milk. Stir.

P R O F E S S I O N A L S Y R U P S

Cinnamon Delight

BY LOUIS FICHET

— EYGUEBELLE —
SPECIAL BAR SYRUPS





BARISTA

CINNAMON DELIGHT

E Y G U E B E L L E



15 ml
Apple Syrup
-
15 ml
Cinnamon Syrup
-
30 ml
Coffee
-
Hot Liquid Cream



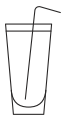
Pour the syrups and coffee into a cup.
Top up with hot liquid cream. Stir.
Garnish with a cinnamon stick.

P R O F E S S I O N A L S Y R U P S



Cold latte Vanilla

BY LOUIS FICHET





BARISTA

COLD LATTE VANILLA

E Y G U E B E L L E



25 ml
Vanilla Syrup
-
60 ml
Coffee
-
Milk



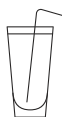
Pour the syrup and coffee into a large glass filled with ice.
Top up with milk. Stir. Garnish with a vanilla bean.
Sprinkle with cocoa.

P R O F E S S I O N A L S Y R U P S



Latte banana coco

BY LOUIS FICHET





BARISTA

COLD LATTE BANANA COCO

E Y G U E B E L L E



15ml
Coconut Syrup

-

10ml
Banana Syrup

-

120ml
Coffee

-

Milk



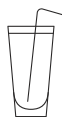
Pour the syrups and coffee into a large glass filled with ice.
Top up with milk. Stir. Garnish with a sliced banana skewer.
Sprinkle with cocoa.

P R O F E S S I O N A L S Y R U P S



Mocha Choco-nougat

BY LOUIS FICHET





BARISTA

MOCHA CHOCO-NOUGAT

E Y G U E B E L L E



15 ml
Nougat Syrup
-
15 ml
Chocolate Syrup
-
60 ml
Coffee
-
Hot Milk



Pour syrups and coffee into a large cup.
Top up with hot milk. Stir.
Garnish with a golden toasted marshmallows skewer.
Sprinkle with cocoa.



FOOD

— EYGUEBELLE —
SPECIAL BAR SYRUPS



CONTENT

R E C I P E S



FOOD

CREME BRULÉE	70-71
PANNA COTTA	72-73
LIME MEURINGUE PIE	74-75
MINT CHOCOLATE MOUSSE	76-77
CHOUX PASTRY	78-79
FLOATING ISLAND	80-81
CHICKEN LEGS LEMON ZEST	82-83
GOAT PEACH VERRINES	84-85
TIRAMISU CURAÇAO AND RASPBERRY	86-87
PROVENCAL BRUSCHETTA	88-89
APPLE CINNAMON CLAFOUTIS	90-91



Crème Brûlée

BY CORALIE BORDINARO





FOOD



CREME BRULÉE

WITH VIOLET SYRUP
E Y G U E B E L L E

Serves



20 mins



20-25 mins



6 Egg yolks

500ml Full-Fat Heavy Whipping Cream

100ml Violet Syrup

1 Vanilla Bean

Brown sugar



Split the vanilla bean down the center and scrape out all the seeds. Heat the cream with the bean and seeds over low heat and let infuse. Preheat oven to 160°C.

Beat the egg yolks with the violet syrup until thick and creamy.

Once lukewarm, remove the vanilla bean from the cream. Pour it over the egg yolk/syrup mixture and continue to mix. Pour the cream into ramekins.

Place ramekins in a baking pan and carefully pour boiling water into the pan to come halfway up the sides of the ramekins. Bake in oven for 20 to 25 minutes and then gently press with your fingertip to check if it's done, cream should not stick. Remove from the oven and place in the refrigerator for at least 4 hours.

Before serving pour brown sugar and caramelize with a blowtorch.



Danna Cotta

BY CORALIE BORDINARO

— EYGUEBELLE —
SPECIAL BAR SYRUPS





FOOD



PANNA COTTA

WITH APPLE SYRUP AND RHUBARB SYRUP JELLY

E Y G U E B E L L E

Serves



20 mins



20-25 mins



For the Rhubarb Jelly:

90ml Rhubarb Syrup

110ml Water

2 Gelatin Leaves

For the Panna Cotta:

500ml Full-Fat Heavy Whipping Cream

4 Gelatin Leaves

110ml Apple Syrup



For the Rhubarb Jelly (Prepare the day before): Soak the gelatine leaves in cold water to soften. In the meantime, heat the water, then add the syrup. Stir. Add the gelatine, carefully drained, to the mixture and stir until the gelatine is completely dissolved. Pour into verrines. Place in the refrigerator for several hours, ideally overnight. Jelly is ready when it slightly wobbles.

For the Panna Cotta: Soak the gelatine leaves in cold water to soften. Meanwhile, pour the cream into a saucepan and set over medium heat. Bring to a simmer, then remove from the heat. Add the gelatine, well drained, to the cream. Stir until completely dissolved. Add the apple syrup and mix. Cool to room temperature. Pour into the verrines, over the rhubarb jelly, and chill, covered for at least 4 hours, but preferably overnight before serving.



Lime Meringue Pie

BY CORALIE BORDINARO





FOOD



LIME MERINGUE PIE

WITH LIME SYRUP

E Y G U E B E L L E

Serves  x6



30 mins



25 mins



For the lime filling:

1 Gelatin Leaf
125ml Lime Syrup
1 Egg Yolk
125 ml Full Fat Heavy
Whipping cold Cream

For the pastry:

1 Egg Yolk
40g Sugar
50g Soft Butter
100g Flour
4g Baking Powder
1 Salt Pinch

For the meringue:

1 Egg White
37g Rum Syrup
12g Orange Juice



The day before, break the egg, reserve the white in a covered bowl in the refrigerator and keep the yolk to make the shortbread.

The shortbread can also be prepared the day before and then, keep at room temperature. **For the pastry:** Preheat the fan-assisted oven to 160°C. Whip the egg yolk and sugar together. Add the butter and mix with a wooden spoon. Add the flour, baking powder and the pinch of salt and mix until a homogeneous paste is obtained. Form a ball and divide it into 6 pieces. Spread into individual tartlet moulds on baking paper. Bake in oven for 25 minutes. **For the lime filling:** The next day, soak the gelatine leaf in cold water to soften. In a saucepan, warm 50ml of lime syrup over low heat. Then, off the heat, add the gelatine, carefully drained, to the syrup and stir until completely dissolved. Whisk the egg yolks with 25ml of lime syrup and add to the syrup-gelatin preparation. In another bowl, whip the cream until stiff peaks form and add the remaining 50ml of lime syrup. Pour the lime into the syrup preparation and smooth. Place in the refrigerator for at least 4 hours. **For the meringue:** Take out the egg white to return to room temperature. In a saucepan, bring 32g of rum syrup with the orange juice to the boil. Place the probe thermometer until reaching 118°C. In the meantime, beat the egg whites until stiff and gently fold the remaining 5g of rum syrup into it. When the syrup temperature is reached, pour it over the egg whites and continue to whisk until the temperature drops to 50°C. Keep in the refrigerator before the assembling process. **Assembly:** Pour the ganache over the shortbread using a piping bag. Then, with the piping bag, pour the Italian meringue on top of the lime ganache. Before serving, brown the meringue with a blowtorch.



Mint Chocolate mousse

BY CORALIE BORDINARO





FOOD



MINT CHOCOLATE MOUSSE

WITH MINT SYRUP

E Y G U E B E L L E



Serves



20 mins



3 hours minimum

Resting time

For the mint mousse:

150ml Full Fat Heavy Whipping Cream Cold

200g "Fromage Blanc"

6 Fresh Mint Leaves

70ml Mint Syrup

For the chocolate mousse:

135g Dark Chocolate

20g Butter

4 Eggs

1 Salt Pinch



For mint mousse layers: Put the cream in the fridge, the mixer whips and a bowl in the freezer for about ten minutes. During this time, finely chop the mint leaves.

Then, whip the cream in the cold bowl until stiff peaks form. In a second bowl, beat the "Fromage blanc", mint leaves and syrup. Gently fold in the whipped cream with a wooden spatula. Place in the refrigerator while preparing the chocolate mousse.

For the chocolate mousse layers: Melt the chocolate and butter in a bowl, mix and leave to cool. Separate the egg whites from the yolks. Whisk the egg whites with a small pinch of salt. Pour the egg yolks into the chocolate/butter mixture while stirring. Incorporate the egg whites delicately into the preparation and mix gently with a spatula to avoid breaking the whites.

Assembly : Pour a little of mint mousse layer into the bottom of 6 small verrines. Top up with 2 tbsp of the chocolate mousse. Repeat this layering process until all the mousse is used. Refrigerate for a few hours or overnight until ready to serve. Just before serving, Garnish with mint leaves on top.



Choux Pastry
BY CORALIE BORDINARO



FOOD



CHOUX PASTRY

WITH HAZELNUT SYRUP WHIPPED CREAM

E Y G U E B E L L E

Serves  x8



25 mins



20-25 mins



3 hours minimum

Resting time



For the choux pastry:

8 Eggs

500ml Water

5g Salt

200g Butter

300g Flour

For the hazelnut syrup whipped cream:

60ml Hazelnut Syrup

330ml Full Fat Heavy Whipping Cream



For the choux pastry: In a saucepan, boil the water, butter and salt. When boiling, mix all ingredients (the butter must be completely melted). Add the flour, remove from the heat and then mix with a spatula until the dough is no longer steaming. The mixture should form a ball (coming away from the pan sides). Preheat the oven to 190°C without fan heat. Add the eggs one at a time and mix until getting homogeneous and smooth dough. The dough should be glossy and very slowly hang, stretch and fall from the spoon in thick ribbons. Transfer the dough to a piping bag and pipe onto the baking sheets. Bake for 35 minutes without opening the oven. Remove the choux when they are golden brown and let them cool on a wire rack.

For the hazelnut syrup whipped cream: Place the whips and a bowl in the freezer for about 10 minutes. Then place the cream and hazelnut syrup in the container and whip until stiff peaks form. Transfer to a piping bag. Cut the choux in half and garnish them on the bottom side and then place the choux "caps". Place in the refrigerator 4 hours before serving.

Floating Island
BY CORALIE BORDINARO

— EYGUEBELLE —
SPECIAL BAR SYRUPS





FOOD



FLOATING ISLAND

WITH PISTACHIO SYRUP

E Y G U E B E L L E

Serves



10-20 mins



10-20 mins



600ml Milk

4 Eggs

30g Sugar

80g Pistachio Syrup

1 Salt Pinch



Boil the milk in a saucepan. Meanwhile separate the eggs whites and yolks. Reserve the white. Beat the eggs yolks with pistachio syrup. Add the hot milk to the preparation and heat gently for 4-5 mins, stirring constantly with a wooden spoon until the mixture thickens. Be careful that the cream does not boil. Leave to cool, then chill in the fridge until serving.

In a large saucepan, bring 2l of water to the boil. In the meantime, whisk the egg whites with a pinch of salt and add the sugar. Form egg whites into balls and cook all sides in boiling water (about 1 minute).

Remove the egg whites and place them on absorbent paper.

Place the egg whites in very cold cream and garnish with toasted slivered almonds.



Chicken Legs

BY CORALIE BORDINARO





FOOD



CHICKEN LEGS

WITH LEMON ZEST SYRUP

E Y G U E B E L L E

Serves



10 mins



25 mins



4 Chicken Legs

3 Cloves Garlic

1 Onion

3 Tablespoons Olive Oil

125ml Lemon Zest Syrup

1 Chicken Stock Cube

500ml Water

Salt and Pepper



Crush the garlic cloves and slice the onion. Roast them in a frying pan with oil for 1 minute on high heat. Lower the heat (medium-high heat) and add the chicken legs. Brown until the skin is golden and crisp. Season with salt and pepper, then add the syrup. Turn the heat down to a simmer and cook for 15 mins.

In the meantime, bring the water to a boil and add the chicken stock cube. Stir.

Add the mixture to the chicken and simmer for 10 minutes.

Remove the chicken legs and let the stock reduce slowly. Serve.



Goat Peach verrines
BY CORALIE BORDINARO





FOOD



GOAT PEACH VERRINES

WITH PEACH SYRUP

E Y G U E B E L L E

Serves



15 mins



2 hours

Resting time



4 Peaches

For the goat's cheese mousse :

150g Fresh Goat Cheese

200ml Full Fat Heavy Whipping cold Cream

1 Salt Pinch

For the peach cream :

250ml Milk

2 Tablespoons of Cornstarch

100ml Peach Syrup



Peel and dice the peaches. Place in the refrigerator.

For the goat's cheese mousse: Whip the goat's cheese with an electric mixer. Add the liquid cream, a pinch of salt and continue whipping until stiff peaks form. Place in the refrigerator.

For the peach cream: Dissolve the cornflour in a little bit of water. In a saucepan mix all ingredients and place over low heat. Heat until it thickens. Divide into the bottom of verrines and let cool before placing 1 hour in the refrigerator.

Assembly: In the verrines, pour the peach cubes over the peach syrup cream. Then, if possible using a piping bag, place the goatcheese mousse on top. Place in the refrigerator. Just before serving, sprinkle with a small pinch of Espelette chilli pepper and garnish with a few toasted slivered almonds.



Tiramisu

BY CORALIE BORDINARO





FOOD



TIRAMISU

WITH CURAÇAO AND RASPBERRY SYRUPS

E Y G U E B E L L E

Serves



1 hour



3 hours

Resting time



60ml Curaçao Syrup

250g Mascarpone Cheese

3 Eggs

350g Raspberries

50g Sugar

Raspberry Syrup



Separate the egg whites from the yolks in two bowls and reserve the egg whites. Mix the yolks with 40g of sugar until the mixture whitens and doubles in volume. Add the mascarpone and continue to mix until having a smooth cream. Beat the whites until stiff. Then incorporate them into the cream and mix gently to avoid breaking the egg whites. Then divide the preparation into two bowls. In one of them, add the curaçao syrup and mix.

Assembly:

In Dessert cups, alternate layers of the two cream preparations with raspberries and raspberry syrup. Place them in the refrigerator for at least 3 hours. Just before serving, garnish with raspberries on top and a drizzle of raspberry syrup.



Provençal Buschetta

BY CORALIE BORDINARO

— EYGUEBELLE —
S B S Y R U P B O O K





FOOD



PROVENÇAL BRUSCHETTA

WITH GOAT CHEESE AND LAVANDIN SYRUP

E Y G U E B E L L E

Serves



5 mins



15 mins



4 Slices of Rustic Country Bread

4 Pieces of Sun-dried Tomatoes

1 Zucchini

8 Slices of Goat Log Cheese

1 Tablespoon of Olive Oil

4 Teaspoons of Lavandin Syrup



Cut the zucchini into thin slices and grill them in an oiled frying pan then drain on absorbent paper.

Preheat the oven grill to 180°C.

On each slice of bread, spread slices of zucchini, a piece of sun-dried tomatoes and two slices of goat cheese.

Pour a teaspoon of lavender syrup on each slice.

Place in the oven for 5 minutes. Remove and enjoy!



Apple Cinnamon Clafoutis

BY CORALIE BORDINARO





FOOD



APPLE CLAFOUTIS

WITH CINNAMON SYRUP

E Y G U E B E L L E

Serves



15 mins



40 mins



4 Golden Apples

4 Eggs

125g Cinnamon Syrup

2 Tablespoons of Sugar
(for the end of cooking)

80g Flour

50g Butter

300ml Whole Milk

1 Salt Pinch



Melt the butter over a low heat and set aside. Preheat the oven to 200°C.
In a bowl, whip the eggs with the cinnamon syrup until the mixture whitens.
Then add the melted butter and continue to mix.

Gently add the flour, a pinch of salt and the milk. Reserve the preparation.

Wash the apples, remove the seeds and cut them into cubes.

Butter the mould and place the apple cubes. Cover with the preparation and put in the oven for 30 to 40 minutes.

Remove from the oven, sprinkle with powdered sugar and re-bake for 5 minutes.



— **EYGUEBELLE** —
S B S Y R U P B O O K



3 CHEMIN DE LA MÉJEONNE
26230 VALAURIE
contact@eyguebelle.com

EYGUEBELLE.FR