

BITTER SWEET SUMMER SYMPHONY



Composition

- Chocolate soft sponge cake
- White chocolate, raspberry and liquorice ganache
- Milk chocolate and amarena cherry “supreme”
- Guinness beer and blackberry sorbet
- Cocoa sauce
- Cherry gel



Chocolate soft sponge cake

Icing sugar	125 gr.
Butter	150 gr.
F06.20488 Michel Cluizel Mokoya 66%	150 gr.
Egg yolks	7 unit
Egg whites	7 unit
Sugar	125 gr.
Flour	150 gr.

Put the icing sugar and the butter in the kitchen aid or kenwood bowl and mix with the paddle until emulsified. Add the melted chocolate but not so hot. Then add the egg yolks and keep mixing at medium-high speed until you get a smooth texture. With the egg whites and sugar, make a French meringue. Carefully add the French meringue to the previous mixture. Then carefully add the flour with a spatula. Pipe the mix on a baking tray with parchment paper and bake at 180°C for 12 minutes approximately.

Milk chocolate and raspberry soft ganache

F06.20524 Michel Cluizel Maralumi 47%	130 gr.
Liquid Sorbitol	30 gr.
SP100 Agar Agar	1,3 gr.
Water	20 gr.
SP130 Gelatin sheet	1/2 unit
GLU405 Glucose	20 gr.
Cream 35%	180 gr.
F15.11 Raspberry puree	100 gr.

In a casserole, heat the water, the cream, the glucose, the raspberry puree, the sorbitol, the agar agar until boiling point. Add the gelatin leaf (previously soaked in cold water) and the raspberry paste. Pour on the melted chocolate and stir until well emulsified. Pour in a frame 0,5 cm thick and leave in the fridge for 3 hours.

Milk chocolate and Amarena cherry “supreme”

Cream 35%	100 gr.
Milk	100 gr.
Egg yolks	40 gr.
Sugar	25 gr.
F15.22 Blackberry puree	55 gr.
F15.23 Blueberry puree	270 gr.
F06.20501 Michel Cluizel Mangaro 50%	525 gr.
SP130 Gelatin sheets	2,5 units (5 gr.)
Cream 35 %	225 gr.

Mix the sugar and the egg yolks. Boil the cream and the milk. Mix both preparations and cook until 84°C. Remove from the heat and pour the gelatin leaves into the mix. Pour this cream little by little onto the melted chocolate and emulsify with a mixer. Then add the fruit purees. When the mixture is at 40°C, fold into the semi-whipped cream.

BITTER SWEET SUMMER SYMPHONY



Guinness beer and blackberry sorbet

F15.34 Black Cherry puree or	
F15.14 Morello cherry puree	750 g
Guinness beer	250 g
Ice cream stabilizer cold using	100 g
Glucose powder	100 g
Sugar	40 g

Mix all the ingredients together and blend them well. Leave for 3 hours into the fridge and churn.

Cocoa sauce

Water	150 gr.
Cream 35%	150 gr.
Sugar	240 gr.
Cocoa powder	90 gr.
Sosa liquorice paste	30 gr.

Heat the water, the cream, the sugar and the cocoa powder and cook until 103°C stirring constantly. Remove from the heat and add the liquorice paste.

Cherry gel

F15.34 Black Cherry puree or	
F15.14 Morello Cherry purée	300 g
Simple syrup	100 g
Guinness	100 g
SP180 Vegetarian Carrageenan	7 g

Mix all the ingredients and heat until boiling point. Pour in a frame 0,5 cm thick and leave to cool down.

Decoration

- Fresh blackberries, blueberries and raspberries.
- Chocolate mint and liquorice decorations on transfer sheet
- Koepper Cress sweet Sakura Mix

Finishing

Once the supreme is done, put it on top of the soft ganache (2 cm. thickness). Then freeze the preparation. Once frozen, cut into strips 10 x 2 cm. Place the rectangular chocolate decorations beside the strip. Brush lightly the centre of the dish with the cocoa sauce. Place the strip on top and decorate the top of the mousse strip with fresh berries nicely placed. Then on the edge but still on top of the mousse, place a quenelle of sorbet. In the front and behind the strip, place some cherry gel and decorate with fresh herbs.

