

CHOCOLATE PASTRY „CAPRICE OF MUSE”

MOUSSE OF MILK ORIGIN CHOCOLATE GHANA WITH MOZART LIQUEUR

- Milk Origin Chocolate Ghana 265g
- cream 32% 80g
- egg yolks 45g
- castor sugar 30g
- gelatine 10 g (+25g of water)
- Mozart liqueur 45g
- whipped cream 32% 355g

Boil the cream, whisk the egg yolks with the sugar, soak the gelatine. Mix the boiled cream with gelatine, melted chocolate, and liqueur. Mix to obtain smooth mass, then bring together with whipped cream.

GINSENG MOUSSE WITH SAKE

- White Chocolate CW2NV 85g
- infusion 30g
- egg yolks 15g
- castor sugar 10g
- gelatine 4g (+ 10g water)
- sake 35g
- whipped cream 32% 15g

Boil the infusion, whisk the yolks with sugar, soak the gelatine. Mix the boiled infusion with gelatine, yolks, melted chocolate and sake. Mix to obtain smooth mass, then bring together with whipped cream.

Infusion

- cream 32% 70g
- ginseng root 20g

Boil the cream, then put the ginseng in. Sieved after 15 minutes.

WHITE CHOCOLATE GANACHE WITH BENEDIKTINE LIQUEUR, CARMELISED RICE AND NETTLE

- White Chocolate CW2NV 290 g
- cream 32% 100g
- glucose 25g
- Benedictine liqueur 35 g
- caramelised rice 30g
- nettle 15g

Boil the cream with glucose, add chocolate and mix to obtain smooth mass. Cool, then put together with liqueur, caramelized rice and nettle.

FRESH RHUBARB AROMATIC GEL

- fresh rhubarb 325g
- castor sugar 15g
- gelatine 12 g (+20g water)

Warm up the rhubarb with castor sugar, soak the gelatine. Dissolve the gelatine and carefully put together with rhubarb.

