



**LA MANUFACTURE DU GOÛT**

# LOS ANCONES PLANTATION

## CYLINDER

### Los Anconès Crème brûlée

250 g	Cream 35% fat
120 g	Whole milk
100 g	Egg yolks
50 g	Caster sugar
6 g	Gelatin Sheet
100 g	<b>Dark Los Ancones Plantation</b>

### Chocolate couverture

Heat the cream and the whole milk to 80°C. Mix the egg yolks with the sugar. Pour the hot cream mixture onto the egg yolks. Bring to a simmer, mixing constantly. Take the pan off the heat, then add the gelatin and the couverture. Mix well and refrigerate.

### Apple and thyme sauce

80 g	Caster sugar
2 g	Agar - Agar
300 g	Apple juice
4 g	Thyme leaves
300 g	Apple, diced

Mix the sugar with the agar. Add the apple juice and thyme leaves. Bring to a boil. Remove from the heat. Allow a jelly to form, then emulsify. Cook the diced apple in a saucepan. Add the jelly. Plate up immediately.

### Toasted oats

100 g	Water
100 g	Caster sugar
250 g	Large oat flakes (Selectisime)
50 g	Melted butter

Bring the water and sugar to a boil. Cook the syrup. Add the oat flakes and melted butter. Cook, while stirring constantly. Spread the mixture over a silicone sheet. Bake in the oven at 140°C until reaching a golden and crispy aspect. Allow to cool.

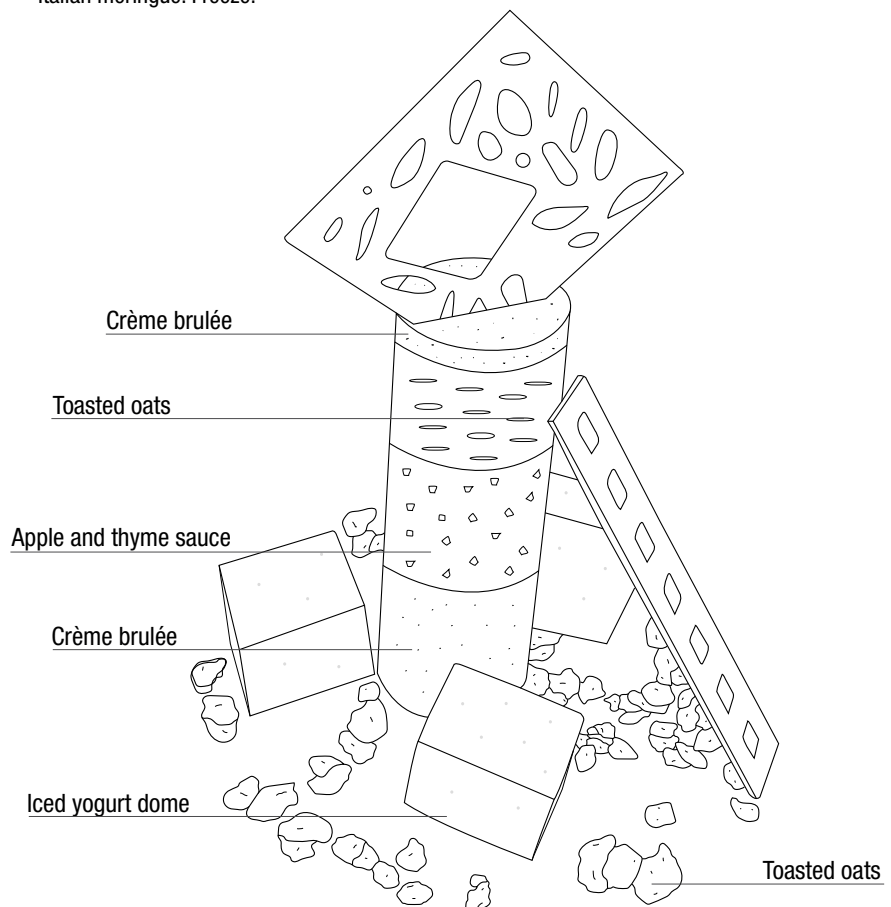
### Iced yoghurt dome

200 g	Bulgarian yoghurt
4 g	Gelatin sheet
100 g	Italian meringue

Melt the rehydrated gelatin in 50 g of yoghurt. Add the remaining yoghurt. Gently fold in the Italian meringue. Freeze.

**ASSEMBLY :** cover the base of the cylinder chocolate mould with Los Anconès crème brûlée. Add the apple and thyme sauce followed by some toasted oats. Finish with a layer of crème brûlée. Place on a plate. Decorate the plate with cubes of the iced dome and some toasted oat flakes. Finish with chocolate decorations.

<b>Dark Los Ancones Plantation</b>	<b>Chocolate couverture</b>	<b>ref. 20496</b>
<b>Dark Cylinder chocolate cup</b>		<b>ref. 23133</b>
<b>Airshaped decorations :</b>		
- Big enamels		<b>ref. 24320</b>
- Stick		<b>ref. 24305</b>



**MANUFACTURE CLUIZEL**

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