



Recipe created by **Jordi Puigvert Colomer**

LA MANUFACTURE DU GOÛT



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PANDORE

25 units

Strawberry mousse

- 8 g Gelatin (golden) leaves
- 500 g Strawberry purée
- 125 g Italian meringue
- 300 g Soft cream whipped

Soak gelatin in cold water and then melt it in the microwave with a small quantity of strawberry purée. Then add the remaining purée. Add the strawberry mixture to the Italian meringue little by little. Delicately add the semi-whipped cream and pour into savarin silicon molds. Freeze.

Cassis and strawberry "Suprême"

- 25 g Sugar
- 40 g Egg yolks
- 100 g Cream 35%
- 100 g Milk
- 5 g Gelatin sheets
- 525 g **Milk Mangaro Plantation chocolate couverture**
- 125 g Cassis purée
- 200 g Strawberry purée
- 5 g Lime zest
- 225 Cream 35%

Mix sugar and egg yolks. Bring the cream and milk to the boil. Mix both preparations and heat up to 84°C. Remove from the heat and pour onto the gelatin leaves. Pour this cream little by little onto the melted chocolate and emulsify with a mixer. Then add the fruit purées and the lime zest. When the mixture temperature has dropped down to 40°C then add the semi-whipped cream.

Cassis compote

- 40 g Sugar
- 5 g Pectin NH
- 150 g Cassis puree
- 100 g Strawberry puree
- 1 g Vanilla powder
- 10 g Lemon juice

Mix sugar and pectin. Heat the purees up to 40°C and then add the sugar and pectin little by little while stirring. Add the vanilla and bring to the boil. Remove from the heat and add the lemon juice. Pour into molds. Leave to set and freeze.

Red glazing

- 300 g Sugar
- 140 g Glucose powder
- 236 g Dextrose
- 300 g Water
- 240 g Neutral (mirror) glaze
- 300 g Condensed milk
- 22 g Powder gelatin (200° Bloom)
- 110 g Water to hydrate the gelatin
- 170 g **Cocoa butter**
- as needed **Red spray preparation**

Mix sugar, glucose, dextrose and water and cook up to 102°C. Remove from the heat and add the neutral glaze heated at 65°C. Then add the condensed milk and gelatin mass. Stir well. Add the cocoa butter melted and then the red color.

Golden chocolate crumble

- 100 g **Dark Mangaro Plantation chocolate couverture**
- 1 g Salt
- 30 g Tapioca Maltodextrin
- as needed **Gold metallic powder**

Mix chocolate, salt and Tapioca maltodextrin until obtaining a sort of playdough texture. Make some stone-shaped forms and place in the freezer for 5 minutes.

Chocolate ice cream

- 1000 g Milk
- 27 g Skimmed milk powder
- 92 g Sugar
- 100 g Glucose powder
- 50 g Trimoline
- 5 g Stabilizer
- 275 g **Dark Mangaro Plantation chocolate couverture**

Heat the milk up to 40°C. Add the trimoline and then the mixed milk powder, sugar, glucose and stabilizer. Keep on heating up to 85°C while stirring constantly. Pour the mixture onto the chocolate and emulsify. Leave to cool down to 4°C. Leave to set in the fridge for 6 to 12 hours. Mix again and process in an ice-cream maker.

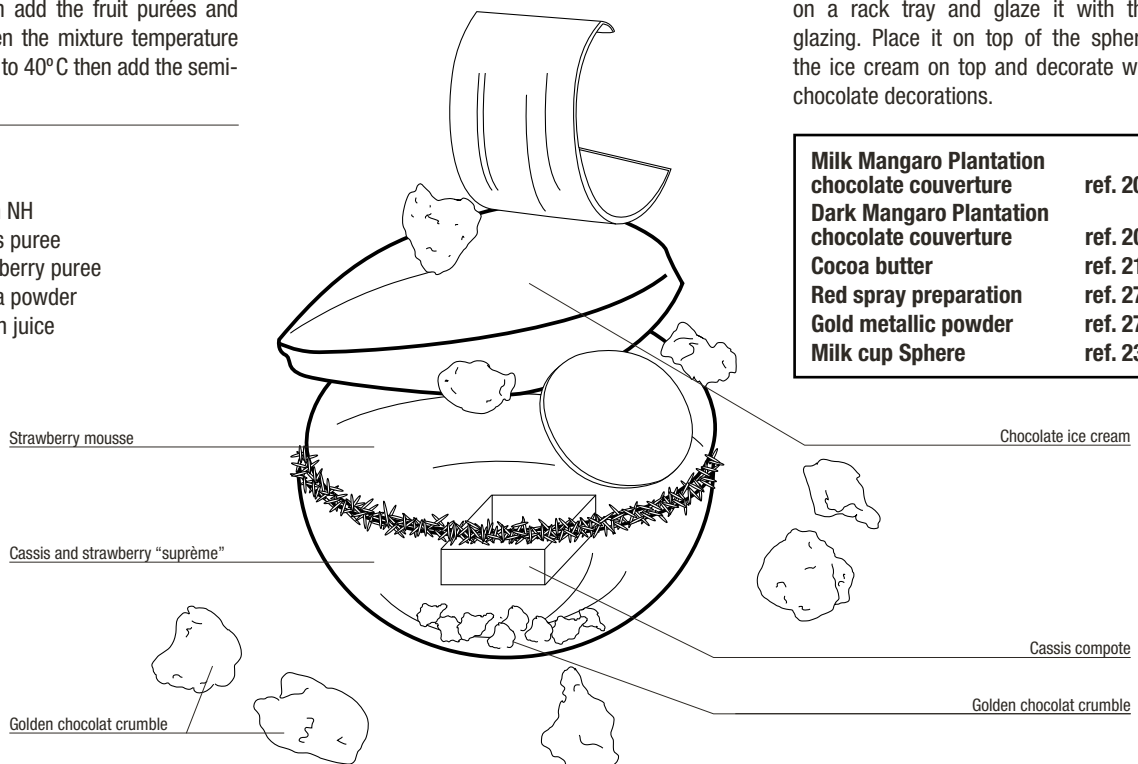
Decors

- as needed Silver chocolate flakes
- as needed Grated coconut

ASSEMBLY and DECORATION

Fill the Sphere with the supreme and insert in the middle the compote. Let to set in the fridge. Place the strawberry mousse savarins on a rack tray and glaze it with the red glazing. Place it on top of the sphere. Put the ice cream on top and decorate with the chocolate decorations.

Milk Mangaro Plantation chocolate couverture	ref. 20501
Dark Mangaro Plantation chocolate couverture	ref. 20502
Cocoa butter	ref. 21000
Red spray preparation	ref. 27935
Gold metallic powder	ref. 27910
Milk cup Sphere	ref. 23484



MANUFACTURE CLUIZEL

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