



LA MANUFACTURE DU GOÛT

PRALINÉ, CHOCOLATE AND EXOTIC FRUITS

recipe for 20 units

Almond Biscuit

150 g Egg whites
60 g Sugar
70 g Cornflour
70 g Icing sugar
140 g Ground almonds
30 g Chopped almonds

Beat the egg whites, add the sugar when stiff. Add the mixed cornflour, icing sugar and ground almonds, then place moon-crescent-shaped biscuits on a baking tray. Sprinkle with chopped almonds and cook at 180°C.

Flame-shaped Gruétine® piece

30 g Gruétine®

Gently mix the Gruétine® and sieve onto a template. Cook at 170°C for 2 minutes and shape upon removal from the oven.

Passion fruit confit

250 g Passion fruit pulp
50 g Sugar
6 g Pectin NH
30 g Limon juice

Warm a portion of pulp. Add the sugar/pectin mixture and bring to the boil. Pour onto the rest of the pulp and add the lime juice.

Coarse Grain Praliné ice cream

255 g Milk
6 g 0% milk powder
8 g Inverted sugar
30 g Cream 35%
15 g Egg yolk
1 g Stabiliser
5 g Sugar
40 g Coarse Grain Praliné
4 g Hazelnut paste
130 g Coarse Grain Praliné

Heat the milk up to 25°C. Add the milk powder and inverted sugar to 35°C. Add the cream and then the egg yolks. Mix the stabiliser with the sugar and add. Heat up to 84°C. Pour onto the praliné and the hazelnut paste. Quickly cool down to 4°C. Leave aside for 12 hours then process in an ice cream maker. Upon removal from the bowl, ripple with 130 g of Coarse Grain Praliné.

Mangaro ice cream

200 g Milk
20 g Cream
25 g Sugar
20 g Spray-dried Glucose
8 g Inverted sugar
10 g 0% milk powder
1 g Stabiliser
35 g Dark Mangaro Plantation chocolate couverture

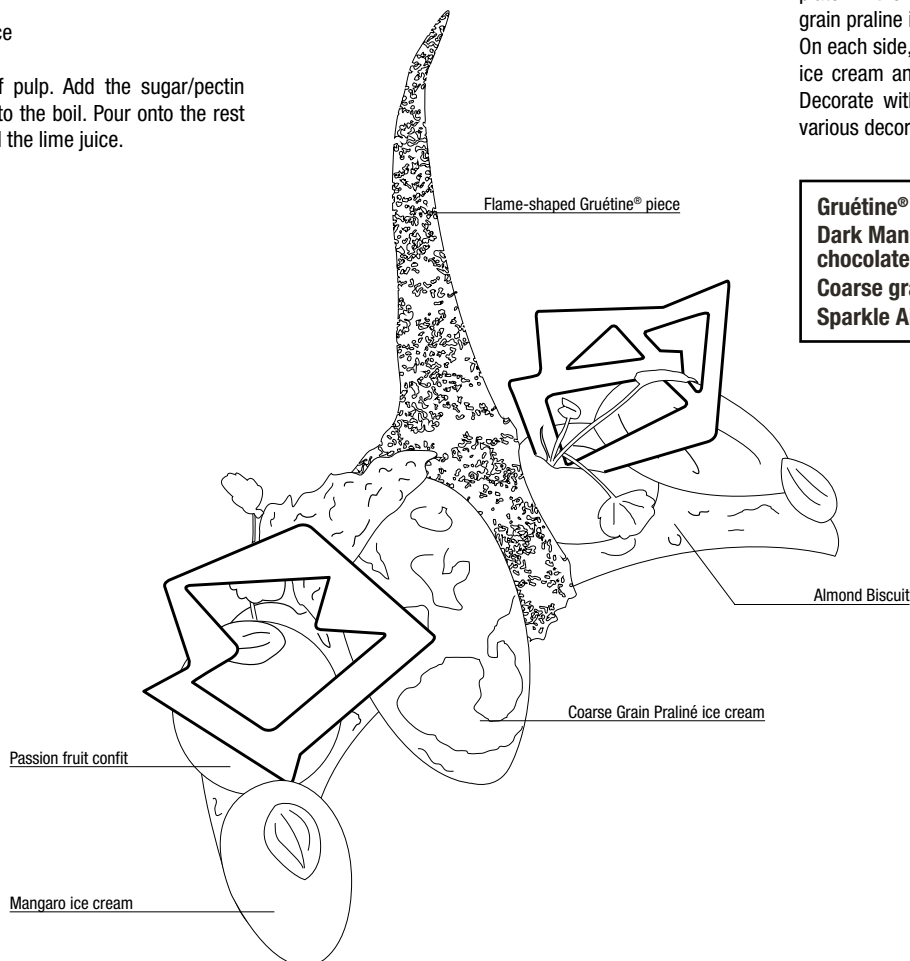
Heat the milk and cream. Once at 30°C, add the sugars and milk powder. Add the stabiliser with a little sugar and heat up to 84°C. Pour onto the couverture and quickly cool down to 4°C. Mix and leave aside before processing it in an ice-cream maker.

Other

Decorations Sparkle airshaped, silver mini cocoa pods

ASSEMBLY

Place a moon crescent biscuit on the edge of the plate. In the centre, place a quenelle of coarse grain praline ice cream inside a Gruétine® flame. On each side, place a small quenelle of Mangaro ice cream and a sphere of passion fruit confit. Decorate with chocolate air-shaped items and various decorations.



Gruétine®	ref. 21009
Dark Mangaro Plantation chocolate couverture	ref. 20502
Coarse grain praline	ref. 21005
Sparkle Airshaped	ref. 28170

MANUFACTURE CLUIZEL

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