

# EXPLORING THE MOON

Playful Indulgence Recipe Inspiration



## Recipe

### COCOA NIB ´S CRUMBLE

Muscovado sugar	65g
Flour T55	65g
Almond powder	65g
Crunched cocoa nibs	30g
Butter	65g
<b>Totaal</b>	<b>290g</b>

### COCOA NIB ´S CRUMBLE

Mix the muscovado sugar, almond powder, and flour. Cut the cold butter in small dices and add it to the powder mixture. Place in the mixer with the paddle attachment and mix until forming small balls. Regularly distribute the dough on silicon mat and bake at 155°C. Reserve.

### LEMON GEL

Sugar	100g
Pectin NH	8g
Lemon puree	185g
Pear puree	185g
Glucose	65g
Gelatin mass 220 bloom	60g
<b>Totaal</b>	<b>603g</b>

### LEMON GEL

Mix sugar and pectin. Heat up the fruit purees at 50°C with the glucose. add the mixture pectin/sugar into the warm purees stirring well and bring to a boil. Add the melted gelatin mass, mix well to homogenize, pour into the small half spere silicon mold and freeze.

### MOKY BLACK TEA CREAM

Black tea	50g
Water	220g
Lapsong tea infusion	160g
Inverted sugar	30g
Sinfonia milk chocolate 38%	370g
Cocoa butter	30g
Butter 84%	65g
<b>Totaal</b>	<b>925g</b>

### MOKY BLACK TEA CREAM

Infuse the tea in the cold water for 24 hours. Heat up at 50°C, strain and reserve.

Heat up the infusion with the inverted sugar around 85°C. Pour gradually the hot liquid over the melted chocolate and cocoa butter forming a good emulsion using the hand mixer.

At 35°C, add the tempered butter. Glaze the frozen lemon gel with the cream and freeze.

## CHESTNUT CONFIT

Chestnut puree	375 g
Glucose powder	55g
Sugar	60g
Pectin NH	6g
Lemon juice	4g
<b>Totaal</b>	<b>500g</b>

## CHESTNUT CONFIT

Heat up the puree at 40°C and incorporate the glucose powder stirring well. At 50°C, add the mixture sugar/pectin stirring well. Cook to a boil for 1 minute. Remove from the heat and add the limon juice. Chill at 4°C. Mix to get smooth texture and add a new layer around the frozen lemon gel. Freeze.

## CRUNCHY COCOA NIB ´S CRUMBLE MOUSSE

Whole milk	110g
Gelatin mas 200 bloom	35g
Sinfonia white chocolate 34%	215g
Heavy cream 35% fat	210g
Cocoa nib's crumble	120g
<b>Totaal</b>	<b>690g</b>

## CRUNCHY COCOA NIB ´S CRUMBLE MOUSSE

Soak the gelatin with the water. Bring to 75°C the milk and add the melted gelatin. Pour gradually the hot mixture into the melted white chocolate forming a good emulsion using the hand blender. At 35°C, fold in the soft whipped cream. Pour immediately the mousse into the silicon moon mold, add the insert and freeze.

Unmold and spray directly the moon with dark, grayish, and yellowish oil mixture.

### Assembly, layout and finishing

Decorate with Dobra galaxy assortment.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Galaxy  
assortment**