Fruity sweet lips

RECIPE BY MAARTEN JORDAENS

Fruity sweet lips

RECIPE STEP BY STEP

COMPOSITION

METHOD

- Mousse
- Raspberry Gel
- Crispy Praliné – Chocolate Sphere
- Raspberry Coulis
- Chocolate spongecake
- Decor – White Chocolate powder
- Breakable Chocolate, chocolate decor
- Decoration
- Fresh Herbs

1

MOUSSE

METHOD

- 175 g Whole milk
- 75 g Raspberry puree
- 500 g Whipped cream (35%)
- 300 g Usulután 65 Signature Origin dark couverture chocolate
- 4 g Gelatine (sheets)
- Red Velvet Spray

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

2

RASPBERRY GEL

INGREDIENTS

- 300 g Raspberry puree
- 50 g Sugar
- 4 g Agar

METHOD

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

3

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 Buckwheat

METHOD

1. Melt the chocolate and cocoa butter
2. Add the Hazelnut praliné and crispy buckwheat
3. Mix till homogenious mixture and put in a silicon sphere mould and freeze

4

RASPBERRY COULIS

INGREDIENTS

- 200 g Mango puree
- 20 g Sugar
- 1,5 g Xanthan Instant

METHOD

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

5

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 ingredientes 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
4. Pipe into a carton coffee cup and heat in microwave at 750 W for 1 minute
5. Cool down

6

DECOR – WHITE CHOCOLATE POWDER

INGREDIENTS

- 100 g Maltodextrine tapioca
- 150 g Obsession 30 Belgian white chocolate
- 10 g Raspberry Powder
- 10 g Yodry – yoghurt Powder
- 5 g Rice Vinegar Powder

METHOD

1. Whisk melted chocolate with all other ingredients till a powder

7

BREAKABLE CHOCOLATE – CHOCOLATE DECOR

METHOD

- 200 g Delight 29 Belgian white chocolate
- 10 g Yodry – yoghurt Powder
- 10 g Raspberry Powder
- 5 g Rice vinegar Powder
- Crispy Cereal mix

1. Melt the chocolate, temper and add yoghurt powder, rice vinegar powder and raspbery powder
2. Spread the chocolate and top with Crispy cereal mix

8

DECORATIONS

METHOD

- Red Fruit Crumble Crispy
- Red Fruit Curls

9

FRESH HERBS

METHOD

- Atsina Cress I Basilicum Cress