

REPÚBLICA DEL CACAO



An original recipe by Santiago Cueva

SACHA NUTS

Makes 4 desserts

INGREDIENTS

WALNUT DACQUOISE

- 350gr Egg whites
- 120gr Brown sugar
- 15gr Egg white powder
- 200gr Powdered walnuts
- 70gr Powdered almonds
- 315gr Very finely ground sugar

ADZUKI BEAN & STAR ANISE JELLO

- 500gr Cooked adzuki beans
- 10gr Star anise
- 500gr Water for the beans
- 5gr Agar agar
- 100gr Brown sugar
- 10gr Gelatin - 200 bloom
- 50gr Water

DARK CHOCOLATE ECUADOR 65% MOUSSE WITH CANDY & GOLDEN RUM

- 200gr Milk
- 80gr Golden rum
- 5gr Orange zest
- 50gr Brown sugar
- 1000gr Cream
- 500gr Dark Chocolate Ecuador 65%
- 5gr Gelatin
- 25gr Water

METHOD

WALNUT DACQUOISE

Beat together the brown sugar and egg white until a firm meringue forms. Mix together the powdered nuts and very finely ground sugar. Sift the mixture. Add the powdered ingredients to the meringue and mix thoroughly. Spread the mixture out over a tray covered with baking paper. Bake at 375°F (190°C) for approx. 10 minutes.

ADZUKI BEAN & STAR ANISE JELLO

Once the beans have been cooked in 4 times their weight in water with 10g of star anise, sift and drain them thoroughly. In a food processor, liquefy the 500g of adzuki beans with 500g of cooking liquid to create a puree. Cook this puree in a pan with the agar agar and brown sugar. Boil for 1 minute. Take the mixture off the heat and add the gelatin, which you have melted in advance. Place the mixture in your choice of mold and leave it to cool. Freeze.

DARK CHOCOLATE ECUADOR 65% MOUSSE WITH CANDY & GOLDEN RUM

Heat the milk with the orange zest and brown sugar. Sift the mixture. Add the gelatin, which you have melted in advance. Then mix the results into the melted chocolate. Vigorously mix until you have an elastic, smooth and shiny center. Incorporate the rum. Thoroughly mix in the partially whipped cream. The mixture is ready to use.



DARK CHOCOLATE ECUADOR 65% FROSTING

150gr Water
200gr Sugar
250gr Glucose
200gr Condensed milk
320gr Dark Chocolate Ecuador 65%
50gr Cocoa butter
400gr Neutral glaze
40gr Water

DARK CHOCOLATE ECUADOR 65% FROSTING

35gr Water
85gr Sugar
170gr Whole toasted walnuts
3gr Fine salt

DARK CHOCOLATE ECUADOR 65% FROSTING

Heat the sugar, water and glucose in a pan. Cook at 220°F (104°C). Incorporate the condensed milk.

Melt the chocolate and cocoa butter. Slowly add in the initial mixture to form an emulsion.

Boil the neutral glaze in the water, then add it into your emulsion. Mix thoroughly using a hand blender so that it emulsifies.

Cool. Use at 95-100°F (37-38°C).

CANDIED WALNUTS

Cook the sugar and water at 240°F (115°C). Add the whole walnuts and salt. Stir well until the sugar appears to crystallize. Store the candied nuts in a cool, dark place.

Final Step

Put the whipped passionfruit jello in a glass, then add the 70% chocolate ganache and the praline mousse. Freeze.

Decorate with some passionfruit compote and shavings of 70% chocolate.