

Chocolate texture

Pure Elegance Recipe Inspiration



Recipe

GINGER ICE CREAM

Whole milk	150g
Heavy cream 36%	100g
Fresh ginger	20g
Combined stabilizer	1.2g
Sugar	30g
Egg yolk	25g
Sugar	2g
Ginger powder	2.5g
Totaal	330.7g

GINGER ICE CREAM

Heat the milk, cream, powder and chopped fresh ginger together.

Add the combined stabilizer (25% guar gum + 25% carob gum + 50% Natur Emul) along with the 2g of sugar and bring to a boil.

Leave it to infuse for 15 minutes.

Strain. Blanch the yolks with 30g of sugar and cook at 84°C.

Put the mixture in a Pacojet bowl.

Freeze.

GINGER COCONUT JUICE

Coconut purée	100g
Ginger powder	3g
Sugar	12g
Gelatin powder 220 Bloom	3.1g
Water for the gelatin	15g
Heavy cream 36%	100g
Totaal	233.1g

GINGER COCONUT JUICE

Heat the coconut purée with the ginger powder and sugar.

Add the rehydrated gelatin.

Allow to cool. Add the cream and add it to the coconut and ginger mixture. Pour it into a tube.

Freeze.

DARK CHOCOLATE CRÉMEUX

Heavy cream 36%	80g
Whole milk	80g
Egg yolk	30g
Gelatin powder 220 Bloom	0.85g
Water for the gelatin	4g
SINFONIA CIOCCOLATO FONDENTE 68%	100g
Sugar	25g
Totaal	319.85g

DARK CHOCOLATE CRÉMEUX

Mix the egg yolks and sugar without overmixing. Then bring the cream and milk to a boil and add to the mixture.

Thicken the mixture at a temperature of 84-85°C, strain through muslin.

Add the rehydrated gelatin.

Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.

Immediately mix using an immersion blender to make a perfect emulsion.

Leave to set in the refrigerator.

CILANTRO GEL

Water	125g
Agar-agar	3g
Sugar	12g
100% lime purée	50g
Totaal	190g

CILANTRO GEL

Remove the cilantro leaves from the stems.

Heat the water with the stems, add the agar-agar combined with the sugar and bring to a boil.

Strain and leave to set at room temperature. Once cold, blend the mixture with the cilantro leaves and lime purée.

Put this mixture in a piping bag without a nozzle.

Store at 4°C.

DARK CHOCOLATE AND GINGER CRÈME ANGLAISE

Heavy cream 36%	80g
Whole milk	140g
Egg yolk	40g
Sugar	30g
Dark chocolate	60g
Ginger powder	5g
Totaal	355g

DARK CHOCOLATE AND GINGER CRÈME ANGLAISE

Mix the egg yolks and sugar without overmixing. Then bring the cream and milk to a boil with the ginger powder and add to the mixture.

Thicken the mixture at a temperature of 84-85°C, strain through muslin.

Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula.

Immediately mix using an immersion blender to make a perfect emulsion.

Leave to set in the refrigerator.

VELVET CHOCOLATE CAKE

Dark Chocolate	50g
Egg	50g
Sugar	40g
All-purpose flour	16g
European-style butter	45g
Baking powder	6g
Totaal	207g

VELVET CHOCOLATE CAKE

Melt the butter with the chocolate and blanch the eggs with the sugar, flour and yeast.

Add to the first mix.

Spread into a frame and cook at 160°C for 12 minutes.

Assembly, layout and finishing

Make the ginger ice cream and store at -18°C.

Make the coconut and ginger mousse, Dark chocolate crémeux, cilantro gel and dark chocolate and ginger custard.

Cut the tubes of coconut mousse into several lengths. Let them warm up a little, then roll them in the grated coconut. Make the velvety chocolate cake. When cooked, cut out strips with the same proportions as the coconut tubes.

Final Touch Decoration: Lace Leaf Milk Assortment and Cocoa Pod.

Enjoy this exciting recipe.

Featured Product(s)



Cacao pod



**Lace leaf milk
assortment**