



Recipe created by **Marco D'Andrea**

LA MANUFACTURE DU GOÛT



Marco D'Andrea

Pastry chef of the Year 2014

“Z KARAMEL”

CARAMELIZED APPLE, THYME, HAZELNUT

Z♦Karamel Whipped cream

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| 210 g | Cream |
| 4 g | Thyme |
| 130 g | Z♦Karamel |
| 2 g | Salt |

Bring the cream to the boil and add thyme. Cover and leave to brew for 5 minutes. Pour the still warm cream upon the couverture and blend. Keep the Ganache for at least 5 hours in the fridge. Whisk in a Kitchen Aid before use.

Z♦Karamel cream Ganache

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| 170 g | Cream |
| 120 g | Z♦Karamel |
| 30 g | Saveurs Praline |
| 30 g | Dark Mangaro Plantation chocolate couverture |
| 30 g | Salted butter |

Bring the cream to the boil and add the other ingredients. Emulsify with a blender and add the cold butter. Pour the mixture into small glasses. Do not mix the ganache too long, then some caramel bits will remain !

Caramelized apple dices

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|-------|----------------|
| 50 g | Sugar |
| 1/4 | Vanilla pod |
| 150 g | Diced apple |
| 30 g | Butter |
| 1 | Sprig of thyme |

Caramelize the sugar. Add the apple dices and the vanilla pod and leave to simmer . Add the thyme and butter at the end and emulsify it until the apple dices are shiny. Leave to cool down.

Airy chocolate

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| 400 g | Z♦Karamel |
| 40 g | Cocoa butter |

Melt the chocolate and the cocoa butter and pour inside a siphon. Add two CO₂ capsules and one SODA capsule. Siphon the mixture into a container and vacuum seal it. Leave to cool down in the freezer. Then place in the glasses and spray some gold powder on top.

Hazelnut crumble

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| 75 g | Butter |
| 75 g | Ground hazelnuts |
| 30 g | Sugar |
| 45 g | Muscovado sugar |
| 75 g | Flour |

Knead all the ingredients and roll the dough in a plastic film. Grate using a zester. Bake for 3-4 minutes at 170° C.

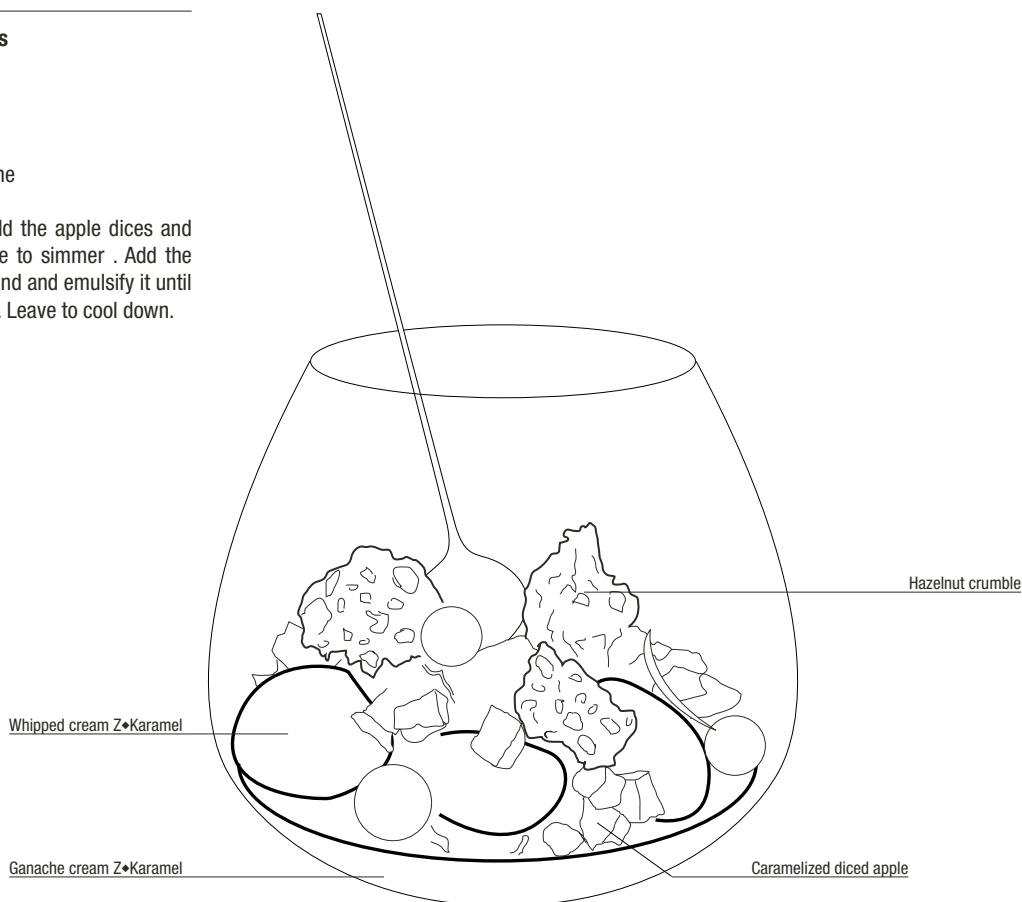
Decoration

Whole hazelnut decorated with Bronze Isomalt, Apple skin julienne (placed in ice water), Thyme blossom, Red and Silver marbles, Chips, Almond bits.

ASSEMBLY and DECORATION

Pour some Ganache into the small glasses and put the whipped Z♦Karamel cream on top. Place the diced apple and hazelnut crumble and then the airy chocolate on top of the cream and finish with thyme blossoms, apple skin julienne, hazelnut, marbles and almond bits.

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|--|------------|
| Z♦Karamel | ref. 20460 |
| Dark Mangaro Plantation chocolate couverture | ref. 20502 |
| Saveurs Praline | ref. 21015 |
| Cocoa butter | ref. 21000 |
| Red marbles | ref. 27336 |
| Silver marbles | ref. 27328 |



MANUFACTURE CLUIZEL

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