Elixir Flask

RECIPE BY DAVID REDON

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RECIPE STEP BY STEP

COMPOSITION

METHOD

± 50 individual pastries

- Cocoa pecan biscuit
- Pear confit
- Maple caramel creamy
- Milk intense mousse
- Chocolate shell and spray
- Chocolate glaze
- Flask decoration

1 COCOA PECAN BISCUIT

INGREDIENTS

- Flour 50 g
- **VELICHE cocoa powder 50 g**
- Icing sugar 210 g
- Almond powder 130 g
- Pecan Nuts powder 300 g
- Brown sugar 150 g
- Egg whites 390 g
- Sea salt 2.4 g
- Butter 190 g

METHOD

Blend in a food processor, flour, cocoa powder, icing sugar, almond powder and pecan nuts. Whip egg white firm with salt and brown sugar. Fold in powders and luke warm melted butter at the end . Spread on baking tray 40x60 cm and bake in convection oven at 170°c during 15 minutes. Cool down and cut disc of 5 cm Æ.

2 PEAR CONFIT

INGREDIENTS

- Unsweetened pear puree 330 g
- Maple syrup 65 g
- Sugar 30 g
- Fibre de mais 50 g
- Pectine NH 6 g
- Conference pears 190 g
- Water 500 g
- Maple syrup 100 g

METHOD

Warm the pear puree with maple syrup, around 40-45°C add the mixed powders and bring to boil. Remove and let set in the fridge. Meanwhile, clean and cut pears in brunoise 1/1 and poach them in water and maple syrup for 5 minutes approximately, sift out and let them drain.

Once cold, mix together with the set confit.

Pour 15 g in silicon mold half sphere of 5 cm Æ and freeze.

3 MAPLE CARAMEL CREAMY

INGREDIENTS

- Full fat milk 93 g
- Maple syrup 50 g
- Gelatin Mass (1/5) 32 g
- **VELICHE Cocoa butter 7 g**
- **VELICHE choc. Euphoria 31 215 g**
- UHT cream 35% 264 g

METHOD

Warm the milk with maple syrup around 80°C, add the gelatin mass and pour over the chocolate and cocoa butter, mix well and add the liquid cream. Pipe 15 gr on top of the pear confit and freeze.

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MILK INTENSE MOUSSE

METHOD

- Full fat milk 367 g
- Gelatin mass (1/5) 105 g
- **VELICHE Intense 35 787 g**
- UHT whipped cream 35% 1750 g

Warm the milk around 80°C , add the gelatin mass and pour over the chocolate, mix well. At 35-38°C fold in the soft whipped cream.

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CHOCOLATE SHELL AND SPRAY

INGREDIENTS

- **VELICHE Cocoa butter 300 g**
- **VELICHE Temptation 64 500 g**

METHOD

Melt cocoa butter and mix with chocolate. Use at around 35°C.

6 CHOCOLATE GLAZE

INGREDIENTS

- UHT cream 35% 100 g
- Sugar 70 g
- Glucose Syrup 410 g
- Gelatin Mass (1/5) 180 g
- **VELICHE Temptation 64 80 g**
- **VELICHE Intense 35 100 g**
- Mirror glaze neutral 700 g

METHOD

Boil cream, sugar and glucose, add gelatin mass and pour on chocolates, mix well, add mirror glaze at the end. Blend and use at 35/38°C.

7 FLASK DECORATION

METHOD

- **VELICHE Temptation 64 Q.N**

Temper the chocolate Temptation 64 and mold 2 layers in chocolate mold Chocolate World CW E7009/110 and 2 layers in the chocolate mold CW1689. Unmold, cut the small mold at 2/3 of his high from his base, turn it upside down and stick on the big part on the top round side well centered to create the bottle neck.

Spray with the chocolate spray (see recipe).

ASSEMBLY

Fill silicon molds half sphere of 7 cmØ with mousse, place the insert in the center, cover with mousse and place a disc of biscuit, make the surface well flat. Freeze it. Once frozen, unmold, dip in the chocolate shell, let set and dip directly in the chocolate glaze. Place it reverse and dispose the flask on top.

Assembly

METHOD

Fill 7 cm half-sphere silicone moulds with mousse. Place the frozen insert in the centre, cover with mousse and finish with a biscuit disc; level the surface and freeze. Unmould, dip in the chocolate shell mixture and allow to set, then dip directly in the chocolate glaze. Turn the pastry over and position the chocolate flask decoration on top.