

White and fuchsia isomalt ring

Chocolate short crust pastry

180g liquid butter

100g butter

440g weak flour

145g Coeur de Guanaja chocolate couverture

60g icing sugar

60g caster sugar

100g eggs

20g cocoa nibs powder

60g almond powder

1,5 vanilla bean

Using a cutter, make a powder with caster sugar, icing sugar and cocoa nibs. In a bowl, stir that powder with liquid butter, paying attention not to incorporate air. Add eggs and stir. Combine chocolate and butter melted together. Add almond powder and knead. Finally combine flour and quickly stop kneading the dough. Spread it between two greaseproof papers, 2,5 mm high. Cut crusty rings and cook at 160°C for 6 minutes.

Custard cream

155g fresh cream 35%

156g whole milk

65g egg yolks

25g caster sugar

Mix milk and cream and bring them to a boil. Pour them on egg yolks mixed with caster sugar and cook the mixture at 82°C.

Guanaja mousse

197g custard cream

194g Guanaja chocolate couverture

40g Coeur de Guanaja chocolate couverture

158g fresh cream 35% fat

6g Venezuela cocoa nibs

Pour the custard cream over the chocolates and cocoa nibs and mix. Combine the mixture with the whipped cream, pour into the moulds and blast chill.

Mascarpone and Tahiti vanilla cremeux

63g whole milk

6g gelatine mass 1:5 200 Bloom

58g Ivoire chocolate couverture

55g mascarpone cheese

half Polynesia vanilla bean

Bring milk to a boil. Melt the gelatine mass into the milk and pour them onto chocolate, emulsifying with a mixer. Add mascarpone and vanilla and mix. Pour into moulds and blast chill.

Almond and Guanaja brittle

120g Guanaja chocolate couverture

3g cocoa mass

55g almond paste

25g Éclat d'Or

32g raw Sicilian almond powder

Melt chocolate and cocoa mass at 45°C. Add almond paste and stir. Add Éclat d'Or and almond powder and bring it at 25°C. Spread it between two greaseproof paper, 2mm high. Blast chill.

Raspberry and passion fruit jelly

113g raspberry pulp

83g passion fruit pulp

25g dry fondant

20g gelatine mass 1:5 200 bloom

Mix all the ingredients. Warm them up enough to melt the gelatine mass. Pour into moulds and blast chill.

Cocoa butter covering

300g cocoa butter

60g seed oil

3g dry raspberry powder

3g dry passion fruit powder

3g red cocoa butter

Melt the cocoa butter. Combine all the ingredients and mix. Use at 45°C.

Raspberry icing

1000g Absolut Crystal

100g raspberry pulp

100g passion fruit pulp

6g pectin

20g powdered gelatin 200 Bloom

1g pearl fuchsia food colouring powder

1g raspberry red food colouring powder

1g gold food colouring powder

Rehydrate the gelatine into the mixed pulps.

Emulsify all the ingredients and bring them to a boil. Cool it down and let it to stabilize for 12 hours. Use it at 24°C.

Decoration: Silver leaf