

# GOURMANDISE

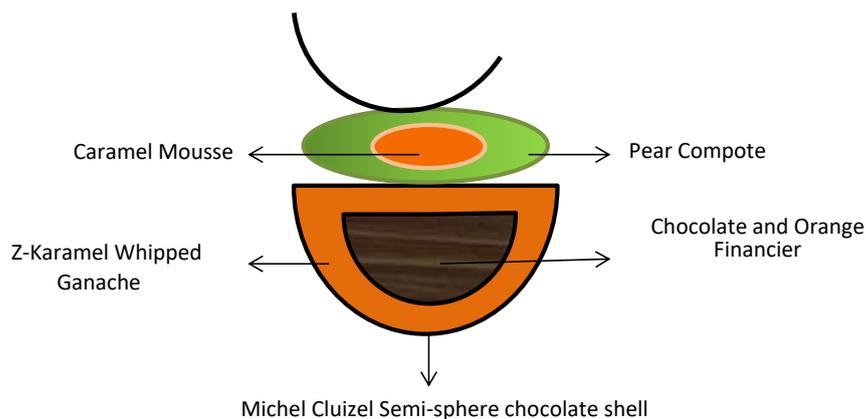
## COMPOSITION

- Chocolate and orange financier
- Z♦Karamel whipped ganache
- Caramel mou
- Pear compote
- **Dark Little Sphere chocolate cup**

**F06.23225**

## Decorations

Dark chocolate and bronze alcohol decorations



## Chocolate and orange financier

180 g	Egg whites
100 g	Icing sugar
70 g	Almond powder
1	Orange zest finely grated
8 g	Baking powder
60 g	Cake flour
250 g	Cream 35% M.G.
100 g	Butter melted
250 g	<b>Dark Los Anconès Plantation chocolate couverture</b>

**F06.20496**

Mix icing sugar, almond powder, cake flour and baking powder and mix until combined. Add the egg whites and mix for 2 minutes at slow speed. Melt the chocolate at 50°C. Bring the cream to a boil and pour little by little on the chocolate and emulsify properly. When the temperature of the chocolate mix reach 45°C add into the previous mixture. Add the Z♦60 drops and mix well with a spatula. Let into the fridge overnight and then bake at 170°C for 14 minutes approximately.

## Z♦Karamel whipped ganache

380 g	Cream
25 g	Glucose <b>Glucose Syrup GLU405</b>
150 g	<b>Z♦Karamel</b>

Heat 80 g. of the cream together with the glucose and then pour onto the melted chocolate. Mix well. Add the remaining 300 g of cold cream and mix again. Let 12 hours in the fridge. Whip and use straight.

## Pear compote

350 g	Pear frozen puree <b>F15.31</b>
150 g	Pear juice
25 g	Vegetable gelatin powder

Mix all ingredients and bring to boil. Remove from the heat and pour in mini savarin molds.

## Finishing

Fill the chocolate shells until half with the Z♦Karamel whipped ganache. Insert the financier into and cover with more whipped ganache. Make it flat using a spatula. On top place the pear compote and fill the hole of the savarin with the caramel mou. Decorate.