

Enchanted revealed

Using the Dobra Velvet White Coupole we have created a reveal dessert that is fit for any dining experience to enjoy using the seasons wonderful ingredients.

This is my classic twist on the famous 'Mont Blanc'.



Recipe

SABLE BISCUIT 10GR PER ITEM

T45 Flour	400g
Icing Sugar	183g
Unsalted Butter	190g
Sea Salt	4g
Egg Yolks	80g
Orange Zest	5g
Vangilia Madascagar	4g
Totaal	916g

SABLE BISCUIT 10GR PER ITEM

Place all ingredients in a mixer with paddle. Beat until fully formed into a dough. Roll to 3mm and chill 30 minutes. Cook on silicone mat at 150°C for 18 minutes.

CHESTNUT PARFAIT 30GR PER ITEM

35% Cream Part 1	300g
Chocolate Fondette Part 1	300g
35% Cream Part 2	400g
Chestnut Puree Part 2	100g
Vanilla Joypaste Part 1	1g
Totaal	1101g

CHESTNUT PARFAIT 30GR PER ITEM

Boil Part 1 cream, add to melted chocolate, add chestnut puree & vanilla and combine until smooth, leave to cool to 30°C. Semi whip Part 2 of cream, whisk 1/3 of cream into Part 1 mix, then fold in remaing 2/3. Pipe into sphere silicone moulds & freeze.

CARAMEL CREAM 10GR PER ITEM

Toffeedor Caramel	190g
Orange Juice	190g
Orange Zest	115g
Salted Butter	40g
Totaal	535g

CARAMEL CREAM 10GR PER ITEM

Combine all ingredients together at 55°C. Place in piping bag ready to use.

HAZELNUT SPONGE 10G PER ITEM

Egg White	150g
Ground Hazelnuts	80g
Sugar	80g
Flour	80g
Egg Yolk	60g
Vanilla Joypaste	1g
Totaal	451g

HAZELNUT SPONGE 10G PER ITEM

Combine all ingredients together, strain through fine chinois. Pour into sphyon and charge with 3 gas cartridges. Pierce the bottom of plastic glasses and fill less than half a glass with the sponge mixture. Cook in the microwave at 900W for approximately 40 seconds.

CAMELIZED ROASTED CHESTNUTS 5GR PER ITEM

Chestnut Pieces	100g
Sugar	100g
All-spice	20g
Gold Shimmer	1g
Totaal	221g

CAMELIZED ROASTED CHESTNUTS 5GR PER ITEM

Tumble all ingredients together, place in pre-heated oven 190°C for 15-20 minutes till fully caramelised. Once cool place in metal bowl and coat with gold shimmer dust.

Assembly, layout and finishing

Place sable on plate

Pipe caramel cream in center of sablee

Decant chestnut parfait & place on top of caramel

Tear hazelnut sponge around the parfait

Place some shimmered hazelnuts around

Finish with Dobla meringue drop & Curly Leaf

Finally Finish with the Dobla White Velevt Coupole

Alternatively add some micro lemon balm to give a citrus kick.

Enjoy this exciting recipe.

Featured Product(s)



**Curvy leaf
green**



**Sphere velvet
white 8cm**



**Joypaste
vaniglia
Madagascar/bourbon**

