

## CROSTATINA

### Chocolate short crust pastry

180g liquid butter  
100g butter  
440g pastry flour  
145g Coeur de Guanaja chocolate  
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. Add chocolate and butter melted together. Add almond powder and knead. Finally add 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% fat  
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.

### Jivara and Morello cherry cream

177g custard cream  
170g Morello cherry pulp  
50g raspberry pulp  
165g Jivara chocolate couverture  
20,4 gelatin mass  
0,5 xantan gum

Pour custard cream the over gelatin mass and Jivara couverture and emulsify. Add Morello cherry pulp, raspberry pulp and xantan gum and mix. Pour into moulds and cool it down.

### Polynesian vanilla cream

300g milk  
40g egg yolks  
43g caster sugar  
17g corn starch

100g butter

1 Polynesian vanilla bean

Bring milk to a boil and pour it onto egg yolks mixed with sugar and corn starch. Cook at 85°C and emulsify with butter and vanilla. Blast chill at a positive temperature.

### **Morello cherry jelly**

203g Morello cherry pulp

30g Morello cherry syrup

7,5g lemon juice

30g candied Morello cherry

24g gelatin mass 1:5 200 Bloom

Mix together pulps and lemon juice. Add candied cherry and mix. Warm up at 45°C and pour over gelatin mass. Mix and fill the moulds.

### **Biscuit joconde**

280g eggs

170g caster sugar

60g inverted sugar

200g Sicilian almond powder

60g weak flour (pastry flour?)

40g butter

170g egg white

30g caster sugar

red color powder

With a paddle attachment, whisk for 5 minutes half the eggs with caster sugar, inverted sugar, almond powder and flour. Add the rest of the eggs and whisk (mix) for 8 minutes. Separately whisk the egg whites and the rest of sugar. Melt butter and blend it with the egg mixture. Finally add the egg whites beaten until stiff and pipe the dough on a silicone pads 3 mm high. Bake at 175°C for 7 minutes.

### **Almond and vanilla mousse**

240g whole milk

54g gelatin mass 1:5 200 Bloom

300g Ivoire couverture

590g fresh cream 35% fat

1g salt

300g almond paste

n.1 Polynesian vanilla bean

Warm up the milk with salt. Add the gelatin mass and pour it over the Ivoire couverture. Combine the almond paste and vanilla. Whip the cream. Pour the mixture on whipped cream and gently blend it. Fill the moulds and blast chill.

**Morello cherry glaze**

1000g Absolut Crystal

200g Morello cherry juice

20g gelatin powder 200 bloom

5g pectin

red food colouring powder

Mix pectin and gelatin powder with the cherry juice and let it to hydrate. Mix Absolut Crystal, add the juice, the red food colouring and bring it to a boil. Blast chill at a positive temperature. Use it a 35°C.

**Decoration**

White chocolate