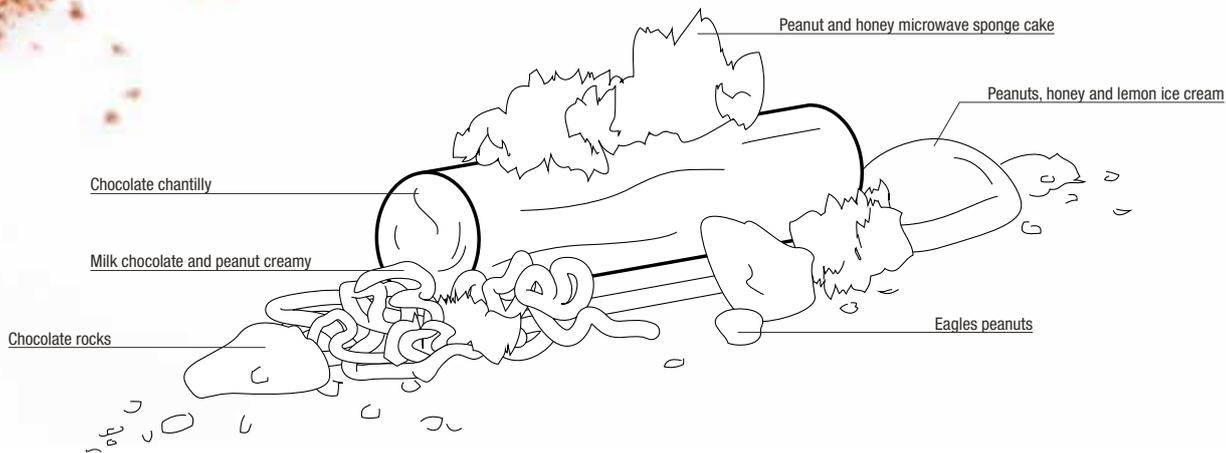




by Jordi Puigvert Colomer



EAGLES INSPIRATION

recipe to be made with 20 various "façonnable" shells

Hazelnut sponge cake baked in the microwave

400 g Whole egg
50 g Plain flour
160 g Peanut pure paste
80 g Muscovado sugar
80 g Honey
3 g Salt

Mix all ingredients and blend with a hand mixer. Put in the siphon gun until 3/4. Charge with the gas caps and keep one hour in the fridge. Fill the plastic cups until 1/2 (previously do a small hole on the bottom of the plastic cups with a knife. Cook in the microwaves at maximum speed for 30/35 seconds (depending on the cup size). Once cooked, put upside down and let to cool. Brake in pieces and use.

Milk chocolate and peanut creamy

200 g Milk
50 g Cream 35 %
60 g Egg yolk
35 g Honey
3 g Gelatin leaves
225 g Milk Mangaro Plantation chocolate couverture
75 g Peanut pure paste

Make a "crème anglaise" with milk, cream, egg yolks and honey and bring it until 85°C. Then remove from the heat and add the gelatin leaves previously soaked in cold water. Pour this mixture little by little into the chocolate melted and peanut pure paste. Emulsify and keep covered with plastic film in the fridge for 12 hours.

Chocolate chantilly

175 g Dark Maralumi Plantation chocolate couverture
225 g Cream 35 %
125 g Milk

Melt the chocolate. Heat cream and milk and pour onto the chocolate little by little in order to get a good emulsion. Let to cool and fill the siphon. Use.

Chocolate rocks

50 g 72 % Dark Kayambe® chocolate couverture
25 g Sosa Maltosec
2 g Salt
Raspberry powder (as needed)

Mix all ingredients until get a sort of sand or crumble texture. Coat with the raspberry powder. Keep some chocolate "rocks" uncoated.

Peanuts, honey and lemon ice cream

345 g Milk
20 g Milk powder
44 g Cream 35 %
40 g Sugar
47 g Honey
4 g Stabilizer
50 g Pure peanuts paste
1/2 Lemon zest

Heat the milk to 25°C. Add the milk power. At 35°C add the honey and mix. At 45°C add the sugar and the stabilizer already mixed together. Then add the peanuts paste and cook to 85°C. Let to cool to 4°C as faster as possible and let to this temperature for 4 hours. Put inside the ice cream machine and maintain to -14°C.



Cylinder Chocolate cup

(Ø)30 x h 100 mm • 54/carton • ref. 23133