

# Java Java Dessert

## Plated Dessert



<b>RECIPE QUANTITY</b>	30 portions	<b>RECIPE NUMBER</b>	DE30075
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### Java Java Dessert

650 g Chocolate Cake mass & Maracaibo 88%	22.93oz
320 g Coffee Caramel crémeux	11.29oz
340 g Blood Orange gelée	11.99oz
400 g Choco Croquantine & Java	14.11oz
1470 g Java mousse	51.85oz
250 g Fudge tuile	8.82oz
550 g ChocoBrillant glaze	19.4oz

### Maracaibo cake

Spread the cake batter on a ½ sheet pan lined with a Silpat or parchment paper  
Baking temperature: 178°C/ 350°F  
Baking time: 10 minutes

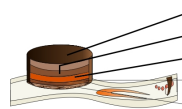
Allow to cool and cut out discs to fill the base of the moulds used.

### Finishing

Fill the Coffee crémeux into flexi moulds (inserts) and freeze, leave room to add the Blood Orange gelée. Deposit the Blood Orange gelée on top of the frozen Coffee Caramel crémeux, freeze. Spread out the Choco Croquantine & Java onto a Silpat, allow to cool. Cut discs that are a little smaller than the mousse mould. Pipe the Java mousse into the moulds, add the frozen crémeux/ gelée into the center. Pipe more mousse over the crémeux layer, cap with a layer of the chocolate cake and Choco croquantine. Freeze. Place the Java mousse dessert on the

plate. Decorate with Caramel Brûlé Fleur de Sel. Add fresh orange segments, a quenelle of sweetened whipped cream and the Fudge tuile.

### Structure



ChocoBrillant glaze  
Java mousse & Coffee crémeux  
Blood orange gelée  
Chocolate cake  
Choco Croquantine

### Basic recipes

#### Chocolate Cake mass & Maracaibo 88%

200 g butter	7.05oz
100 g Maracaibo 88%, dark couverture Rondo	3.53oz
160 g fresh eggs	5.64oz
100 g granulated sugar	3.53oz
90 g pastry flour type 400	3.17oz

Whip the butter until soft, add the Maracaibo couverture and mix well to obtain a smooth mixture. Add the egg yolks. Whisk the egg whites, sugar and fleur de sel to soft peak, do not overbeat. Fold into the chocolate and butter mixture.

#### Coffee Caramel crémeux

60 g milk 3,5%	2.12oz
60 g heavy cream 35%	2.12oz
25 g past. liquid egg yolk	0.88oz
25 g granulated sugar	0.88oz

25 g Gusto Ricco, mocha paste concentrated anhydrous	0.88oz
4 g gelatine leaves	0.14oz
125 g heavy cream 35% lightly whipped	4.41oz

Bring the cream and milk to a boil. Blend the egg yolks and sugar. Temper with the warm liquid. Return to the heat and warm to 85°C/ 185°F. Strain, add the bloomed gelatine and Gusto Ricco and immersion blend. Allow to cool to 30°C/ 85°F. Fold in the whipped cream.

#### Blood Orange gelée

250 g blood orange purée 100%	8.82oz
55 g glucose	1.94oz
3.5 g pectin NH	0.12oz
35 g granulated sugar	1.23oz

Mix pectin and sugar. Warm purée and glucose, whisk in the sugar and pectin mixture. Bring to a boil. Deposit in moulds and freeze.

#### Choco Croquantine & Java

200 g Choco Croquantine, cacao cream flaky wafers	7.05oz
200 g Java 64% - 72h, dark couverture Rondo	7.05oz

Combine the 2 ingredients.

#### Java mousse

120 g pasteurised liquid egg	4.23oz
80 g past. liquid egg yolk	2.82oz

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140 g granulated sugar	4.94oz
80 g glucose	2.82oz
50 g water	1.76oz
400 g Java 64% - 72h, dark couverture Rondo	14.11oz
600 g heavy cream 35% lightly whipped	21.16oz

Place the eggs and yolks in a mixer and whisk. Bring sugar, water and glucose to a boil, continue boiling to 121°C / 250°F.

Pour the syrup over the beaten eggs and whisk until light and foamy. Fold the pâte à bombe and whipped cream together.

Add a small amount of the cream mixture to the melted couverture. Mix well, fold in the remaining cream. Fill into a piping bag.

### Fudge tuile

100 g granulated sugar	3.53oz
100 g glucose	3.53oz
50 g Maracaibo Criolait 38%, milk couverture Rondo	1.76oz

Make a light caramel with the glucose and sugar. Add the melted couverture.

### ChocoBrillant glaze

500 g Choco Brillant Dark, dark coating	17.64oz
50 g water	1.76oz

Warm ChocoBrillant with water up to 40°C/ 104°F.

### FELCHLIN PRODUCTS

CO88 Maracaibo 88%, dark couverture  
Rondo

CS36 Maracaibo Criolait 38%, milk  
couverture Rondo

CS98 Java 64% - 72h, dark couverture  
Rondo

DK21 Choco Croquantine, cacao cream  
flaky wafers

FE64 Gusto Ricco, mocha paste  
concentrated anhydrous

TM99 Choco Brillant Dark, dark coating