

# MADAGASCAR (15 pax)



## Composition

- Ivoire and coconut mousse
- White chocolate and lime sponge cake
- Lime and Vanilla frost
- Lime and ivoire curd
- Caramelised banana
- Milk chocolate ice cream
- Ivoire snow
- Sliced avocado
- Lemon grass “cress-micro greens”



## Ivoire & coconut mousse

Cream 35%	330 gr.
<b>F15.07</b> Coconut puree	135 gr.
Milk	70 gr.
<b>F06.20614</b> Michel Cluizel Elianza Ivoire	170 gr.
<b>SP130</b> Gelatin sheets	5.3 gr.

Heat the milk and add the gelatin leaves. Melt the white chocolate Elianza Ivoire Michel Cluizel and pour in the milk mixture until you achieve a good emulsion. Add the coconut puree. Then mix the semi-whipped cream and use.

## White chocolate and lime sponge cake (40 x 60 cm.)

Melted <b>F06.20614</b> Michel Cluizel Elianza Ivoire	300 gr.
Butter soft	240 gr.
Egg yolk	150 gr.
Lemon skin grated	½ unit
Egg white	250 gr.
Sugar	200 gr.
Flour	120 gr.
Fresh lime zest grated	2 unit

Mix the butter and the white chocolate Elianza Ivoire Michel Cluizel. Add the egg yolks and mix in the machine with the paddle until smooth. Make a meringue with sugar and egg whites. Hand mix both preparations and pour in the flour and the lemon skin grated. Mix carefully and pipe the mixture in an oven tray with parchment paper 0,5 cm high. Bake at 180°C for 10 minutes approx.

## Lime and vanilla frost

Water	300 gr.
Simple syrup (50%)	100 gr.
<b>U153.01</b> Vanilla pod Madagascar	1 unit.
<b>F15.06</b> Lime juice	100 gr.
<b>SP130</b> Gelatin sheets	5,5 unit ( 11 gr.)

Combine the water, the syrup and the grated Vanilla. Heat until it starts to boil. Remove from the heat and allow to infuse for 10 minutes. Strain the preparation and add the gelatin leaves and once at 50°C pour in the lime juice. Put the mixture in the fridge. When the mixture is lightly setted, put it into the robot and whip until getting three times the volume. Pour into a frame 1cm thickness and let it set in the fridge.

## Lime and White chocolate curd

Whole egg	200 gr.
<b>F15.06</b> Lime puree	135 gr.
Sugar	135 gr.
<b>F06.20614</b> Michel Cluizel Elianza Ivoire	100 gr.
Modified corn starch	18 gr.
<b>SP130</b> Gelatin sheets	2 gr.

Combine the eggs, the lime puree, the starch and the sugar. Cook by stirring constantly until boiling point. Remove from the heat. Put the gelatin leaves into the mix and then pour the mixture on the white chocolate. Mix with hand blender until smooth. Let cool for 6 hours.

## Caramelized banana

Sugar	200 gr.
Water	75 gr.
<b>GLU405</b> Liquid glucose	40 gr.
Banana	200 gr.
Butter	50 gr.
Water	50 gr.

Cook the sugar with water and liquid glucose until you get a dark caramel sauce. Remove from the heat and add the remaining water. Stir until the sugar has dissolved completely. Add the butter. Once melted, add the banana cut in small squares. Cook until the bananas get soft. Cool it down.

## Milk chocolate ice cream (-18°C)

Water	530 gr.
Skimmed milk powder	45 gr.
Sugar	50 gr.
Ice cream stabilizer	4 gr.
Egg yolk	20 gr.
<b>PC002</b> Inverted sugar	170 gr.
<b>F06.20501</b> Michel Cluizel Mangaro 50%	185 gr.

Combine the water and the milk powder and put on the heat. Once at 40°C, add the sugar and the stabilizer (already mixed), the egg yolks and the inverted sugar. Cook until 85°C. Then pour on the chocolate and mix. Cool down to 4°C as quickly as possible. Keep the mixture in the fridge for 6 to 12 hours. Churn the mixture.

## Ivoire snow

Melted <b>F06.20614</b> Michel Cluizel Elianza Ivoire	90 gr.
Tapioca Maltodextrin	20 gr.

Combine all the ingredients and mix until you get a very light powder

## Other ingredients

Thin slices of avocado

## Finishing

Slice the avocado in thin layers and put one slice beside another on a clean film foil. Fill with the Michel Cluizel Elianza Ivoire & coconut mousse and roll it up until you get an avocado cylinder. Wrap with the cling film and keep in the fridge. Cut a rectangle of white chocolate sponge cake just a bit bigger than the avocado roll and put in a dish. On top of the sponge cake put a thin line of white chocolate and lime curd. On top of the curd fix the avocado roll. On one side of the roll put the soft lime and vanilla frost and on the other put the caramelized banana. On top of the caramelized banana put the milk chocolate ice cream quenelle. On the other side of the roll put the Ivoire snow.

