The 25th

RECIPE BY DAVID REDON

The 25th

RECIPE STEP BY STEP

COMPONENTS

METHOD

Recipe for around 8 desserts

Equipment

- 8 Savarin molds: 180/80/h40
- 1 baking tray 40x60 cm

Composition

1. Gingerbread
2. Chocolate pine seeds crispy
3. Blood orange marmalade
4. Chai latte creamy
5. Dark chocolate mousse
6. Velvet spray

1 GINGERBREAD

INGREDIENTS

400g Whole eggs

250g Cassonade

150g Honey

300g Flour T55

12g Baking powder

2g Salt

100g Almond powder

15g Speculoos spice mix

150g Full fat milk

120g Butter

METHOD

1. Warm milk and butter to 40°C max.
2. Meanwhile, beat whole eggs, cassonade and honey to obtain a foamy texture.
3. Fold in the sifted powders, then the liquid milk with the melted butter.
4. Spread on a baking tray of 40x60 cm and bake at 170°C for 10-12 minutes.
5. Cool down
6. Cut out a ring of 14 cm exterior and 10 cm interior Ø.
7. Reserve.

2

CHOCOLATE PINE SEEDS CRISPY

INGREDIENTS

150g Veliche Hazelnut Praliné 65

60g Veliche Temptation 64

75g Veliche Rice Crunchies

50g Roasted pine seeds

0.6g Salt

METHOD

1. Melt chocolate at 40-45°C, add the praliné and mix.
2. Add rest of ingredients.
3. Pipe +/- 25 gr on top of the biscuit ring.

3

BLOOD ORANGE MARMALADE

INGREDIENTS

280g Blood orange puree

180g Fresh orange

80g Sugar

5g NH pectin

10g Lemon juice

METHOD

1. Remove orange segments with juice.
2. Warm up the blood orange puree, add the sugar mixed with pectin at around 40-50°C, and bring to boil.
3. Add the orange segment and cook to 34°C.
4. Fill a 14 cm ring of the silicon mold Silikomart where it instructs to “insert decor round” with 50 gr of marmalade.
5. Freeze it

4

CHAI LATTE INFUSION

INGREDIENTS

250g Whole Milk

8g Black Tea

2pcs Clove Sticks

3pcs Cinnamon Sticks

2pcs Star Anise

1g Green Cardamom beans

1g Powder Ginger

0.2g Nutmeg Powder

METHOD

1. Warm up the milk at 80°C with all the spices while covered with cling film for 15 minutes.
2. Sift and reserve.

5 CHAI LATTE CREAMY

INGREDIENTS

130g Chai Latte Infusion

30g Gelatin mass (1/5)

175g Veliche Intense 35

30g Veliche Temptation 64

1.5g Sea Salt

215g UHT cream 35%

METHOD

1. Warm up infused milk and gelatin mass and pour on chocolates with salt to make a ganache.
2. Finalize the emulsion with the cold liquid cream.
3. Pipe 60g per ring of 14 cm in the silicon mold Silikomart where it instructs to “insert decor round”.
4. Place in the freezer.
5. Once set, place the frozen ring of blood orange marmalade and freeze completely.

6

DARK CHOCOLATE MOUSSE

INGREDIENTS

290g Full fat milk

440g **Veliche Sensation 72**

1000g UHT cream 35%

METHOD

1. Warm up the milk to around 70°C and pour over chocolate.
2. Mix well to get a good emulsion.
3. Fold in the whipped cream at around 35°C.

7

VELVET SPRAY

INGREDIENTS

300g Veliche Sensation 72

150g Veliche Cocoa butter

METHOD

1. Melt the cocoa butter to around 50°C.
2. Pour on the chocolate and mix together.

ASSEMBLY

METHOD

- Pipe approximately 150 gr of chocolate mousse into the Silikomart Savarin mold (180/80 H40).
- Cover the side.
- Push the creamy/marmalade inside the frozen insert ring face down, add some mousse and finish with the biscuit.
- Freeze.
- Once frozen, unmold and spray to create the velvet effect.
- Decorate.