

REPÚBLICA DEL CACAO

An original recipe by Santiago Cueva



JASMINE FLOWER

Makes 4 desserts or 20 mini gateaux

INGREDIENTS

SOFT ALMOND BISCUIT

- 225gr Almonds
- 180gr Sugar
- 330gr Whole eggs
- 90gr Unsalted butter
- 70gr Egg whites
- 45gr Sugar

CHOCOLATE & ALMOND CREAM MIX

- 500gr Almond milk
- 100gr Egg yolks
- 25gr White sugar
- 317gr White Chocolate Ecuador 35%
- 30gr Jasmine tea
- 5gr Gelatin - 200 bloom
- 25gr Water

APRICOT & HONEY MOUSSE

- 250gr Sugar
- 50gr Honey
- 250gr Egg whites
- 750gr Apricot pulp
- 10gr Gelatin - 200 bloom
- 50gr Water
- 750gr Partially whipped cream
- 1gr Essence of bitter almond

WHITE CHOCOLATE FOOD PAINT

- 300g White Chocolate Ecuador 31%
- 300g Cocoa butter



METHOD

SOFT ALMOND BISCUIT

Make a paste in a food processor using the almonds, the first portion of sugar and the eggs. Drizzle on the butter, which you have melted at 115°F (45°C). Place the mixture in a bowl and add the beaten egg whites, stirring them in thoroughly. Bake at 355°F (180°C) for 15-20 minutes.

CHOCOLATE & ALMOND CREAM MIX

The night before you make your cream mix, infuse the jasmine tea in cold water along with the almond milk. Cook the almond milk, jasmine tea, egg yolk and white sugar at 180-185°F (82-84°C).

Take the mixture off the heat, add the gelatin and cover for 5 minutes.

Add the chocolate, which you have melted in advance. Mix it in vigorously so that you obtain an elastic, smooth and shiny texture. Emulsify the mixture using a hand blender. Freeze until you are ready to use the mixture.

APRICOT & HONEY MOUSSE

Warm through the pulp and add the melted gelatin. Dissolve the honey and sugar together in a pan at 240°F (117°C). Incorporate this mixture into the egg whites and beat until cool. Add the meringue to the jellied pulp, then add in the partially whipped cream and essence of bitter almond. The mixture is ready to use.

WHITE CHOCOLATE FOOD PAINT

Mix all the ingredients together until you obtain a smooth texture. Lower the temperature to 90°F (32°C) and decorate your desserts using a spray gun.

Final Step

Pipe the white chocolate and almond cream mix onto a layer of sponge.

Stick small slices of dried apricot onto the cream mix. Freeze. Prepare the mousse and place it into your choice of mold, then cover this with the cream mix and sponge preparation. Freeze. Cover your dessert with white chocolate food paint and decorate it.