

REPÚBLICA DEL CACAO®

An original recipe by Santiago Cueva



SESAMA

Makes 4 desserts

INGREDIENTS

BLACK SESAME BISCUIT

- 260gr Whole eggs
- 75gr Inverted sugar
- 130gr Sugar
- 75gr Black sesame seeds
- 140gr Flour
- 8gr Yeast powder
- 130gr Cream 35%
- 120gr Unsalted butter

MANGO TOFFEE

- 1300gr Mango puree
- 5gr Lemon zest
- 200gr Sugar
- 210gr Unsalted butter
- 20gr Gelatin - 200 bloom
- 100gr Water

WHITE CHOCOLATE & VANILLA MOUSSE

- 530gr Milk
- 1½ Vanilla pod
- 745gr White Chocolate Ecuador 31%
- 800gr Cream
- 17gr Gelatin
- 85gr Water

CARAMELIZED SESAME SEEDS

- 150gr Water
- 125gr Sugar
- 25gr Honey
- SQ Canola oil
- 200gr Black sesame seeds

METHOD

BLACK SESAME BISCUIT

Mix together the whole eggs, inverted sugar and sugar. Add the sifted black sesame seeds, flour and baking powder. Melt the butter at 115-130°F (45-50°C) and add the whipped cream. Leave the mixture to rest in the refrigerator for several hours. Pour the mixture into a mold and bake at 355°F (180°C) for about 15 minutes.

MANGO TOFFEE

Heat up the mango pulp and lemon zest.

In a separate pan, use the sugar to make a dry caramel. Once the caramel is at 355°F (180°C), add the mango pulp and cook until you have a homogeneous mixture.

Leave the mixture to cool to 105°F (40°C), then add the gelatin (which you have melted in advance) and the creamed butter.

Use a hand blender to emulsify your mixture. Your mixture is ready to use.

WHITE CHOCOLATE & VANILLA MOUSSE

Heat the milk and vanilla together.

Melt the chocolate.

Add the pre-hydrated gelatin to the warm milk. Add this mixture to the chocolate and mix it until you have an elastic, shiny texture.

Add the partially whipped cream to your mix and combine the two thoroughly. The mixture is ready to use.

CARAMELIZED SESAME SEEDS

Boil the sesame seeds in the syrup. Boil for 5 minutes and strain. Repeat 3 times. Drain the seeds thoroughly. Fry them in very hot oil. Store the caramelized sesame seeds in a cool, dry place.



WHITE CHOCOLATE ICING

375gr Cream
125gr Milk
150gr White sugar
20gr Corn starch
7.5gr Gelatin - 200 bloom
37.5gr Water

BLACK SESAME NOUGATINE

125gr Glucose
125gr Fondant icing sugar
100gr Black sesame seeds

WHITE CHOCOLATE ICING

Heat up the milk, cream, corn starch and sugar.
Take the mixture off the heat and add the gelatin.
Add it to the white chocolate (which you have melted in advance) and blend using a hand blender.
Add white coloring if you wish and use the frosting at 75°F (23°C).

BLACK SESAME NOUGATINE

Melt the glucose and fondant icing sugar in the microwave. Add the pre-toasted seeds. Bake at 320°F (160°C) for 12 minutes or until you obtain a crispy texture.

Final Step

Place the mango toffee on a disk of biscuit. Freeze.
Prepare the mousse and use it to form a small base in a silicon mold.
Sprinkle on some crispy sesame and put another, smaller section of mousse in place. Add the biscuit and mango base.
Freeze.
Ice with frosting and decorate.