



Recette élaborée par **Jordi Puigvert Colomer**

LA MANUFACTURE DU GOÛT



Jordi Puigvert Colomer

GOUTTE DES ILES

recipe to be made with 32 various "façonnable" shells

White chocolate and coconut mousse

- 120 g Coconut puree
- 10 g Coconut paste
- 0,5 g Vanilla powder
- 45 g Egg yolks
- 12 g Caster sugar
- 3 g Gelatine leaf
- 80 g **Ivory Elianza® chocolate couverture**
- 7 g Malibu
- 80 g Whipped frothy cream 35%

Heat the coconut purée with the coconut paste and vanilla powder to 80°C. Mix the egg yolks with the caster sugar. Add the boiling mixture. Cook at simmering point with a whisk. Remove from heat and add the rehydrated gelatine and the Ivoire chocolate followed by the Malibu. Mix and cool to 26°C. Add the whipped single cream and dress immediately.

Exotic ice cream

- 70 g Milk
- 75 g Cream 35%
- 30 g Skimmed milk powder
- 40 g Glucose powder
- 50 g Caster sugar
- 3 g Stabilizer for ice cream
- 70 g Mango puree
- 180 g Passion fruit puree
- 70 g Banana puree

Bring the milk, single cream, milk powder, glucose powder and the caster sugar and stabilizer mixture to the boil. Pour the mixture over the fruit purées. Pour into a Pacojet bowl. Mix and leave to mature for 12 hours. Mix again and freeze.

Coconut and lime shortbread

- 50 g Egg yolks
- 110 g Icing sugar
- 1 g Salt
- 125 g Pastry butter
- 125 g Flour
- 3 g Baking powder
- 20 g Ground almonds
- 2 Zest from limes
- 20 g Grated coconut

Mix the egg yolks with the icing sugar and salt. Add the softened butter followed by the flour, yeast, ground almonds, lime zest and grated coconut mixture. Mix without kneading. Roll the pasty 3 mm thick. Leave to rest for several hours. Bake at 160°C on a sheet of silicon for 16 minutes. When cool chop the coconut and lime shortbread.

Exotic fruit brunoise

- 50 g Kiwi
- 50 g Pineapple
- 50 g Mango
- 50 g Papaya

Cut the fruit into small cubes and refrigerate until needed.

Exotic jelly

- 150 g Passion fruit puree
- 150 g Mango puree
- 110 g Water
- 30 g Caster sugar
- 3 g Agar-agar
- 3 g Gelatine leaf

Bring the fruit purées and water to the boil. Add the sugar and agar-agar mix. Remove from heat and add the rehydrated gelatine. Pour into the casings and store in a cool place.

Creole sauce

- 65 g Banane puree
- 10 g Lime puree
- 300 g Coconut puree
- 85 g Cream 35%
- 40 g Caster sugar
- 2 g Agar-agar

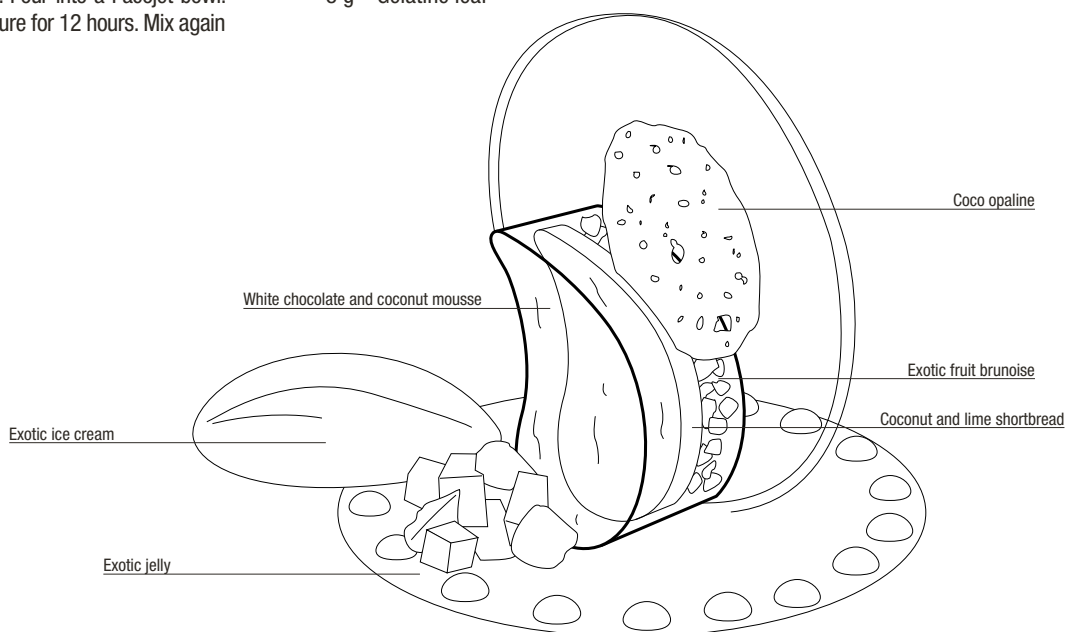
Bring the fruit purées and the single cream to the boil. Add the caster sugar and agar-agar mix. Bring the mixture back to the boil. Leave to cool and refrigerate until needed.

Coco opaline

- 135 g Fondant
- 90 g Glucose
- 40 g Grated coconut

Cook the fondant and glucose at 140°C. Add the grated coconut and cook at 155°C. Pour the cooked mixture onto a sheet of silicon and leave to cool. Mix in the Robot-coupe® and pipe into the small casings using a 5cm nozzle. Bake at 180°C for approximately 5 minutes.

Ivory Elianza® chocolate couverture	ref. 20619
Ivory Drop Chocolate cup	ref. 23167



MANUFACTURE CLUIZEL

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