

# Passion

## Biscuit of milk chocolate ingredients

42 gr Papoussie Origine 35,7%  
30 gr butter  
17 gr egg yolk  
sugar, 2 x 15 gr  
30 gr egg white  
15 gr flour  
7 gr yellow cream powder  
10 gr Bressillienne

### CONSTRUCTION MANNER

Melt the milk chocolate and the butter. Mix the egg yolk en trimuline til it has a fluffy texture. Mix the egg white with the sugar. Add a little bit egg white, egg yolk and the rest of the egg white to the chocolate. Mix the seven flour en yellow cream powder. Decorate whit the bressilienne.

## Orangecremeux ingredients

70 gr Orangepurée + 40 gr water  
32 gr sugar  
16 gr egg white  
50 gr egg yolk  
32 gr butter  
2 gr gelatine

### CONSTRUCTION MANNER

Cook the orangepurée. Mix the eggs, egg yolk and sugar and heat them. Add the Orangepurée and heat them up to 80 degrees celsius. Add the gelatine and butter.

*This Passion dessert is a composition of 2 creations*

*A warm chocolate fritter with candied apricot. A chocolate cake composed of an orange crèmeux, biscuit layer with Cacao Barry Papouasie 36%, a mousse of Cacao Barry Papouasie 36% and compote of apricot. The dessert will be decorated with spun sugar.*



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## Compote of apricots ingredients

85 gr puree of apricots  
7 gr sugar  
2 gr gelatine  
5 gr lemonjuice  
5 gr Grand Marnier  
80 gr candied apricots

### CONSTRUCTION MANNER

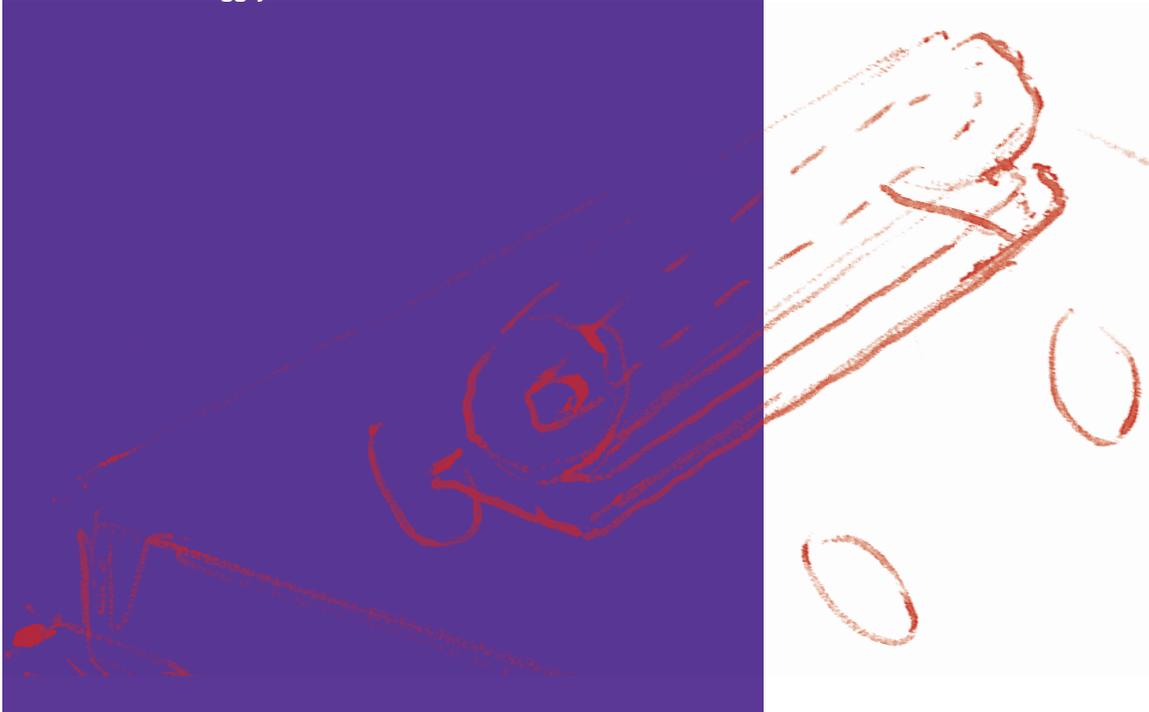
Heat up puree with sugar, melt the soaked gelatine in the puree and let it cool down in the fridge. Mix it til the texture is fluffy, add candied apricots, grand Marnier and lemon.

## Mousse of mild chocolate ingredients

125 gr Papoussie Origine 35,7%  
75 gr sugar/Pate a Bombe  
200 gr cream  
2 gr white rum

### CONSTRUCTION MANNER

Cook sugar and water to a sugarsiroop, mould them on the egg yolk add the melted chocolate.



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## Doughn ingredients

125 gr flour  
25 gr cacaopowder  
25 gr sugar  
1 egg lemonjuice  
125 gr Champagne Moët  
a little bit salt

## CONSTRUCTION MANNER

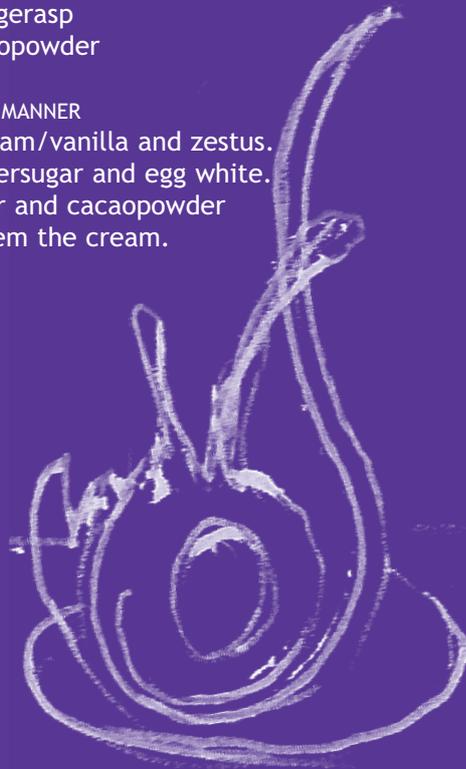
Seven the flour, sugar and cacaopowder. Mix the egg and Java, after that add the flour/sugar and cacaopowder and add a little bit salt. Dipping the frozen balls and frying on 180 degrees celsius.

## Tuille ingredients

25 gr egg white  
25 gr flour  
42 gr flowersugar  
12 gr cream  
Tahiti vanilla, 1/4 pieces  
2 gr orangerasp  
2 gr cacaopowder

## CONSTRUCTION MANNER

Cook the cream/vanilla and zestus.  
Mix the flowersugar and egg white.  
Add the flour and cacaopowder  
and after them the cream.



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## Chocolate Beignet add the white rum

Ganache ingredients

75 gr cream

100 gr Madirofolo 62% Madagascar

40 gr butter

15 gr orangepuree

apricots, 6 x 1/4 pieces

### CONSTRUCTION MANNER

Warming up the zestus of orange and mould them on the chocolate. Mix them smooth and add the pieces of butter slowly. Add the orangepuree, sprinkle balls and add pieces of apricots.

