DRAGON BOWL

RECIPE BY DAVID REDON

DRAGON BOWL

RECIPE STEP BY STEP

COMPOSITION (+/- 15 desserts)

METHOD

1. Dragon bowl
2. Brown cocoa spray
3. Steamed cocoa biscuit
4. Jasmin rice pudding
5. Kumquat marmalade
6. Jasmin mousse
7. Rice glaze

1

DRAGON BOWL

INGREDIENTS

Dark temptation 64 Veliche

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METHOD

Temper chocolate following the tempering curve of 50-55/ 28-29 /30-31°C. Stick a silicon Chinese dragon stamp inside the mold of a half egg of Ø 8 cm and mold in 2 layers. Let set and unmold. Pipe chocolate in the silicon mold SF043 Tortina half filled and stick the bowl on top to create the base, let set.

2

BROWN COCOA SPRAY

INGREDIENTS

- Veliche cocoa butter 260g
- Veliche cocoa powder 40g

METHOD

Melt cocoa butter and mix with cocoa powder. Use at 29-31°C and spray sligly on the bowl. Let set before manipulating.

3

STEAMED COCOA BISCUIT

INGREDIENTS

- Egg whites 270g
- Sea salt 3g
- Sugar 240g
- Egg whites 180g
- Oil 60g
- Full fat milk 150g
- Rice flour 195g
- Veliche cocoa powder 45g
- Orange zests 9g

METHOD

Whip the first part of egg whites with the salt to a firm texture. Mix together sugar, second part of egg whites, oil, milk and rice flour mix with cocoa and orange zests. Fold in the whipped egg whites, pipe 65 gr in greased silicon half sphere molds and steam bake during 50 min. Cool down and unmold.

4

JASMIN RICE PUDDING

INGREDIENTS

- Sushi rice 400g
- Full fat milk 210g
- Jasmin tea 10g
- Sugar 65g
- Pectin NH 1g

METHOD

Cook the rice in water with the appropriate time and drain out water without rinsing the rice. Warm the milk at 70-80°C and infuse the jasmin tea inside for 5 min. Sift out, complete the loss, add the sugar mixed with pectin, the cooked rice and bring to boil. Fill 10 half sphere silicon molds of Ø 4.5 cm and freeze. Reserve the rest in the fridge.

5

KUMQUAT MARMALADE

INGREDIENTS

- Kumquat puree 320g
- Whole fresh kumquat 60g
- Sugar 30g
- Pectin NH 4g

METHOD

Warm the puree and chopped fresh kumquat cleaned from seeds, around 30-40°C, add sugar mixed with pectin and cook at 103°C. Remove in a container, cover with cling film and let cool down. When set, mix with a spatula to get a smooth texture and pipe in silicon half sphere molds of Ø 6 cm, then push a frozen insert of rice pudding and freeze.

6

JASMIN MOUSSE

INGREDIENTS

- Full fat Milk 105g
- Jasmin tea 20g
- Gelatin Mass (1/5) 30g
- Obsession 30 white choc. Veliche 225g
- Whipped cream 35% 500g

METHOD

Warm up the milk at 70-80°C and infuse the jasmin tea for 5 min. Sift out, complete the loss, add gelatin mass, warm again and pour over the chocolate then mix. At 35°C, fold in the whipped cream. Pipe in half sphere silicon molds of Ø 8 cm and push the frozen insert of rice pudding combine with kumquat marmalade and freeze.

7

RICE GLAZE

INGREDIENTS

- UHT cream 35% 50g
- Sugar 35g
- Glucose Syrup 200g
- Gelatin Mass (1/5) 90g
- Obsession 30 white choc. Veliche 115g
- Mirror glaze neutral 350g
- Jasmin rice pudding 400g

METHOD

Boil cream, sugar, and glucose, add the gelatin mass and pour on chocolate, mix well, add the mirror glaze and blend to obtain a smooth glaze. Add the slightly warm rice pudding inside and stir gently. Use around 35-38°C.

ASSEMBLY

METHOD

In the chocolate dragon bowl, place a steamed cold biscuit with the flat face up. Unmold the jasmin mousse sphere and glaze using the rice glaze around 35-38°C. Place the glazed half sphere on top of the steamed biscuit flat face down and sprinkle some jasmin tea dry leaves on top.