

REPÚBLICA
DEL CACAO[®]

Ecuador + República
Dominicana

70%
CACAO

DARK CHOCOLATE



ANDINO

Plated dessert / 12 units

INGREDIENTS

PASSION FRUIT AND DARK CHOCOLATE CREMEUX 70%

PASSION FRUIT CREME ANGLAISE:

- 750 gr Passion fruit pulp
- 250 gr Cream
- 100 gr Sugar
- 200 gr Egg yolks

CREMEUX

- 210 gr Dark Chocolate Blend
Ecuador+República Dominicana 70%
- 610 gr Passion fruit creme anglaise
- 25 gr Water
- 5 gr Gelatine

FLOURLESS DARK CHOCOLATE CAKE 70%

- 210 gr Dark Chocolate Blend
Ecuador+República Dominicana 70%
- 100 gr Almond Paste 50%
- 60 gr Unsalted butter
- 50 gr Egg yolks
- 250 gr Egg whites
- 85 gr Sugar

PASSION FRUIT SAGU

- 1 Lt Passion fruit purée
- 1 Lt Water
- 200 gr Sugar
- 300 gr Sagu

CRISPY QUINOA

- 300 gr Bloomed quinoa
- 100 gr TPT Syrup

BUTTERSCOTCH

- 125 gr Sugar
- 150 gr Cream
- 100 gr Beurre Noisette
- 2 gr Salt

METHOD

PASSION FRUIT AND DARK CHOCOLATE CREMEUX 70%

PASSION FRUIT CREME ANGLAISE:

Boil the cream with the pulp and pour it over the egg yolks already mixed with the sugar (avoid blanching). Cook the mix "à la nappé" at 82/83°C (179.6 / 181.4 °F), sift into another bowl and use immediately.

CREMEUX

Once the creme anglaise is hot and sifted, dissolve the bloomed gelatine. Then, emulsify with a spatula the melted or chopped chocolate (as if it were a ganache) to obtain a smooth, elastic and shiny texture. To perfect the emulsion, use an electric mixer. Mix carefully without incorporating air, and maintaining a temperature above 35°C (95°F). This technique guarantees a good cremeux even after defrosting.

FLOURLESS DARK CHOCOLATE CAKE 70%

In a mixing bowl melt together the chocolate and butter to a temperature of 50°C (122 °F). In a stand mixer, soften the almond paste by slowly mixing in the egg yolks one at a time. Add the chocolate and butter mixture until fully incorporated. In a separate mixing bowl, whip the egg whites and sugar until obtaining soft peaks. Fold the whipped egg whites, in multiple additions, into the chocolate mixture until fully incorporate. Spread on to a 10 x 15 inch mold and bake at 180 - 190°C (356- 374 °F) in a convection oven for 20 minutes.

PASSION FRUIT SAGU

Boil the water and cook the Sagu for 20 minutes. Sift. Boil the passion fruit puree with the sugar and then let it cool. Add the cooked sagu and put in the fridge for 12 hours. Use.

BUTTERSCOTCH

Heat the sugar in a pan at 180°C (356°F) to create a caramel. Add the cream and form a toffee. Remove from the heat and add the beurre noisette and the salt, mix vigorously to emulsify.

CRISPY QUINOA

Mix both ingredients together. Put in a silpat and bake at 150°C (302°F) for 20 minutes to have a crispy texture.

