



Ecuador
33% Cacao
Butter
White Chocolate
with
Roasted Corn



CORNFIELD

Plated Dessert
12 units

INGREDIENTS

CORN CHICHA AND PASSIONFRUIT SORBET

75g Sugar
30g Glucose Powder
7g Inulin
3g Guar gum
138g Water
20g Inverted sugar
125g Passionfruit pulp
100g Corn chicha*

TANGERINE AND CORN CAKE

135g Ghee
105g Sugar
120g Eggs
68g Almond flour
45g Weak Flour
20g Corn Flour
1.5g Baking Powder
69g Tangerine juice
3g Tangerine Zest

ISHPINGO WITH ROASTED CORN CRUMBLE

30g Unsalted butter
30g Weak flour
30g Brown sugar
30g Almond flour
2g Isphingo powder*
30g Roasted corn with salt

WHITE CHOCOLATE WITH ROASTED CORN LIGHT CREMEUX

200g Ecuador White Chocolate with Roasted Corn 33%
100g Whole milk
120g Heavy cream 35% fat
2g 200° BLOOM unflavored gelatin powder

PASSIONFRUIT GEL

75g Sugar
1.5g Yellow pectin
125g Passionfruit Pulp
13g Glucose DE (Dextrose equivalent) 60
1.5g Citric acid
1.5g Water



METHOD

CORN CHICHA AND PASSIONFRUIT SORBET

Heat the water, when it reaches 40°C (104°F) add the dry ingredients previously mixed together (sugar, glucose powder, inulin, guar gum) and the inverted sugar. Cook at 85°C (185°F) and cool to 4°C (39°F) immediately. Let the mixture rest in refrigeration for 12 hrs and add the passionfruit pulp with the corn chicha. The mixture must be at 4°C (39°F) to place in the ice cream machine. Keep the sorbet at -15°C (5°F) to be able to make the quenelle.

*Lightly fermented corn-based drink. It can be replaced with something like Kombucha or you can make only a passionfruit sorbet.

TANGERINE AND CORN CAKE

Using a hand mixer, beat the eggs and sugar, the warm butter, the previously mixed dry ingredients, and the passionfruit pulp. Mix until you obtain a homogeneous batter and place in greased square molds. Cook at 160°C (320°F) for 30-35 minutes depending on the height of the mold. Let it cool and then cut the cake into cylinder shapes with the help of a pasta cutter.

ISHPINGO WITH ROASTED CORN CRUMBLE

Mix the first five ingredients in an electric mixer and with the help of the flat beater form a sand-like dough being careful of not overbeating the dough. Cook for 12-15 minutes at 160°C (320°F). Let it cool and add the crushed roasted corn, reserve.

*Isphingo (Amazonian cinnamon) can be replaced with ground cinnamon.

WHITE CHOCOLATE WITH ROASTED CORN LIGHT CREMEUX

Heat the milk to 50°C (122°F) and place the unflavored gelatin previously hydrated in 5 times its weight in water, mix until it is diluted. Add this mixture to the partially melted chocolate. Mix with a spatula from the center making an emulsion, perfect the mixture with the immersion mixer. Add the heavy cream and emulsify again. Let it crystalize for 12 hours.

PASSIONFRUIT GEL

Heat the passionfruit pulp and when it reaches 40°C (104°F) add the previously mixed sugar and pectin. Then add the glucose. Cook at 102°C (215°F) and add the citric acid diluted in the water (acid solution). Let it rest until it becomes a smooth gel.

MONTAJE

Mix the light cream well before serving to have a homogeneous and smooth texture. Drop a large amount of white chocolate cream on the plate and spread it out with the help of a spoon to form a tear shape. Place the cake cylinder, the crumble, and a few drops of the passion fruit gel as seen in the photo. Finish with a quenelle of sorbet on top of the cake and white chocolate with roasted corn decorations.