



Chocolate Sponge with Lemon and Pistachios

110g	granulated sugar
90g	marzipan
150g	egg
110ml	milk
25g	Pleine Arôme
118g	flour type 405
4g	baking powder
salt, lemon	
47g	Saint-Domingue 70%
40g	candied lemon chopped
20g	pistachios extra green
120g	beurre extra sec

Marzipan, egg, sugar and spices beat until foamy. Add milk and beat again. Stir the 33°C chocolate. Sieve flour, cocoa and baking powder add the fruit and mix. Fold this into the egg mixture. Lastly add the melted butter. Fill a form and bake at 170°C fan oven.

Orange Confit

750g	organic oranges without seeds
45g	beurre extra sec
80g	granulated sugar
155g	invert sugar syrup
2cl	grand marnier

Cook the orange in salted water for two hours. Drain and leave to cool. Cut off the ends and cut the orange into pieces. Cook with butter and sugar for a minimum of three hours until soft. Add the grand marnier and liquidise. Keep cool and give it on the sponge.

Extremely Thin Chocolate Leaf

Roll the dark chocolate thinly between plastic. Cut and put on top of the orange confit. In the same way make the chocolate leaf for decoration

Saint-Domingue Dark Chocolate Mousse

100g	egg
50g	granulated sugar
145g	Saint-Domingue 66%
400ml	cream 30%

Make a pate à bombe from egg and sugar. Mix this with chocolate at 33°C and fold in whipped cream. Layer this on the chocolate leaf. Freeze, than cut in rectangles.

Chocolate Glaze

225ml	cream 30%
600g	clear glaze
300g	Saint-Domingue 66%

Bring the cream to the boil. To make the ganache mix chocolate and cream. When the clear glaze reaches 80°C mix with ganache. Cool. Heat again to 40°C and cover the chocolate pieces. Cut out half moon shapes.

Blood Orange Air

150ml	a reduction of blood orange juice
50ml	water
4 spoon	emulzoon

Mix all ingredients to a light and airy mixture.

Soft Gold Nuggets

100g	Saint-Domingue 66%
40g	malto
2g	gold powder

Mix melted chocolate with malto. Sauté and toss with gold powder.

Lemon Grass Sorbet

300ml	lime juice
300g	lemon grass
300g	granulated sugar
150g	glucose syrup
600ml	milk
300ml	cream 30%
3 leaf	gelatine Platin

Bring to the boil lime juice, chopped lemon grass and sugar. Mix with cream and milk and leave to infuse. Sieve. Add desolved gelatine, freeze, form quenelle shapes and place on nuggets.

Pulled Chocolate Sugar

120g	granulated sugar
20ml	water
120g	glucose syrup
25g	Grand Caraque

Allow sugar, glucose and water to boil till 163°C. Stir in the chopped grand caraque. Roll between two silpdmats. Heat at 175°C in the oven. Make pulled chocolate feathers.

Chocolate Alginat

½	lime
30g	granulated sugar
500ml	water
300g	Saint Domingue 66%
50g	glucose syrup
12 spoon	algizoon
8 spoon	calazoon
cinemon, vanilla	

Bring to the boil water, sugar, lime juice and glucose. Add to the chocolate and mix. Add algizoon and mix again. Dissolve Calazoon in water. Spoon drops of the mixture into the calazoon. Allow to sieve and neutralise in water. Place and decorate with gold leaf.