

ANDEAN CITRUS DAWN

Original recipe by Chef Andrea López and Chef Daniella Lea Rada

PLATED DESSERTS MEDIUM COMPLEXITY

INGREDIENTS

COW WHITE CHOCOLATE SHELLS

500g White Chocolate Ecuador 31%
50g Dark Chocolate Ecuador 55% Enrobing

WHITE CHOCOLATE 31% CRÈME ANGLAISE BASED MOUSSE

CRÈME ANGLAISE BASE FOR WHITE CHOCOLATES MOUSSES

215g Whole milk
13g Glucose DE60
45g Egg yolks

CRÈME ANGLAISE BASED MOUSSE FOR WHITE CHOCOLATE 31%

250g Crème anglaise base
6g Gelatin powder 220° Bloom
410g White Chocolate Ecuador 31%
425g Cream 35% fat

CACAO NIBS STREUSEL

180g Unsalted butter
180g Brown sugar
125g All-purpose flour
90g Almond powder
90g Ecuador Cacao Nibs
3g Salt

WHITE CHOCOLATE 31% WHIPPED GANACHE

STARCH BASED MIX FOR MILK CHOCOLATES

540g Whole milk
16g Potato starch
1u Vanilla bean (Norohy)

METHOD

COW WHITE CHOCOLATE SHELLS

Precrystallize the white chocolate using the following curve: 45°C - 26°C - 29°C. Cover the cow silicone molds with a thin layer using a brush, crystallize. Make thin chocolate shells, let them crystallize and fill them with chocolate mousse. Unmold and paint the cow dark spots with precrystallize dark chocolate using the following curve 45°C - 26°C - 31°C. Keep them in the fridge.

WHITE CHOCOLATE 31% CRÈME ANGLAISE BASED MOUSSE

CRÈME ANGLAISE BASE FOR WHITE CHOCOLATES MOUSSES

Boil the glucose with the milk and stir it into the egg yolks. Cook to 183°F (84°C) and strain. Use immediately or cool quickly and store in the fridge

CRÈME ANGLAISE BASED MOUSSE FOR WHITE CHOCOLATE 31%

When the crème anglaise is hot, add the gelatin bloomed in 5 times its weight in water and let it melt. Gradually stir it into the melted chocolate, mixing in the center with a rubber spatula to create an elastic and shiny "core". Once you have this, you know that the emulsion has started to form. Use an immersion mixer to finish emulsifying. Check the emulsion's temperature before you add the cream: White chocolates: 86/90°F (30/32°C). Gradually add the whipped cream, folding it in until a homogeneous mixture forms. Use immediately.

CACAO NIBS STREUSEL

Combine everything until you have a sandy texture. Bake at 150°C for 15min.

WHITE CHOCOLATE 31% WHIPPED GANACHE

STARCH BASED MIX FOR MILK CHOCOLATES

Mix a small amount of cold milk with the potato starch and set aside. Heat the rest of the milk with the vanilla seeds/bean to 185/194°F (85/90°C). Pour some of the hot milk into the cold milk and starch mixture. Put it all in the cooking pot and bring it to a boil.

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INGREDIENTS

WHITE CHOCOLATE 31% WHIPPED GANACHE

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- 500g Starch based mix
- 300g Cream 35% fat
- 6g Gelatin powder 220° Bloom
- 390g White Chocolate Ecuador 31%

TANGERINE PEEL TUILE

- 50g Unsalted butter
- 50g Icing sugar
- 50g Egg whites
- 50g All-purpose flour
- 2g Tangerine zest

MACERATED ORANGE SUPREMES

- 2u Oranges
- 10g Orange blossom water
- 50g Grand manier
- 100g Syrup tpt

LEMON SORBET

- 440g Lemon Juice
- 1092g Water
- 280g Granulated Sugar
- 120g Atomized Glucose
- 4g Sorbet stabilizer

ASSEMBLY AND DECORATION

- R/Q Elder flowers
- R/Q Lemon verbena flowers

METHOD

WHITE CHOCOLATE 31% WHIPPED GANACHE

WHITE CHOCOLATE 31% WHIPPED GANACHE

Weigh the amount of hot starch-based mix required for the recipe and add the gelatin bloomed in 5 times its weight in water and let it melt. Use a rubber spatula to emulsify little by little with the partially melted chocolate. Mix with an immersion blender until perfectly emulsified. Add the cold cream and emulsify again with an immersion blender. Leave to set in the refrigerator, ideally for 12 hours at 39°F (4°C). Whip until the texture is consistent enough, use a piping bag with a star tip and pipe the ganache over the crunchy bases. Freeze.

TANGERINE PEEL TUILE

Combine egg whites with sugar and the flour and finish adding the melted butter and the zest. Mix until well combined and spread in the tuile molds, cook for 7min at 160°C until golden brown.

MACERATED ORANGE SUPREMES

Combine the syrup with orange blossom water and the grand manier. Take out the orange supremes and place them in the syrup base, let them macerate 4h in the fridge.

LEMON SORBET

Heat the water to 40°C and add the sugar, glucose, and stabilizer, which have been previously mixed. Pasteurize at 85°C, then rapidly cool to 4°C. Mature for a minimum of 4 hours and add the fruit puree. Blend with a mixer and churn in an ice cream machine.

ASSEMBLY AND DECORATION

In a dark plate, place in the middle the cacao nib's streusel, on top place the chocolate cow filled with mousse, some macerated orange supremes, pipe dots of whipped ganache and place the tangerine peel tuiles. Finish with a lemon sorbet quenelle and some flowers. Serve immediately.

PRODUCTS IN THIS RECIPE

