

Bora Bora

Plated Desserts



Recipe for 20 plated desserts

Recipe No.: DE30020

Tropical Compote

80 g	2.57 oz	orange juice	
50 g	1.61 oz	lemon juice	
80 g	2.57 oz	cane sugar	
		vanilla bean	1 piece
250 g	8.04 oz	fresh pineapple	cut in cubes
320 g	10.29 oz	fresh mango	cut in cubes
250 g	8.04 oz	peeled banana	sliced

Boil orange juice, lemon juice, cane sugar and vanilla bean. Add the pineapple cubes and cook for 7 minutes. Add the mango cubes and continue cooking for 4 minutes. Lastly, add the banana slices and cook for 3 minutes. Allow to cool and fill into silicon moulds. Freeze. Unmould and glaze with natural glaze.

Hazelnut Dacquoise

350 g	11.25 oz	fresh egg white	
130 g	4.18 oz	granulated sugar	
300 g	9.65 oz	hazelnut flour	
300 g	9.65 oz	powdered sugar	
60 g	1.93 oz	chopped hazelnuts, roasted	

Whip egg white and granulated sugar to a meringue. Fold in hazelnut flour and powdered sugar. Spread onto a Silpat sheet and sprinkle with roasted hazelnuts. Bake at 200°C/392°F. Cut out discs.

Hazelnut Rustic Mousse

100 g	3.22 oz	Praline paste 1:1, hazelnut paste	
50 g	1.61 oz	Praline Rustic Noble 60%	
4 g	0.13 oz	gelatine leaves	
230 g	7.4 oz	heavy cream 35%	whipped

Gently heat the Praline Paste 1:1 mixed with the Praline Rustic Noble 60%. Add the soaked, hot gelatine leaves. Lastly, fold in the whipped heavy cream. Pipe the Hazelnut Rustic Mousse into a ring or Flexi mould, finally level with a disc of Hazelnut Dacquoise. Freeze, unmould and spray with milk couverture.

Orange Tuille

110 g	3.54 oz	granulated sugar	
60 g	1.93 oz	orange juice	
30 g	0.96 oz	pastry flour type 400	
60 g	1.93 oz	almond powder	
60 g	1.93 oz	butter	unsalted, melted
		food colouring red	a few drops

Mix granulated sugar, pastry flour and almond powder. Add orange juice, melted butter and a few drops of red food colour and mix everything well. By using a stencil, place some Tuille mixture onto a baking tray lined with baking paper. Bake in the preheated oven at 200°C/392°F for 10-12 minutes.

Bora Bora

Plated Desserts

To assemble & decorate

On a plate layer Hazelnut Rustic Mousse and an Orange Tuille. Top with Tropical Compote.

Decorate with some orange sauce. Garnish with chocolate decoration and serve.

Felchlin products

Art. no	Products
DC21	Praline Rustic Noble 60%, hazelnut paste with caramelized sugar
DC46	Praline paste 1:1 hazelnut paste

