

B-Happy!

The dessert is homage to the busy working bees, which bring to all of us the beauty of nature with their happy buzzing. The recipe is a balance of simple combinations of Honey, Almond and White Chocolate with citrus notes. The honeycombe dome & the new Bee connects to the ingredients and give the last touch to a fun and expressive dessert that will make everyone smile.



Recipe

Honey Salted Caramel

Maunka Honey	200g
Castor Sugar	50g
Salted butter (room temperature)	150g
Orange Zest	2g
Orange Juice	50g
Totaal	393g

Honey Salted Caramel

Heat honey and sugar in dry pan until golden brown, add gradually warmed cream. Whisk until fully dissolved. Remove from heat, add salt, zest and juice, then whisk in softened butter. Leave to set overnight.

Orange Blossom Compote

Medium blood oranges	200g
Castor sugar	30g
Wild Flower Honey	30g
Grand Marnier	50g
Ground cinnamon	2g
Ground Cardamon	1g
Blossom Orange essence	2g
Totaal	315g

Orange Blossom Compote

Place orange wedges, sugar and honey in a pan. Bring it to a boil and cook it for 15 minutes on medium heat until syrupy consistency. Deglace with Grand Marnier, add cardamon, cinnamon and essence. Cover and allow to chill. Reserve for filling moulds.

Citric Honey Cream

Full Milk r	80 g
Castor Sugar r	30 g
Mascarpone r	100 g
35% Cream r	250 g
Gelatine 200 Powder	6g
Manuka Honey	20g
Lemon Zest	6g
Vanilla Pod seeds	2g
Orange Zest	2g
Yoghurt Powder	10g
Totaal	506g

Citric Honey Cream

Heat milk, sugar, yoghurt powder. Add softened gelatine sheets. Add mascarpone, zest, vanilla and cream. Emulsify with blender and set to chill.

Sablee

T45 Flour	450g
Butter	275g
Egg Yolk	90g
Icing Sugar	183g
Salt	2g
Vanilla Seed	4g
Orange Zest	4g
Totaal	1008g

Sablee

Place all ingredients in a mixer with paddle. Mix on a slow speed for 5 minutes until a paste is formed. Roll to 2\3 mm thickness, freeze then cut desired shape and bake at 145C for 18 minutes.

White Chocolate Honey Glaze

White chocolate	215g
Honey	120g
Glucose	225g
Condensed Milk	155g
Gelatine	20g
Water	120g
Castor Sugar	80g
Totaal	935g

White Chocolate Honey Glaze

Heat sugar and water to 90C. Add soaked gelatine. Dissolve and then pour over the chocolate and milk. Emulsify until smooth and strain. Reserve for service.

Assembly, layout and finishing

Whip the citrus honey cream and fill a mould halfway. Add a layer of compote and then fill mould with remaining cream. Freeze. Roll out almond marzipan and make a honeycombe impression using a siliocone mould. Lightly glaze using a blow-torch to scotch the pattern. Place on top of the frozen mould and place on to sable biscuit. Place Honey Dome on top and decorate with Dobla bee. Lastly heat the honey white chocolate glaze to 65c and pour over the dome to melt.

Enjoy this exciting recipe.



Chocolate bee



**Honeycomb
coupole**



Spiral dark