



## CITRUS AMAZON

Entremet  
2 units

### INGREDIENTS

#### FLOURLESS SPONGE CAKE

- 200gr Pure Cacao Powder 22-24%  
c/n Vinces Cacao Nibs
- 390gr Egg whites
- 360gr Sugar
- 460gr Egg yolks

#### CITRUS COMPOTE

- 300gr Pineapple pulp
- 36gr Sugar
- 60gr Poached lemon peel
- 60gr Dehydrated mango
- 60gr Orange peel confit
- 3gr Flavorless gelatin

#### AMAZONÍA 75% MOUSSE

- 270gr Amazonía 75% Dark Chocolate
- 150gr Milk
- 600gr Heavy cream
- 2gr Flavorless gelatin

#### DARK CHOCOLATE VELVET EFFECT

- 100gr Ecuador 65% Cacao Dark Chocolate
- 70gr Ecuador Cacao butter

### METHOD

#### FLOURLESS SPONGE CAKE

Make a French meringue with the egg whites and the sugar, separately whip the egg yolks (sabayon texture) and fold the two preparations together until fully incorporated. Continue with the sifted cacao powder. Place the Cacao Nibs in a half tin as a base, the sponge cake mixture and more Cacao Nibs. Cook at 190°C for 12-15 minutes. Cool and cut a large disk (18 cm diameter), set aside the sponge cake inside the disk.

#### CITRUS COMPOTE

Place all the ingredients except the gelatin and cook until it boils for 5 min. Remove from heat, add the gelatin dough (hydrated gelatin 5 times its weight in water) and mix until dissolved. Place the compote inside the disk with the sponge cake to form the core of the entremet.

#### AMAZONÍA 75% MOUSSE

Heat the milk and add the previously hydrated gelatin (5 times its weight in water) until melted. Add it to the molten chocolate forming a ganache, perfect the emulsion with an immersion blender. Verify that the ganache is at 40-45°C to add the semi-cured heavy cream in 3 parts. In a larger ring (23 cm diameter) place the mousse followed by the core, so that it is flush. Freeze.

#### DARK CHOCOLATE VELVET EFFECT

Melt the two ingredients separately and mix them well at the end. Use the mixture at 35°C in the compressor.

#### ASSEMBLY

Un-mould the entremet and add the Dark Chocolate Velvet immediately. Place a chocolate decoration with Cacao Nibs and put them on a base.

