



Ecuador
33% Cacao
Butter
White Chocolate
with
Roasted Corn



LITTLE SUNSHINE

Entremet
12 units

INGREDIENTS

ALMOND DACQUOISE

150g Almond flour
150g Powdered sugar
150g Egg whites
50g Sugar

ORANGE COMPOTE

2 und. Orange
20g Sugar
100g Orange juice
4g 200° Bloom Unflavored Gelatin powder

COFFEE AND WHITE CHOCOLATE WITH ROASTED CORN BAVAROIS

218 g Ecuador White Chocolate with Roasted Corn 33%
60 g Heavy Cream 35% fat
60 g Whole milk
24 g Egg yolks
6 g Sugar
3 g 200° Bloom Unflavored Gelatin powder
225 g Heavy Cream 35% fat
2 g Instant coffee

VELVET EFFECT SPRAY

45g Ecuador Pure Cacao Butter
100g Ecuador White Chocolate with Roasted Corn 33%

CACAO PÂTE SABLÉE

117g Unsalted butter
75g Powdered Sugar
1g Salt
24g Almond flour
12g Cacao powder
180g Weak flour
45g Eggs

WHITE CHOCOLATE WITH ROASTED CORN WHIPPED GANACHE INFUSED WITH ORANGE

100g Ecuador White Chocolate with Roasted Corn 33%
58g Whole milk
106g Heavy Cream 35% fat
1,5g 200° Bloom Unflavored Gelatin powder
3g Orange zest

METHOD

ALMOND DACQUOISE

Sift together the almond flour and powdered sugar. In another bowl, prepare a French meringue by whipping egg whites with the sugar. Add the dry ingredients by gently folding them into the meringue. In a half oven baking tray lined with wax paper, bake the batter at 170°C (340 °F) for 15 minutes. Cut the dacquoise into 7 x 2cm rectangles.

ORANGE COMPOTE

Remove the supremes from the orange and reserve the peel. Poach the orange peel 4 times from cold water and cut them into small cubes. Bring to boil the supremes, the cubes of the peel, the orange juice, and the sugar. Take them off the heat and add the gelatin previously hydrated in 5 times its weight in water. Mix until dissolved. Once the compote is cold, place 24g on the dacquoise rectangles to form the inserts of the dessert and then, freeze.

COFFEE AND WHITE CHOCOLATE WITH ROASTED CORN BAVAROIS

Make a crème anglaise with the first four ingredients. Once the preparation reaches 85°C (185°F), remove from the heat and add the gelatin previously hydrated in 5 times its weight of water. Perfect the emulsion with the immersion mixer and add it to the melted chocolate forming a ganache. Perfect the emulsion again with an immersion mixer. Check that the ganache is at 40-45°C (105-115°F) to fold in the semi-whipped cream in 3 parts. Place the mousse in semi-cylinder molds (8.4 x 3.2 x 3.5cm), then place the dacquoise and orange compote inserts in the middle pressing lightly until the molds are full and leveled. Reserve in the freezer.

VELVET EFFECT SPRAY

Melt the two ingredients separately at 45°C (115°F) and mix well. Use the mixture at 35°C (95°F) in the air compressor gun.

CACAO PÂTE SABLÉE

Cream the butter together with the sugar. Add the other dry ingredients previously sifted together and continue with the eggs. Mix until you have a uniform dough, do not overbeat. Roll into a 3mm dough, freeze, and cut it to the exact size of the base of the entremets (the base of the semi-cylinder molds). Cook the dough in a tray, between two micro-perforated silicone mats for 10-12 minutes at 160°C (320°F).

WHITE CHOCOLATE WITH ROASTED CORN WHIPPED GANACHE INFUSED WITH ORANGE

Boil the milk and the orange zest. Remove from the heat, cover, and let infuse for 5 min. Strain, pressing the zest to release its essential oils. Place the gelatin previously hydrated in 5 times its weight with water and dissolve. Add this preparation to the melted chocolate forming a ganache. Perfect the emulsion with the help of an immersion mixer, add the heavy cream and repeat the process. Leave the mix for 12 hours in refrigeration. Take out of the refrigerator and beat the ganache until you have firm peaks and then place it in a plastic sleeve. Cut the tip of the sleeve diagonally and reserve.

ASSEMBLY

Unmold the entremet and spray it immediately with the velvet effect mixture. Place the entremet on the Cacao Pâte Sablée. Pipe the whipped ganache diagonally forming irregular waves. To finish, place strings of candied orange zest, white chocolate with roasted corn decorations and and sprinkle ground coffee on top.

