



LA MANUFACTURE DU GOÛT

PEAR CHOCOLATE HARMONY

Poached pear

1500 g	Water
150 g	Caster sugar
20 g	Lemongrass
40 g	Ginger
2 g	Sichuan pepper
2 g	Coriander
½	Vanilla pod
8	Whole pear
30 g	Lemon juice

Make syrup, using all ingredients aforementioned. Peel pears, make pear balls with a parisienne scoop, poach them in syrup for approximately 7 minutes. Leave to cool down in syrup.

Praliné espuma

300 g	Crème fleurette
120 g	Almond/hazelnut praliné
20 g	Caster sugar
100 g	Egg yolk
3 g	Gelatin sheet

Heat up whipping cream and praliné to 60°C. Add mixture of sugar and egg yolks in. Simmer and keep whipping at all times. Off the stove, add soaked gelatin in. Mix. Cool down. Pour into a siphon. Fill with two gas cartridges. Save aside, at room temperature.

Mokaya chocolate parfait

80 g	Water
200 g	Caster sugar
140 g	Egg yolk
490 g	Frothy whipped cream
300 g	Organic Dark Mokaya Plantation chocolate couverture

Cook water and sugar together at 121°C. Pour onto eggs and whisk until it cools down. Add frothy whipped cream in. Add melted chocolate in (50°C). Whip energetically. Pour into half-sphere silicone molds (4 cm diameter).

Hazelnut streusel

160 g	Butter
160 g	Caster sugar
2 g	Salt
210 g	Roasted hazelnut powder
160 g	Flour

Mix all ingredients together in food processor, using mixing fixture. Spread onto a silicone sheet. Leave to set in refrigerator, then bake in ventilated oven for 25 to minutes (160°C). Leave to cool down at room temperature and crush. Store in a dry place.

Mokaya chocolate custard

125 g	Milk
125 g	Whipping cream
100 g	Egg yolk
20 g	Caster sugar
170 g	Organic Dark Mokaya Plantation chocolate couverture

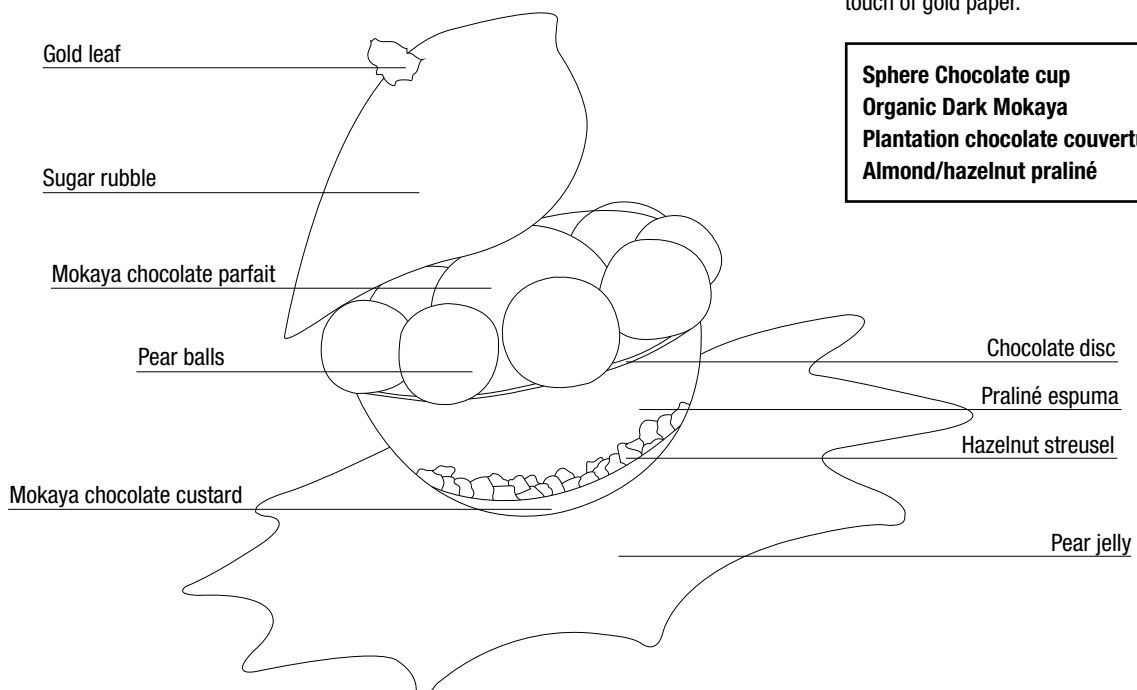
Heat up milk and cream to 60°C. Add mixture of egg yolk and caster sugar in. Simmer. Off the stove, add melted chocolate in. Stir, using a whisk, and mix. Pour into a pastry bag and store in refrigerator.

Pear jelly

300 g	Pear cooking sirop
100 g	Pear purée
4 g	Gelatin sheet

Bring pear purée and pear syrup to the boil. Off the stove, add soaked gelatin in. Pour onto a stainless steel tray. Leave to set in refrigerator.

ASSEMBLING : on bottom of plate, lay a disk of pear jelly. Lay chocolate custard in sphere coupelles. Add crumbled hazelnut Streusel on top, and Praliné Espuma. Add a fine disk of dark chocolate (7,5 cm diameter), topped with a half-sphere of Chocolate Parfait. Decorate with drained poached pear balls. Lay a sugar bubble onto the Parfait, and decorate with a touch of gold paper.



Sphere Chocolate cup	réf. 23480
Organic Dark Mokaya	réf. 20488
Plantation chocolate couverture	
Almond/hazelnut praliné	réf. 21065

MANUFACTURE CLUIZEL

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