Coconut/Okapi chocolate millefeuille

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RECIPE STEP BY STEP

COMPOSITION

METHOD

- Chocolate millefeuille
- Coconut chantilly
- Okapi 65 Signature Origin dark chocolate cream
- Chocolate decoration

1 CHOCOLATE MILLEFEUILLE

INGREDIENTS

- 500 g Flour
- 50 g Butter
- 5 g Salt
- 50 g High fat Cocoa Powder
- 275 g Water
- 400 g Butter (laminating butter)

METHOD

1. Mix the flour, High fat Cocoa Powder, salt and cold water until you get a smooth and elastic dough.
2. Leave it to rest for 15 mins.
3. Soften the laminating butter until smooth and make a square slab.
4. Cut a cross into the ball of dough and roll out four thin sides Place the butter in the middle and fold the four sides over the butter, so that the butter is wrapped in the dough.
5. Roll out the dough (the pastry dough) to make a slab measuring 50x50cm and turn the dough.
6. Turn the pastry dough using the French method.
7. After turning and resting, roll out the pastry dough to 2.5cm thickness.
8. Prick a few holes, sprinkle with florentine powder and (under pressure) bake evenly at 185°C.
9. After baking, leave the millefeuille to dry in an oven at 80°C.
10. Cut out rectangular strips of 4cm wide and 22cm in length.

2 COCONUT CHANTILLY

INGREDIENTS

- 250 g Cream
- 110 g Coconut milk or puree
- 3 g Gelatine powder
- 15 g Water
- 70 g Obsession 30 Belgian white chocolate
- 70 g Mascarpone
- 10 g Rum

METHOD

1. Mix the gelatine powder with cold water and leave to soak.
2. Heat the cream to 60°C and dissolve the gelatine in it.
3. Add the coconut milk, mascarpone and rum.
4. Melt the white chocolate and add the cream to the chocolate in three parts.
5. Mix until smooth and leave to stiffen in the fridge for 24 hours.
6. Mix the cream until light using a blender and whisk.
7. Using a piping bag, pipe neat strips on the cut millefeuille. (See photo)

3 OKAPI 65 CHOCOLATE CREAM

INGREDIENTS

- 600 g Cream
- 150 g Full fat milk
- 5 g Gelatine powder
- 25 g Water
- 200 g Okapi 65 Signature Origin dark couverture chocolate

METHOD

1. Mix the gelatine powder with cold water and leave to soak.
2. Heat the cream to 60°C and dissolve the gelatine in it.
3. Melt the Okapi 65 Signature Origin dark couverture chocolate and mix the cream with the chocolate in three parts.
4. Mix until smooth and leave to stiffen in the fridge for 24 hours.
5. Mix the cream until light using a blender and whisk.
6. Using a piping bag, pipe neat strips on the cut millefeuille. (As in the photo)

4 CHOCOLATE DECORATION

METHOD

- Follow the steps and recipe methods.
- Use three slices of millefeuille slices per pastry.
- You can of course also make small pastries by using other sizes.
- For the top layer (Okapi 65 Signature Origin dark couverture chocolate cream) use a Saint Honoré nozzle.
- Decorate the pastry with pure chocolate curls, small chocolate coconuts and slices of coconut. (See photo)

  Tip: The recipe is also delicious decorated with fresh raspberries when in season.
- The raspberries go really well with the coconut and Okapi 65 Signature Origin dark couverture chocolate.