



LA MANUFACTURE DU GOÛT

EXOTIC PRALINE AND CHOCOLATE

Almond biscuits

- 50 g Almond paste 70%
- 25 g Sugar
- 20 g Eggs
- 20 g Egg yolks
- 50 g Egg whites
- 10 g Sugar
- 20 g Flour
- 10 g Cornflour
- 12 g Melted butter

Use a food processor to mix the almond paste, sugar, eggs and egg yolks. Beat the egg whites and sugar until stiff. Whisk 1/3 of the beaten egg whites with the first mixture, then add the flour and cornflour using a spatula, add the rest of the beaten egg whites and finally the melted butter. Spread on a baking tray and bake at 180°C for approx. 10 minutes depending on the thickness.

Coarse Grain Praliné ice cream

- 210 g Milk
- 5 g Cream 35%
- 6 g Milk powder 0%
- 55 g **Pure Hazelnut Praliné**
- 12 g Sucrose
- 2 g Invert sugar
- 18 g Glucose powder
- 1 g Stabiliser SE302
- 50 g **Coarse Grains Praliné**

Heat the milk, add the milk powder and then the sugars, keeping 10% aside to be mixed with the stabiliser. At 40°C, add the praliné and the stabiliser. Pasteurise at 85°C then quickly cool down. Leave for 8 hours then process in the ice-maker. Coat the moulds with coarse grain praliné and pipe the ice cream. Cool immediately in the chiller.

Passion fruit jelly

- 40 g Passion fruit purée
- 8 g Sugar
- 0.2 g Pectin NH
- 1 g Gelatine 200 blooms
- 6 g Water

Soften the gelatine in the water. Mix the pectin with the sugar and add to the hot purée. Bring to the boil then remove from the heat. Add the gelatine. Carefully pour onto a tray and freeze.

Exotic cream

- 20 g Passion fruit purée
- 8 g Lime juice
- 20 g Mango purée
- 20 g Pineapple purée
- 40 g Eggs
- 40 g Egg yolks
- 20 g Sugar
- 1 g Gelatine 200 blooms
- 15 g Butter

Boil 1/3 of the purées. Mix the eggs, egg yolks and sugar until the mixture whitens. Bring to the boil then remove from the heat. Add the gelatine. Cool down to 38°C and add the softened butter with a plunger. Pour into moulds.

El Jardín chocolate suprême

- 25 g Cream 35%
- 25 g Milk
- 10 g Egg yolks
- 5 g Sugar
- 15 g Cream 35%, whipped
- 40 g **Dark El Jardín Plantation chocolate couverture**

Make a custard, and put 55 g aside. Pour onto the slightly melted couverture and gently add the whipped and foamy cream. Pour into moulds. Leave to cool down.

El Jardín chocolate pieces

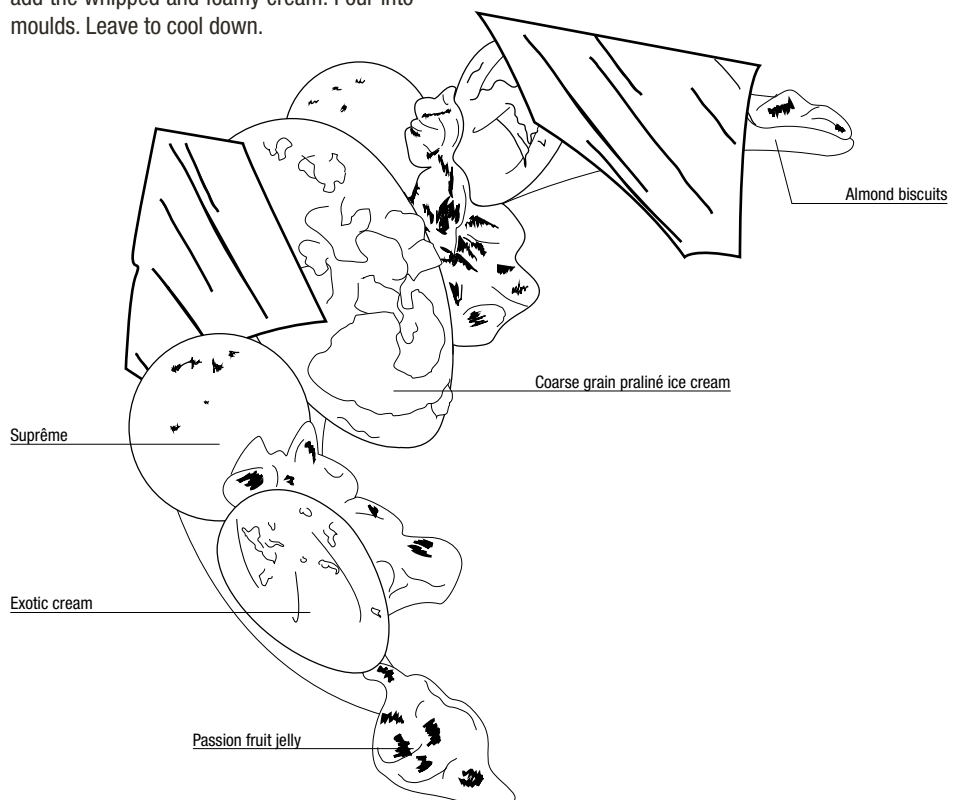
- 150 g **Dark El Jardín Plantation chocolate couverture**
- 300 g Gold colouring

Spread the softened couverture on an acetate sheet. Leave to cool then break into chips.

ASSEMBLY and DECORATION

Cut the biscuit as a crescent and place in the centre a quenelle of praliné ice cream. Place a sphere of suprême and a mini quenelle of exotic cream on each side. Finish by placing some chocolate chips, passion fruits and a lime zest.

Pure Hazelnut Praliné	ref. 21050
Coarse Grains Praliné	ref. 21055
Dark El Jardín Plantation chocolate couverture	ref. 20583



MANUFACTURE CLUIZEL

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