



Recipe created by **Jordi Puigvert Colomer**

**LA MANUFACTURE DU GOÛT**



**Jordi Puigvert Colomer**  
Pastry Chef and Sweet'n Go  
Consultant

# MISTY

## Ivory chocolate and lemon sponge

300 g	<b>33% Ivory Elianza®</b> <b>chocolate couverture</b> melted
240 g	Ambient temperature butter
150 g	Egg yolks
1	Lemon zest finely grated
250 g	Eggs White
200 g	Sugar
120 g	Flour

Blend the butter and the chocolate in the beater with the leaf/sheet. Add the egg yolks and keep mixing until the result of a creamy mass. Separately, lift the eggs white with the sugar. Blend both preparations and finish by adding the flour. Cook on a tray of 60 x 40 cm at 180°C during 8-10 minutes. Cool and freeze.

## Green apple compote, laurel and cucumber

For the apple and the cucumber osmotised

4	Green apples
2	Cucumbers
1	Lemon juice
150 g	Honey flowers

Peel and cut apples and cucumbers in small dices of 0.5 x 0.5 cm. Put them in a bowl with the lemon juice and the honey. Put the apple and cucumber dices in an empty vacuum bag and apply the maximal pressure. Keep it in the fridge for 24 hours.

For the green apple compote, laurel and cucumber

350 g	Apple and the cucumber osmotised
600 g	Green apple mash
100 g	Apple juice maceration
3	Laurel leaves
90 g	Honey flowers
30 g	Semolina sugar
6.5 g	NH Pectin
5	Gelatin sheets (gold)
optionnel	Green colorant (green apple)

Heat up the honey, the green apple mash, the maceration juice and the laurel leaves cut in small pieces. At 40°C, add the sugar and the pectin, previously blended, by sprinkling and stirring with a whip. Boil the mixture over a minute on a low heat. Take off the heat and strain. Add the drained gelatin sheets, previously hydrated in cold water. Mix in the apple and cucumber dices and blend. And lay on the ivory chocolate and lemon sponge about 1 cm high. Keep in the fridge and freeze.

## Dries meringues flavored ginger and hibiscus flower

250 g	Semolina sugar
125 g	Eggs white
as needed	Ginger essential oil
as needed	Hibiscus extract in powder

Blend the ingredients in a bowl and bring it to 55°C in a water bath, keep stirring with a whip. At 55°C, put the mixture in the beater and make the meringue. At the end, add the ginger flavour. Realised drops on a cooking mat and sprinkle half of the meringues with the hibiscus flower powder. Keep the other part nude. Let dry the meringues at 80°C.

## Assembly and decoration

Cut the tandem of sponge and compote in triangle forms and put in the Façonnable®. Place the meringues right on the top and decorate with the ivory chocolate and transfer sheets decorations.

<b>33% Ivory Elianza®</b> <b>chocolate couverture</b>	<b>ref. 20614</b>
<b>Slim Façonnable®</b> <b>Ivory Delta</b>	<b>ref. 23498</b>
<b>Transfert sheet Leaf</b>	<b>ref. 29861</b>

