



LA MANUFACTURE DU GOÛT

ORANGE-COFFEE CREAM

recipe to be made with 40 various "façonnable" shells

Mascarpone and orange cream

150 g Orange purée
4 g Orange zest
150 g Cream 35%
75 g Caster sugar
6 g Gelatine leaf
300 g Mascarpone

Bring the orange purée, orange zest, single cream and caster sugar to the boil. Add the rehydrated gelatine. Leave to cool and add the mascarpone. Mix in a beater equipped with a whisk.

Orange jelly

200 g Orange purée
30 g Caster sugar
6 g Gelatine leaf

Bring the orange purée and caster sugar to the boil. Remove from heat and add the rehydrated gelatine. Leave to cool and dress in small casings.

Crunch

80 g **55% Dark Elianza®
chocolate couverture**
25 g Melted butter
80 g **Praliné Amandes/Noisettes**
100 g **Croustilline®**

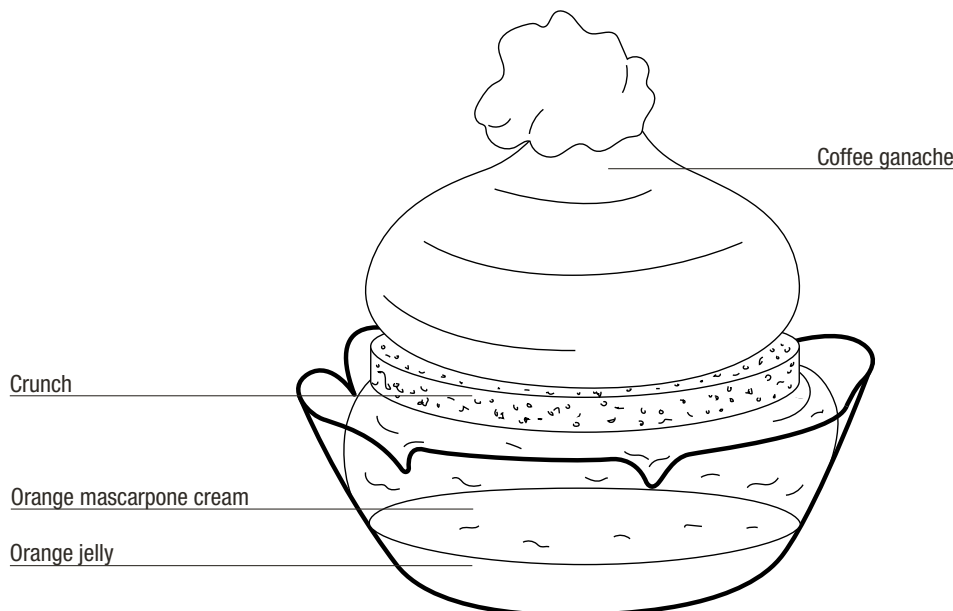
Heat the melted couverture chocolate to 40° C and add the melted butter and Praliné. Add the Croustilline®. Spread a 2 mm layer onto a sheet of plastic film. Leave to crystallise prior to cutting out 1.5 cm in diameter disks.

Coffee ganache

75 g Whole milk
40 g Glucose
75 g Cream 35%
175 g **Z•Café**

Heat the milk, glucose and cream to 80° C. Pour the mixture over the couverture chocolate. Smooth the mixture, leave to cool and dress using a piping bag equipped with a fluted nozzle.

55% Dark Elianza® chocolate couverture	ref. 20058
Praliné Amandes/Noisettes	ref. 21065
Croustilline®	ref. 21007
Z•Café	ref. 20200
Dark tart	ref. 23105



MANUFACTURE CLUIZEL

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Capital de 1 000 000 € • SIRET 603 650 094 00023 RCS Evreux • NAF 1082 Z • TVA intra-communautaire : FR 64603650094