

# Honey pineapple gateau

Pure Elegance recipe inspiration.



## Recipe

### ALMOND AND CORN CRUNCH

|                       |              |
|-----------------------|--------------|
| 30 Baume Syrup        | 285g         |
| Slivered almonds      | 215g         |
| Puffed quinoa         | 85g          |
| Maple syrup           | 85g          |
| Puffed rice           | 105g         |
| Maple syrup           | 105g         |
| Milk chocolate 40%    | 160g         |
| Cocoa butter          | 20g          |
| 70% Almond Praliné    | 380g         |
| Raw Almond Pure Paste | 210g         |
| Fleur de sel          | 4g           |
| Toasted rice          | 50g          |
| Chopped grilled corn  | 215g         |
| <b>Totaal</b>         | <b>1919g</b> |

### ALMOND AND CORN CRUNCH

Boil the 30 Baume syrup, pour it over the chopped almonds and leave them to stand for 20 mins. Drain the almonds then caramelize them in the oven at 160°C for approx. 25 mins.

Stir halfway through baking.

Mix the puffed quinoa with the maple syrup, then caramelize them in the oven at 160°C for around 20 minutes.

Stir halfway through baking.

Mix the puffed rice with the maple syrup, then caramelize them in the oven at 160°C for around 20 minutes.

Stir halfway through baking.

Melt the chocolate and cocoa butter at 40-45°C, add the praliné, pure almond paste and fleur de sel, then combine this mixture with the caramelized chopped almonds, puffed quinoa and puffed rice along with the toasted rice and chopped corn.

Press 250g into a 24cm diameter ring with an 8cm diameter ring in the center.

### VANILLA POPCORN INFUSED CREAM

|                                 |              |
|---------------------------------|--------------|
| Popcorn                         | 165g         |
| Heavy cream 36%                 | 1350g        |
| Whole milk                      | 165g         |
| Organic Madagascan vanilla bean | 8g           |
| Tahitian vanilla bean           | 6g           |
| <b>Totaal</b>                   | <b>1694g</b> |

### VANILLA POPCORN INFUSED CREAM

Pop the popcorn then bake at 150°C for 15 minutes.

Once cold, blend the popcorn until fine and add it to the cold cream, milk and scraped vanilla (seeds and pods).

Leave to sit overnight.

The next day, warm the mixture before straining it.

## VANILLA POPCORN CREAM

|                          |              |
|--------------------------|--------------|
| Whole milk               | 125g         |
| Sugar                    | 134g         |
| Gelatin powder 220 Bloom | 14g          |
| Water for the gelatin    | 98g          |
| Mascarpone               | 253g         |
| Popcorn-infused cream    | 1090g        |
| <b>Totaal</b>            | <b>1714g</b> |

## VANILLA POPCORN CREAM

Boil the milk with the sugar, then add the gelatin.  
Gradually combine this with the mascarpone, then mix with the popcorn-infused cream.  
Refrigerate for at least 2 hours.  
Whisk to make an emulsion (be careful not to overmix).

## TROPICAL COMPOTE

|                                 |             |
|---------------------------------|-------------|
| Mango purée                     | 305g        |
| Passion fruit purée             | 130g        |
| Organic Madagascan vanilla bean | 6g          |
| Sugar                           | 56g         |
| Lime                            | 1g          |
| Pectin NH                       | 8g          |
| <b>Totaal</b>                   | <b>505g</b> |

## TROPICAL COMPOTE

Heat the mango and passion fruit purées to 40°C.  
Add the sugar combined with the pectin and bring to a boil, then add the lime zest and juice and mix using an immersion blender.  
Pour 6g of compote into Truffles 5 spherical molds and put in the freezer.

## WILD PEPPER AND MANGO CRÉMEUX

|                                 |                |
|---------------------------------|----------------|
| Mango purée                     | 815g           |
| Passion fruit purée             | 155g           |
| Madagascan wild pepper          | 5.6g           |
| Organic Madagascan vanilla bean | 12g            |
| Sugar                           | 85g            |
| Pectin NH                       | 23g            |
| Combined stabilizer             | 7g             |
| Egg yolk                        | 130g           |
| Butter                          | 195g           |
| <b>Totaal</b>                   | <b>1427.6g</b> |

## WILD PEPPER AND MANGO CRÉMEUX

Boil the purées and infuse the crushed pepper and vanilla for 10 minutes, before straining.  
Heat the purée to 40°C, add in the sugar mixed with the pectin and combined stabilizer, then add the egg yolks and cook at 85°C.  
Let the mixture cool to 40°C and add the creamed butter.  
Mix using an immersion blender.  
Pour 16g of crémeux into the Truffles 20 sphere molds and put it in the freezer.

## Assembly, layout and finishing

Place 13 spheres of mango and wild pepper crémeux on the crunch ring, then use a 12mm nozzle to pipe on differently sized dabs of popcorn vanilla cream (about 280g).

Place 13 spheres of tropical compote on top and freeze.

Finishing: Using a spray gun, coat the rings with a mix of 10% water.

Finish off with Dobla Honeycomb layered for decoration once the ring has thawed.

**Enjoy this exciting recipe.**

**Featured Product(s)**



**Honeycomb  
layered**