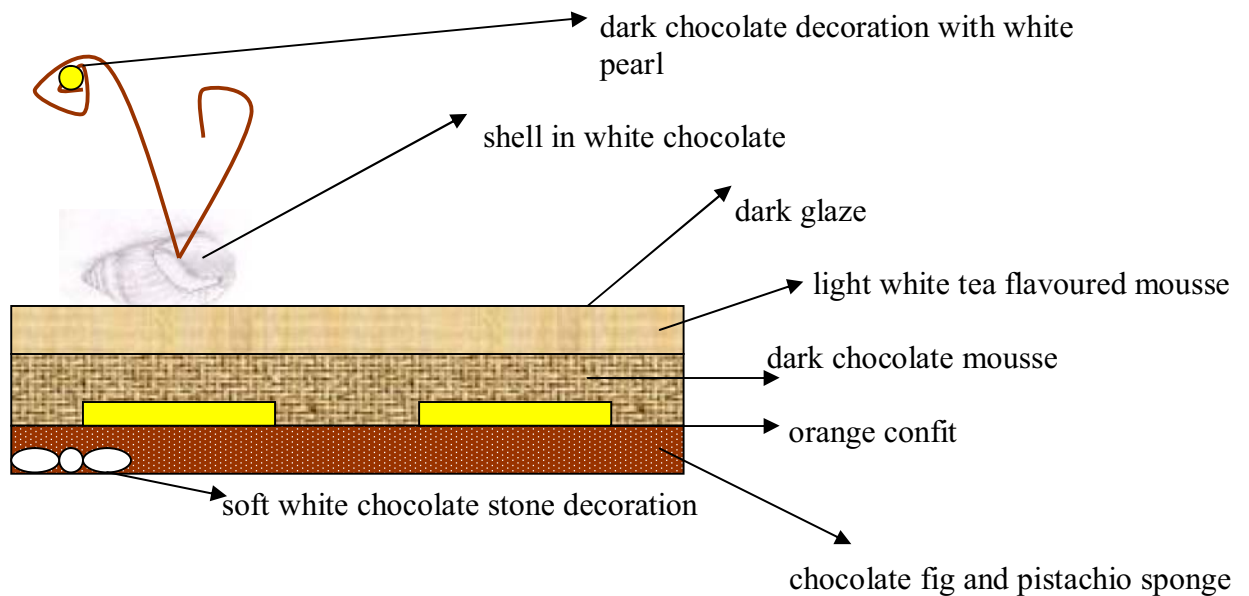


Chocolate Pastry La perle luisante The Gleaming Pearl



Chocolate Fig and Pistachio Sponge

218g	granulated sugar
183g	marzipan
262,5g	egg
221g	milk
50g	Plein Arôme
236g	flour type 405
8g	baking powder
	salt, lemon, vanilla
95g	Mexique 66% dark chocolate
110g	chopped figs
50g	whole pistachios extra green
237g	beurre extra sec

Marzipan, egg, sugar and spices beat until foamy. Add milk and beat again. Stir the 33°C chocolate. Sieve flour, cocoa and baking powder add the fruit and mix. Fold this into the egg mixture. Lastly add the melted butter. Fill two 18 cm \varnothing rings and bake at 170°C fan oven.

Orange Confit

750g	organic oranges without seeds
45g	beurre extra sec
80g	granulated sugar
155g	invert sugar syrup
2cl	grand marnier

Cook the orange in salted water for two hours. Drain and leave to cool. Cut off the ends and cut the orange into pieces. Cook with butter and sugar for a minimum of three hours until soft. Add the grand marnier and liquidise. Keep cool and pipe on to the sponge.

Dark Chocolate Mousse

50g	egg
20g	Egg yolk
35g	granulated sugar
95g	Mexique 66% dark chocolate
2 leaf	gelatine platin
220g	whipped cream

Make a pate à bombe with egg and sugar. Add the gelatine and melted chocolate. Fold in the whipped cream. Fill the ring $\frac{3}{4}$ full.

Light White Tea Flavoured Mousse

180ml	milk
20g	special earl grey tea
121ml	milk
227g	white chocolate Blanc Satin
3 leaf	gelatine platin
2g	orange flower water
250g	whipped cream.

Boil the milk for 5 minutes with the tea leaves. Strain. Add the gelatine. Mix with the melted chocolate. Fold in the whipped cream and orange flower water. Spoon this on to the dark chocolate mousse.

Chocolate Glaze

240ml	water
540g	granulated sugar
200g	glucose syrup
400ml	cream 30%
80g	Plein Arôme cocoa powder
60g	invert sugar syrup
12 leaf	gelatine platin

Heat water, sugar and glucose to 120°C. Warm cream, cocoa and invert sugar and add to the mixture. Simmer for 5 minutes. Add the softened gelatine to this warm mixture. Mix together and leave to cool. Warm to 31°C and cover the frozen cake.

Soft White Chocolate Stones

Mix 100g of white chocolate with 40g Malto and sauté.

The cake is decorated with a shell, with branches coming out of it. One branch surrounds a gleaming pearl. On the bottom edge soft white chocolate stones are placed.