

Composition

- Flourless chocolate sponge
- Mango and passion creamy
- Intense chocolate mousse
- Coffee mousseline cream
- Cocoa and coffee gel cubes
- Coffee and exotic fruit sorbet

Flourless chocolate sponge cake

Butter	85 g
Egg yolks	70 g
Sugar	50 g
Egg whites	180 g
F06.20067 Michel Cluizel Kayambé 72%	170 g

Whip the egg whites together with the sugar. Stir the egg yolks by using a hand whisk. Finally, add the chocolate and melted butter together at 45°C. Lay it down on a parchment paper and bake at 180°C for 8 minutes.



Mango and passion fruit creamy

F15.19 Mango purée	200 g
F15.27 Passion fruit purée	133 g
Whole egg	90 g
Egg yolk	90 g
Sugar	63 g
Butter	100 g
SPI30 Gelatin sheets	5,3 g

Do a “crème anglaise” with the purées, the eggs and the sugar by cooking until 85°C. Stir constantly. Add the gelatin sheets already soaked in cold water. Cool down the mixture until 35°C and add the butter. Emulsify and pour on the flourless sponge cake 0,3 cm. thickness. Freeze.

Intense chocolate mousse

F06.20488 Michel Cluizel Mokaya 66%	345 g
Water	230 g
SPI30 Gelatin sheets	6,5 unit (13 g)
Pasteurized egg whites	165 g
Atomized glucose (powder)	70 g

Mix the egg whites and the glucose powder and whip until you get a soft meringue. Melt the chocolate at 50°C. Melt the gelatin sheets in a small pot of hot water and then add the remaining cold water. The final mixture has to be at 20°C. Then add it to the chocolate and emulsify. The mixture has to be at 30°C before folding into the meringue carefully by using a flexible spatula. Put in the passion and mango creamy 1.5 cm thickness.

Coffee Mousseline cream: For the coffee butter cream

Milk	115 g
Egg yolks	90 g
Sugar	115 g
Ground coffee beans	15 g
Sugar	14 g
Water	48 g
Egg whites	96 g
Softened butter	480 g

Infuse the crushed coffee beans into the milk for 5 minutes and pass it through a sieve. Complete the milk weight. Then cook with the sugar and the egg yolks until 84°C. Do an Italian meringue with the sugar, the water and the egg whites, Into the Kitchen Aid machine, beat the butter until very soft by using a paddle, and add little by little the “crème anglaise” and as last step the meringue.

Coffee mousseline cream: For the pastry cream

Milk	265 g	Proceed as for a regular pastry cream
Ground coffee beans	22 g	
Egg yolks	34 g	
Sugar	10 g	
Corn starch	17 g	
Butter	8 g	

Coffee mousseline cream

Mix the two previous preparations until smooth.

Cocoa and coffee gel cubes

Coffee espresso	450 g	Mix all the ingredients and cook until boiling point. Pour in a frame 0,5 cm thickness and leave to cool down. Dice into cubes 0.5 x 0.5 cm.
Cocoa powder	30 g	
Simple syrup	50 g	
SP180 Vegetarian Carrageenan	7 g	

Coffee and exotic fruit ice cream

Espresso coffee	200 g	Heat the coffee with half the sugar and the glucose until 45°C. Add the stabilizer pre-mixed already with the remaining sugar and cook until 85°C. Cool down to 40°C and pour on the purees. Mix well and cool down to 4°C. Leave for 4 hours in the fridge and churn.
Sugar	150 g	
Glucose powder	60 g	
F15.27 Passion fruit purée	225 g	
F15.19 Mango purée	475 g	
Sorbet stabilizer	3 g	

Decorations

- F06.21009** Gruétine tuiles
- B30.6685** Cocoa butter spray black colour
- Fresh passion fruit seeds

Finishing

Once the mousse, the passion and mango creamy and the sponge cake are completely frozen, spray with the black chocolate spray. On top of the sprayed circle, pipe nicely some coffee mousseline cream. Place also on top and randomly some coffee and cocoa diced gel and the coffee and exotic fruit sorbet. Finish by decorating with some fine gruétine tuiles.

