

# EXOTIQUE WHITE CHOCOLATE CHEESE CAKE



## Composition

- White chocolate and passion fruit pliable ganache
- Cheese cake mousse
- Yuzu cream
- Crumble
- Green tea soufflé sponge cake
- Wood chocolate thin branches decorations



## White chocolate and passion fruit flexible ganache

<b>F06.20614</b> Elianza Ivoire 33.5%	150g	Heat the cream, purée, glucose syrup and agar agar until boiling point in a saucepan. Add the gelatin leaf (previously soaked in cold water). Pour onto the chocolate and stir until melted and well emulsified. Pour in a frame and leave to set in the fridge.
<b>SP190</b> Agar Agar	1.5g	
<b>GLU405</b> Glucose syrup	20g	
<b>U94.02</b> Gelatin leaves	1g	
Cream 35%	180g	
<b>F15.27</b> Passion fruit purée	120g	

## Cheese cake light mousse

Milk	100g	Make a custard with milk, egg yolk, sugar 1 and corn starch. Once done, add the gelatin. Lightly warm up the cream cheese and the sugar 2. Mix with the heavy cream and previous custard already made. Fold into the whipped cream once the mixture reaches 35°C. Use.
Egg yolk	20g	
Sugar 1	20g	
Corn starch	8g	
Light cream cheese	310g	
Lemon zest	1 unit	
Lime zest	1 unit	
Orange zest	½ unit	
Sugar 2	75g	
Cream 35 %	350g	
Heavy cream	100g	
<b>U94.02</b> Gelatin sheets	10g	

## Yuzu and ginger cream

<b>F15.60</b> Yuzu puree	200g	Mix all the ingredients together with a hand blender. Cook them until boiling point stirring constantly. Remove from the heat, add the gelatin bloomed, mix again with the hand blender and leave to cool.
Sugar	300g	
Whole eggs	300g	
Modified corn starch	27g	
Grated ginger	10g	
<b>F06.20614</b> Elianza Ivoire 33.5%	125g	
<b>U94.02</b> Gelatin sheet	2g	

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## Crumble

Almond powder	90g	Mix all the ingredients until you get a crumble texture. Leave for one day in the fridge. Put the crumble on a baking tray with parchment paper and bake for 12 minutes at 170°C.
Flour	110g	
Butter	90g	
Lime zest finely grated	7g	
Dark Muscovado sugar	40g	
Caster sugar	60g	

## Green tea soufflé sponge

Butter	120g	Put the milk, lime zest grated and butter together in a casserole. Heat until boiling point. Remove from the heat and add the flours mixed previously. Stir with a spatula until you get a homogeneous dough. Add egg yolk and whole egg little by little stirring constantly until you get a smooth and shiny mixture. Whip egg whites and sugar and add to the previously mixture. Pour the mixture in a baking tray lined with parchment paper and bake at 180°C for 10 minutes. Remove from the oven and leave to cool down. Put some weight on top to make some pressure.
Cake flour	120g	
Strong flour	40g	
Whole egg	250g	
Egg yolk	205g	
Milk	100g	
Sugar	145g	
Egg whites	360g	
Lime zest grated	2 unit	
Green tea powder	15g	

## Green tea bubbles

Water	500g	Mix all the ingredients using a stick blender. Vacuum the mixture and put into the air pump until big bubbles are coming up.
Simple syrup	100g	
Versawhip	1g	
<b>SPI 40</b> Xanthan gum	1g	
Matcha green tea powder	2g	

## Thin chocolate branches imitation

Chervil stalks	as needed	Pick chervil stalks and put them in iced water. Then dry them out on paper towel. Mix the icing sugar and egg whites. Dip the chervil stalks into the mix. Mix the Maltosec, cocoa powder and licorice powder. Then roll the Chervil stalks into the powders and dehydrate for 12 hours.
Egg whites	35g	
Icing sugar	105g	
Maltosec (sosa)	35g	
Cocoa powder	35g	
Licorice powder(sosa)	10g	

## Other Ingredients

- Kumquat semi-candied in stock syrup.

