

## CHOCOLATE DESSERT

# RUNWAY

### Specialties:

By using Callebaut's Origine Venezuela, cremeux chocolat meets exotic pineapple flavoured compote in the spiral 7-sided pyramid.

On top of it, decorate with shortened and crisp Crumble tuile chocolat caramel with pineapple sherbet quenelle. When all are mixed together, you will be able to find the presence of cocoa.

### Biscuit Brownie

- Callebaut "3815NV"	25g
- Butter	20.8g
- Egg	29g
- Sugar	16.7g
- Brown sugar	16.7g
- Salt	Little
- Hazelnut powder	16.5g
- Flour	6.25g
- Baking powder	1.25g

Mix egg, "3815NV" and butter. Mix brown sugar & salt, & pour onto mould. Bake 12 mins. with 160°C.

### Crumble Cacao

- Flour	30g
- Sugar	12g
- Brown sugar	12g
- Butter	24g
- Cocoa powder	4g
- Almond powder	16g

Mix all ingredients. Sieve and make crumbles. Bake for 20 mins. with 160°C.

### Crispy Chocolat

- Crumble cacao	80g
- Callebaut "GIA-D2"	26g
- "Pâte de cacao"	45g

Mix "GIA-D2", "Pate de Cacao" and crumble cacao. Pour onto 5cm mould. Bake for 15 mins. with 160°C.

### Caramel Chocolate Hat

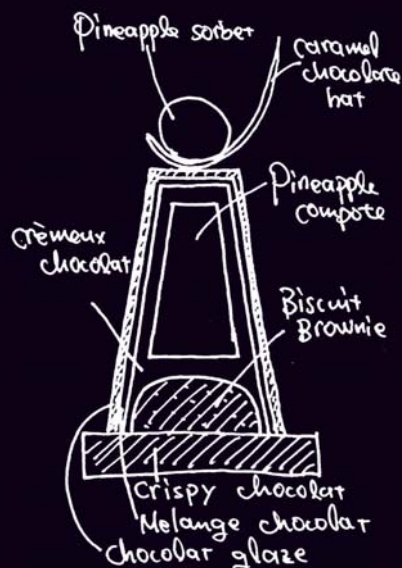
- Fondant
- Glucose
- Callebaut "3815NV"

Boil Fondant & glucose until 160°C. Mix "3815NV" and spread on thinly silpat. Make it powdery with food processor & sprinkle from top. Bake with 160°C.

### Pineapple Compote

- Pineapple cube	150g
- Exotic purée	160g
- Sugar	40g
- Pectin	1g
- Lime Peel	1/2p
- Coconut liquor	6g
- Vanilla	1p

Boil pineapple, exotic purée, sugar and pectin. After cools down, mix lime peel and coconut liquor then pour onto mould. Freeze.



### Cremeux Chocolat

- Mascarpone cheese 170g
- Egg 150g
- Callebaut Origine "Venezuela" 50g
- Sugar 36g
- Fresh cream 130g
- Cocoa powder 15g

Boil fresh cream and mix sugar and cocoa powder.

Add "Venezuela" and mix egg and mascarpone cheese together.

### Pineapple Sorbet

- Pineapple 175g
- Syrup 30° Baumé 53g
- Exotic purée 97g

Mix all ingredients.

Use mixer and sorbet machine, make sorbet.

### Melange Chocolat

- Callebaut Origin "Arriba" 480g
- "Mycryo" 320g

Combine "Mycryo" with "Arriba". Keep it as 40°C.

### Chocolate Glaze

- Fresh cream 20% 330g
- Sugar 275g
- Cocoa powder 110g
- Gelatine 16.5g

Mix fresh cream, sugar and cocoa powder, and boil.

Combine gelatine and sieve.

### Assembly

Pour cremeux chocolat, pineapple compote and cremeux chocolat and cover with biscuit brownie.

Freeze.

Dip cremeux chocolat to melange chocolat and put chocolate Glaze.

Place crispy chocolat on plate and add cremeux chocolat.

Decorate caramel chocolate hat and pineapple sorbet on top.

