

RECIPES

Flower shell & Chocolate red fruit



INGREDIENTS

Flower shells (10 pieces)
Milk 125g
Cream 125g
Sugar 110g (80g for mousse, 30g for gel)
Egg yolk 38g
Dark chocolate 66% 250g
Whipped cream 375g
Forest fruit puree 184g
Pectin 3g
Glucose 21g
Invert sugar 12g
Meringue dropsy (for decoration)
Dobla chocolate spaghetti (for decoration)
Fresh forest fruit (for decoration)

PREPARATION

Chocolate mousse: Bring the cream and milk to the boil. Add to the lightly beaten egg yolks and sugar, and heat to 84°C to make an anglaise. Make a ganache with the dark chocolate and the anglaise. Mix all gently with the whipped cream at approximately 35°C.
Red fruit gel: Mix the pectin and the sugar. Heat the forest fruit puree together with the glucose and invert sugar. Add the pectin sugar mixture and heat to 60°C.
Decorate with the meringue dropsy, chocolate decoration and the fresh forest fruit.

Creamhorn & Swiss cream lime

INGREDIENTS

Creamhorns (10 pieces)
Milk 250g
Lime juice 35g
Lime zest 7g
Vanilla 1 stick
Sugar 64g
Egg yolk 71g
Cream powder 28g
Whipped cream 200g
Meringue straws or drops 40g
Lemon curd 30g
Candied lime

PREPARATION

Cream Swiss lime: Heat the milk, lime juice, lime zest, together with 36 grams of sugar. Mix the cream powder with the remaining sugar and egg yolk and add to the milk lime mixture. Cook till 100°C (as a custard cream), and let it cool down. Mix all gently with the whipped cream.
Fill the creamhorns with the mixture and decorate with the lemon curd, candied lime, and meringue decoration.

