

REPÚBLICA DEL CACAO



An original recipe by Santiago Cueva

SAN CRISTOBAL

Makes 4 desserts

INGREDIENTS

CHOUX PASTRY

- 562gr Whole milk
- 90gr Unsalted butter
- 2.5gr Fine salt
- 173gr Egg yolks
- 70gr Sugar
- 90gr Cake flour
- 270gr Egg whites
- 100gr Sugar

ORANGE MARMALADE

- 540gr Oranges
- 40gr Unsalted butter
- 40gr Brown sugar
- 120gr White sugar
- 65gr Inverted sugar
- 165gr Orange juice
- 14gr Corn starch
- 15gr Grand Marnier
- 5gr Gelatin - 200 bloom
- 25gr Water

COFFEE & MILK CHOCOLATE MOUSSE

- 250gr Espresso coffee
- 1000gr Partially whipped cream
- 600gr Growers Choice 33% Milk Chocolate
- 160gr Dark Chocolate Ecuador 65%
- 10gr Gelatin - 200 bloom
- 50gr Water

METHOD

WALNUT DACQUOISE

Heat the milk with the butter and salt. Blanch the egg yolks by mixing them with the first portion of sugar. Add the flour and mix it in thoroughly. Add the boiling milk mixture to the yolks - Do this in two batches, stirring all the while. Whip up the egg whites with the second portion of sugar. Add the whipped egg whites to your initial mix in three batches, and pour the results out onto a tray covered in baking paper. Bake at 320°F (160°C) for approx. 25 minutes. Makes one 60 x 40cm sheet.

ORANGE MARMALADE

Boil the whole oranges for 30 minutes. Cut them into small pieces. Caramelize the sliced oranges, butter and brown sugar in a pan. Add half the white sugar and half the orange juice, and cook. Once the liquid has evaporated, add the other half of the sugar and orange juice. At the same time, add the corn starch and cook out. Take the mixture off the heat. Add the gelatin and liqueur. Set aside.

COFFEE & MILK CHOCOLATE MOUSSE

While the coffee is still hot, add the gelatin (which you have melted in advance). Melt the chocolates. Add the warm coffee to the chocolates and vigorously mix the two together until an elastic, shiny texture forms in the center. Incorporate the partially whipped cream to the initial mixture and mix it in thoroughly. The mixture is ready to use.

Final Step

Cut out a layer of choux and place it in a 14cm ring, completely cover it with marmalade and place another layer of choux on top. Freeze. Prepare the mousse, place it in a 16cm mold and add the choux and pre-prepared marmalade. Freeze. Finish off by spraying on some neutral glaze and add some chocolate decorations.

