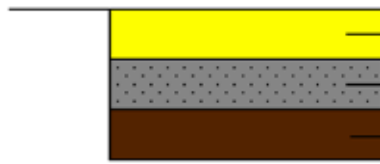


JET LAG

Description:

Your worldwide catwalks journey starts in Italy with a 25 years old balsamic vinegar milk chocolate ganache followed by a flight over Japan with a yuzu flavored dark chocolate ganache and finally ends in China with a caramelized white sesame praline. The chocolate is coated with extra bitter Guayaquil.

coated with guayaquil
chocolate, red strip on top
and structure on bottom



balsamico ganache

yuzu ganache

sesame praline



Balsamico ganache:

Whipping cream	72g
Glucose syrup	22g
Milk chocolate Ghana 40.5%	143g
Butter	33g
Balsamic vinegar 25 yo	30g

Method:

- Boil cream and glucose syrup, pour on top of milk chocolate, blend until smooth
- Add soft butter and balsamic vinegar at 32°C, spread a thin layer of tempered chocolate (chablonage) then pour ganache and let set

Yuzu paste:

Yuzu peel	100g
Yuzu liquor	50g

Method:

- Blend yuzu peels with yuzu liquor to obtain a paste

Yuzu ganache:

Dark couverture Madagascar 64% carma	150g
Butter	30g
Glucose syrup	22.5g
Yuzu paste (see attached recipe)	30g
Whipping cream	75g

Method:

- Boil cream and glucose syrup, pour on top of dark chocolate and yuzu paste, then blend until smooth, add soft butter
- Pour on top of crystallized balsamico ganache, let set



Sesame paste:

Water	14g
Sugar	37.5g
Vanilla bean	1/2pc
White sesame	75g

Method:

- Boil sugar, vanilla bean and water to 118°C, add white sesame for "sablage", caramelize until golden blond color, let it cool down
- Keep 8 grams of caramelized sesame seeds in airtight box
- Process the rest in robot coupe to obtain a smooth paste

Sesame praline:

Sesame paste	60g
Dark couverture 70% st domingue	22g
Cocoa butter mycryo	4g
Butter	5g
Sesame seeds caramelized	8g
Hazelnut paste 100%	35g
Gianduja favorites hazelnuts	25g

Method:

- Melt chocolate, gianduja and mycryo, mix sesame paste, hazelnut paste, whole caramelized sesame seeds and soft butter
- Add chocolate mixture tempered at 31°C, mix until smooth with a spatula
- Pour on top of crystallized yuzu ganache, let crystallize
- Spread a thin layer of tempered chocolate (chablonage), let set overnight at 17°C
- Cut rectangles, 1.5cm/3cm

