# My dark chocolate passion

RECIPE BY MAARTEN JORDAENS

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**RECIPE STEP BY STEP**

## COMPOSITION

**METHOD**

- Okapi Mousse
- Crispy Praliné – Chocolate Sphere
- Okapi Crémeux
- Mango – Passion Fruit Gel
- Mango – Passion fruit Crémeux
- Chocolate spongecake
- Mango Coulis
- Decoration
- Fresh Herbs

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## OKAPI MOUSSE

**METHOD**

- 250 g Whole milk
- 500 g Whipped cream (35%)
- 300 g Okapi 65 Signature Origin dark couverture chocolate
- 4 g Gelatine (sheets)

1. Soak the gelatine sheets in water
2. Heat the milk till boiling point
3. Mix the hot milk, gelatine and chocolate together
4. Mix the whipped cream at 38°C setting point
5. Fill the silicon moulds and freeze

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## CRISPY PRALINÉ – CHOCOLATE SPHERE

**INGREDIENTS**

- 200 g Hazelnut praliné
- 100 g Usulután 65 Signature Origin dark couverture chocolate
- 25 g Deodorized Cocoa Butter
- 30 g Crispy Rice

**METHOD**

1. Melt the chocolate and Deodorized Cocoa Butter
2. Add the Hazelnut praliné and crispy rice
3. Mix till homogenious mixture and put in a silicon sphere mould and freeze

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## OKAPI CRÉMEUX

**INGREDIENTS**

- 125 g Whole milk 125 g Cream (35%)
- 25 g Sugar
- 50 g Egg yolk
- 40 g Inulin Waxy (Toufood)
- 150 g Okapi 65 Signature Origin dark couverture chocolate

**METHOD**

1. Cook the milk + cream + sugar
2. Mix with the egg yolks and chocolate
3. Add the Inulin waxy and mix very well
4. Sieve the mixture and put in piping bags
5. Cool down in fridge

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## MANGO – PASSION FRUIT GEL

**INGREDIENTS**

- 150 g Passion Fruit Puree
- 150 g Mango Puree
- 50 g Sugar
- 4 g Agar

**METHOD**

1. Cook all ingredients till boiling
2. Cool down till set gel
3. Mix the “set gel” in a blender till a fluid gel
4. Put in piping bag and store in fridge

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## MANGO – PASSION FRUIT CRÉMEUX

**INGREDIENTS**

- 120 g Whole eggs
- 100 g Sugar
- 160 g Butter
- 110 g Passion Fruit Puree
- 70 g Mango Puree
- 4 g Gelatine (sheet)

**METHOD**

1. Soak the gelatine in cold water
2. Heat the eggs, sugar, mango and passion puree till 85°C (thermomix)
3. Add the soaked gelatine
4. Cool down till 37°C
5. Add the soft (room temperature) butter and mix till homogenious mixture
6. Store in fridge

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## CHOCOLATE SPONGECAKE

**INGREDIENTS**

- 125 g Egg whites
- 80 g Almond powder 100%
- 80 g Egg yolks
- 80 g Sugar
- 20 g Flour
- 10 g High fat Cocoa Powder

**METHOD**

1. Mix all ingredients in a blender
2. Sieve the mixture
3. Put the mixture into a siphon and add 2 pieces of N2O
4. Store for 4h in fridge
5. Pipe into a carton coffee cup and heat in microwave at 750 W for 1 minute
6. Cool down

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## MANGO COULIS

**INGREDIENTS**

- 120 g Mango Puree
- 60 g Passion Fruit Puree
- 20 g Sugar
- 1,5 g Xanthan Instant

**METHOD**

1. Heat the mango puree, passion fruit puree and sugar till 50°C
2. Mix with Xanthan Instant
3. Store in fridge

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## DECORATION

**METHOD**

- Salty Caramel Crumble
- Crispy Salty Caramel Curls
- Crispy Lemon Curls
- Rounds Orange
- Rondje reliëf 5 cm
- Zwart Sneeuwbal 3 cm

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## FRESH HERBS

**METHOD**

- Atsina Cress