

DESSERT

Streusel

200g weak flour

200g butter

200g hazelnut powder

140g muscovado sugar

10g yuzu zest

Mix all the ingredients with a paddle attachment. Leave to refrigerate for at least 3 hour. Pulverize and bake at 155°C for 20 minutes. Sift and calibrate.

Kneaded streusel

600g calibrated streusel

120g Caraïbe chocolate couverture

100g Azélia chocolate couverture

30g hazelnut paste

15g seed oil

Melt both the chocolates at 45°C. Add hazelnut paste, seed oil, streusel and mix. Stir the mixture between two greaseproof papers at the thickness of 3mm. Freeze it.

Caraïbe Biscuit

250g egg whites

85g caster sugar

125g egg yolks

280g Caraïbe 66% chocolate couverture

60g butter

Beat egg whites with sugar. Pour egg yolks and keep on beating. Melt chocolate with butter, combine the two mixtures and pipe on a silicon pad, 2 mm high. Bake at 175°C for 7 minutes.

Vanilla cream

75g caramelized sugar powder

315g fresh cream 35% fat

90g egg yolks

1,5 Polynesian vanilla seed

23g gelatine mass 1.5 200 Bloom

112,5g cacao butter

Melt caramelized sugar in the cream. Add egg yolks and emulsify. Cook at 82°C and pour on cocoa butter, vanilla bean and gelatine mass. Emulsify and fill the moulds.

Caraïbe mousse

250g whole milk

300g Caraïbe 66% chocolate couverture

36g gelatine mass 1:5 200 Bloom

550g fresh cream 35%

Bring milk to a boil. Melt in the gelatine mass and pour over Caraïbe. Beat the cream and gently add chocolate. Fill the moulds.

Cocoa glaze

95g water

510g caster sugar

570g fresh cream 35% fat

135g condensed milk

300g gelatine mass 1:5 200 Bloom

210g cocoa powder

680g Absolut Crystal

5g gold powder

Mix water, condensed milk, sugar and fresh cream and bring to a boil. Add Absolut Crystal and bring to a boil. Add sifted cocoa powder, mix and bring to a boil. Add rehydrated gelatine and emulsify. Let it refrigerate for 12 hours. Use it at 38°C.

Gold glaze

510g caster sugar

770g water

11g pectin

185g glucose syrup

348g dextrose

180g gelatine mass 1:5 200 bloom

7g gold powder

Mix all the ingredients except the gelatine mass. Bring the compost at 66°brix and pour over the gelatine mass. Emulsify and blast chill at positive temperature. Let it refrigerate for 12 hours and use it at 38°C.

Chocolate ice-cream

50g Caraïbe 66% chocolate couverture

300g Jivara chocolate couverture

900g water

72g skimmed milk powder

110g caster sugar

60g inverted sugar

7g thickener

Mix together all the powders. Add them to water and blend. Combine inverted sugar. Bring it to 84°C and add chocolates. Mix well. Whisk and fill the moulds. Freeze it.

Yuzu sauce

120g yuzu juice

180g water

80g glucose syrup

20g caster sugar

1g pectin nh

4g yuzu zest

Mix together water, yuzu and zests. Combine caster sugar with pectin. Pour it on liquids and mix. Add glucose syrup and bring it to a boil. Let it at 4°C for 12 hours.