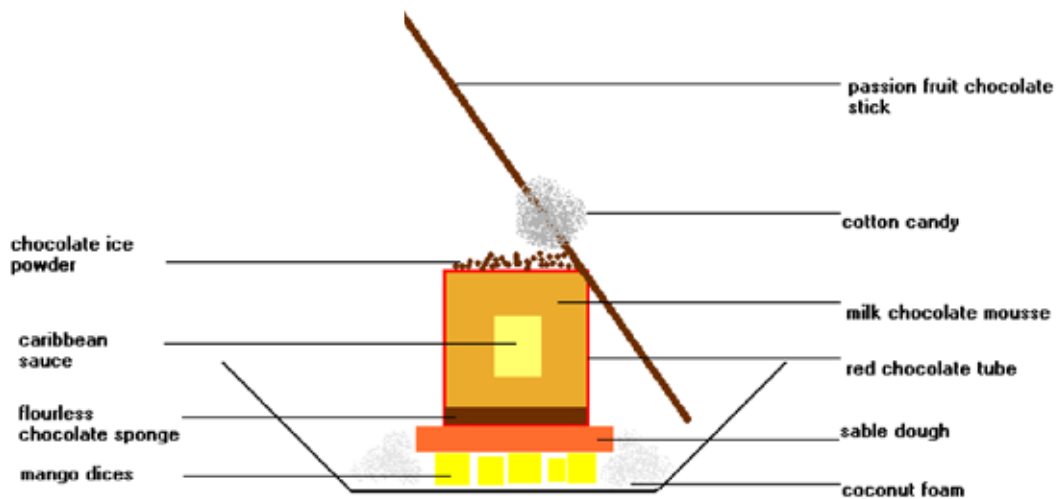


# SUN DUST

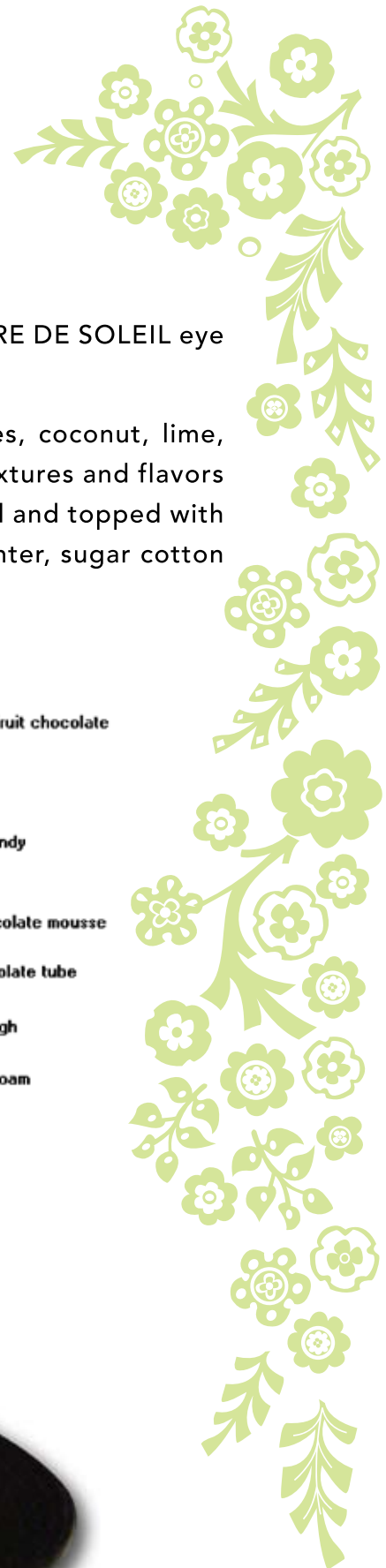
## Description:

This dessert is directly inspired from Yves Saint Laurent **POUDRE DE SOLEIL** eye shadow compact case.

It's a combination of products from sunny places as mangoes, coconut, lime, pineapple, rum and milk chocolate from Ghana. Contrast of textures and flavors with vanilla sable dough, surrounded by a coconut foamy cloud and topped with soft milk chocolate mousse, semi liquid Caribbean cocktail center, sugar cotton and cocoa ice powder.



Plated dessert: sun dust



### Milk chocolate mousse:

Whipping cream	50g
Milk chocolate Ghana 40.5%	140g
Whipped cream	150g

#### Method:

- Make a ganache with whipping cream and milk chocolate
- Whip cream soft peak, then incorporate ganache (40°C), mix until smooth

### Sables:

Butter	180g
Icing sugar	80g
Salt	1g
Cake flour	200g

#### Method:

- Mix cream butter and icing sugar together, add salt and flour, mix until combined
- Rest for half hour in cooler, spread 5mm between two plastic sheets, cut 5cm rings, bake 170°C (convection oven) for 16 minutes
- Cut the edge with 5cm ring when half baked

### Flour less sponge:

Dark couverture st domingue 70%	80g
Butter	20g
Egg yolks	50g
Sugar	20g
Egg white	80g

#### Method:

- Melt butter and chocolate (50°C), whip egg whites and sugar soft peak
- Add yolks to egg white then fold in chocolate mixture
- Spread 1/4 sheet flexipan, bake 170°C (convection oven) for 8 min. cut 4cm disc



### Dark chocolate ice powder:

Water	300g
Sugar	30g
Cocoa powder	30g
Whipping cream	100g
Dark chocolate mexico 66%	80g

#### Method:

- Boil cream, water, sugar and cocoa powder, add chocolate and blend until totally combined
- Pour in 2 pacojet containers, freeze for 3 to 4 hours
- Put an empty stainless steel bowl in freezer to collect ice powder
- Process in pacojet and stop after 5 seconds to get only ice powder
- Pour the powder in frozen stainless steel bowl and process the second pacojet container the same way

### Caribbean sauce:

Caribbean cocktail with rum	200g
Sugar	20g
Pectin yellow band	2g

#### Method:

- Mix sugar and pectin together, boil puree then pour sugar and pectin on top, Bring to a boil again, pour in flexipan 3cm diameter, blast freeze

### Coconut foam:

Coconut milk	400g
Sugar	20g
Whipping cream	200g
lecitin	3g

#### Method:

- Mix lecitin and sugar, combine with cream and coconut milk
- Pour in isi bottle with nitrogen charger
- Keep in fridge for plate up

