



Recipe designed by "Phillipe PARC"



LA MANUFACTURE DU GOÛT

**Philippe PARC**MOF, Craftsman of the Year (Pastry),
World Champion (Pastry, Chocolate making, Ice cream)

LOS ANCONES PLANTATION

CYLINDER

Los Anconès Crème brûlée

250 g	Cream 35% fat
120 g	Whole milk
100 g	Egg yolks
50 g	Caster sugar
6 g	Leaf gelatine
100 g	Los Ancones Plantation Chocolate couverture

Heat the cream and the whole milk to 80°C. Mix the egg yolks with the sugar. Pour the hot cream mixture into the egg yolks. Simmer, mixing constantly. Take the pan off the heat, then add the gelatine and the couverture. Mix well and refrigerate.

Apple and thyme sauce

80 g	Caster sugar
2 g	Agar
300 g	Apple juice
4 g	Thyme leaves
300 g	Apple, diced

Mix the sugar with the agar. Add the apple juice and thyme leaves. Bring to the boil. Remove from the heat. Allow to form a jelly, then emulsify. Cook the diced apple in a saucepan. Add the jelly. Plate up immediately.

Iced yoghurt dome

200 g	Bulgarian yoghurt
4 g	Leaf gelatine
100 g	Italian meringue

Melt the rehydrated gelatine in 50 g of yoghurt. Add the remaining yoghurt. Gently fold in the Italian meringue. Freeze.

MONTAGE : Cover the base of the cylinder glass with Los Anconès crème brûlée. Add the apple and thyme sauce followed by some toasted oats. Finish with a layer of crème brûlée. Place on a plate. Decorate the plate with cubes of the iced dome and the apple and thyme sauce. Finish with chocolate decorations.

Toasted oats

100 g	Water
100 g	Caster sugar
250 g	Large oat flakes (Selectisime)
50 g	Melted butter

Bring the water and sugar to the boil. Cook the syrup. Add the oat flakes and melted butter. Cook, while stirring constantly. Spread the mixture over a silicone sheet. Bake in the oven at 140°C until golden and crispy. Allow to cool.

Los Ancones Plantation Chocolate couverture

réf. 20496

Coupelle Cylindre noir

réf. 23133

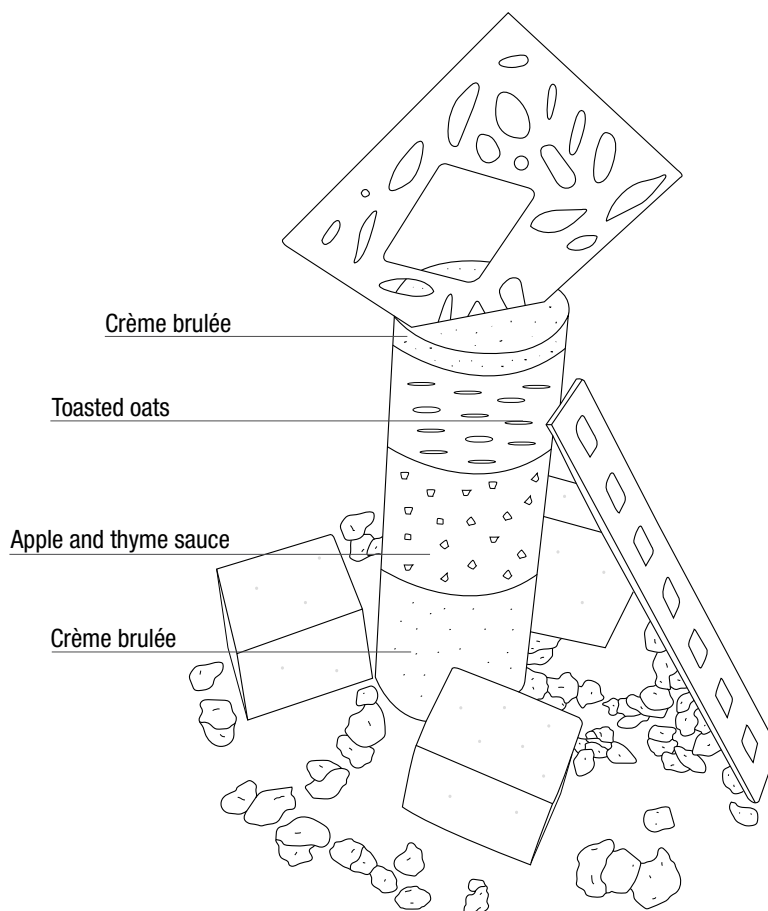
Décors Silhouette :

- Grand Émaux

réf. 24320

- Barrette

réf. 24305

**MANUFACTURE CLUIZEL**

SAS Chocolaterie Michel Cluizel • Route de Conches • 27240 Damville • France • tél. +33 (0)2 32 35 60 00 • fax +33 (0)2 32 34 83 63 • www.cluizel.com

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