

GASTRONOMIC DESSERT

THE DESIGNER'S HANDS... THE ORIGIN

SPONGE CAKE TANZANIA

240 gr of eggs
100 gr of yolks
140 gr of sugar
207 gr of cream
70 gr of glucose
260 gr of Tanzania coating
15 gr of cocoa
60 gr of cocoa flour

Preparation of the sponge cake tanzania

Beat the yolks with the eggs and the sugar, add a ganache which we will have already done with the cream, the glucose and the coating, add the cocoa with the sieved flour and finally the whites of egg mounted with the sugar, cook at 200°C during 8 min.

CREAMY OF CHOCOLATE AND SPECIES

100 gr of milk
100 gr of cream
40 gr of yolks
20 gr of sugar
85 gr of Mexique coating
6 gr of species

Preparation of the species creamy

Make an infusion of the species with the cream during 6m, strain and make a traditional custard, finally incorporate the coating with the help of a blender to obtain a correct emulsion.

MOUSSE ALTO EL SOL

50 gr of cream
20 gr of sugar
28 gr of tremoline
50 gr of yolks
170 gr of Alto el Sol cocoa coating
240 gr of semi-whipped cream

Preparation of the mousse alto el sol

Cook a custard with the milk, the cream, the sugar, the tremoline and the yolks and add on the coating in drop, emulsify with the help of a blender and at 40°C add the semi-whipped cream.

GELIFIED OF APRICOT

250 of apricot purée
65 gr of sugar
5 gr of leaves(sheets) of gelatin

Preparation of the apricot gelified

Heat the pulp with the sugar and add the hydrated gelatine and give the wished form.

SHERBET OF APRICOT AND GINGER

100 gr of mineral water
65 of sugar
70 gr of glucose
20 gr of dextrose
30 gr of maltodextrina
2.5 gr of stabilizer
25 gr of lemon juice
212.5 gr of apricot pulp
115 gr of apricot pulp
10 gr of fresh ginger

Preparation of the apricot sherbet

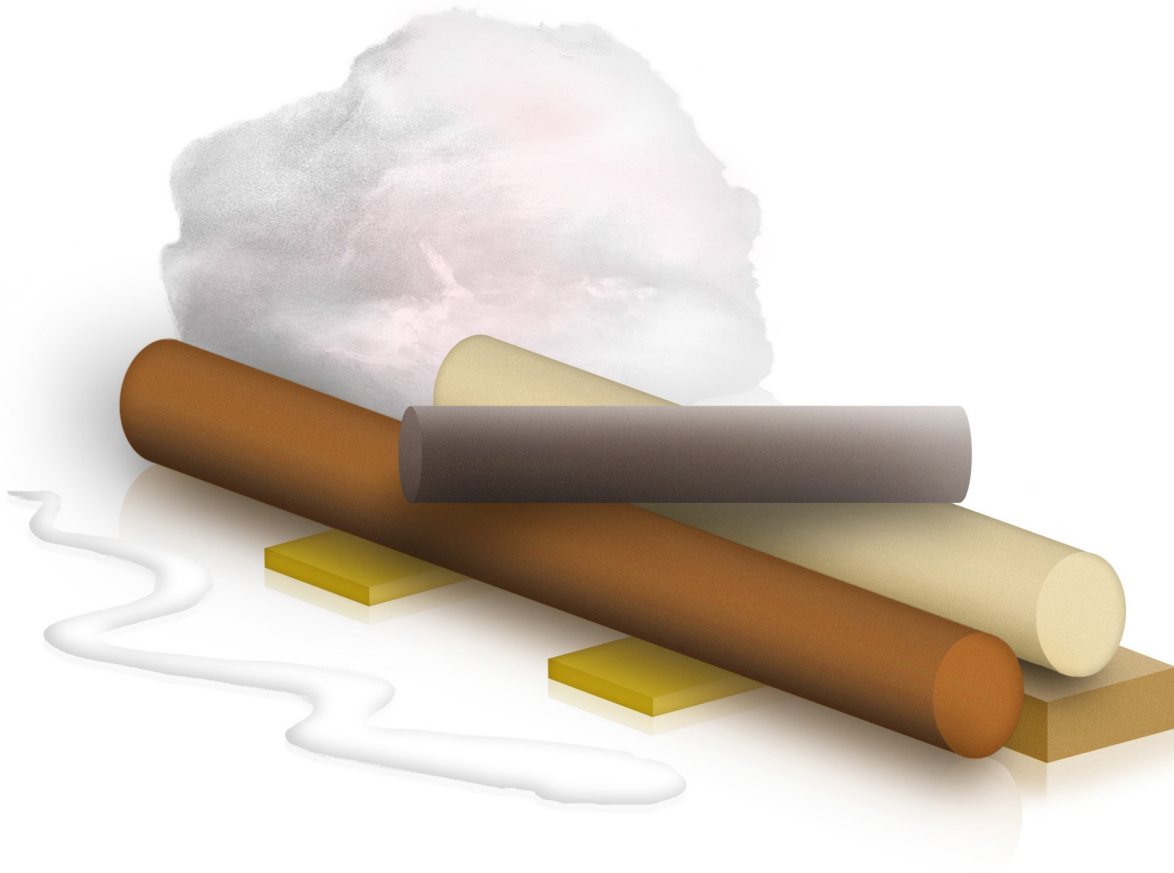
Heat the water with the solids at 45°C add the stabilizer to add with 25 gr of sugar, add a part of the pulp boiled with the ginger, the lemon juice and the rest of the pulp to ripen, keep in the glass of pacojet and freeze.

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DECORATION OF THE DESSERT


For the decoration use a cloud of candyfloss imitating the cotton that is used for the textile accompanied of a scissors done in chocolate and a small garden with germinated and some flowers and accompanied with different pipes, one with the chocolate Mousse, another one with the ice cream and the last one with the creamy of species.



 Cotton Candy

 Chocolate saissois

 Apricot gelly

 Spicy chocolate cream

 Chocolate mousse

 Ginger apricot sorbet

 Chocolate cake

 Yoghurt sauce