Winter Spice

RECIPE BY DAVID REDON

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RECIPE STEP BY STEP

COMPOSITION

METHOD

Makes 35 desserts

1. Cocoa nutty biscuit
2. Orange & star anise marmalade
3. Coffee & star anise crémeux
4. Velvety 72 Mousse
5. Chocolate glaze
6. Cocoa spice crumble

1 COCOA NUTTY BISCUIT

INGREDIENTS

- 1 baking tray, 40x60 cm
- Flour 50 g
- **Veliche cocoa powder 50 g**
- Icing sugar 180 g
- Hazelnut powder 250 g
- Brown sugar 130 g
- Egg whites 390 g
- Sea salt 2.4 g
- **Veliche Hazelnut Praliné 65% 130 g**
- Butter 180 g

METHOD

1. Blend the flour, cocoa powder, icing sugar and hazelnut powder in a food processor.
2. Whip the egg whites until firm with salt and brown sugar.
3. Fold in the dry ingredients and warm melted butter (60°C), mix with praline and fold in at the end.
4. Spread onto a 40x60 cm baking tray and bake in convection oven at 170°C for 15 minutes.
5. Allow to cool down.

2 ORANGE & STAR ANISE MARMALADE

INGREDIENTS

- Fresh organic oranges 500 g
- Star anise 4 g
- Salt 0.5 g
- Honey 25 g
- Sugar 100 g
- NH pectin 3 g
- Lemon juice 10 g

METHOD

1. After washing the oranges, finely zest 2 of them.
2. Remove the orange segments and collect the juice to obtain 300 g in total and cut 30 g of peel into 1x1 cubes and set aside.
3. Heat the segments, juice, zest, peel cubes, star anise, salt and honey, add the sugar mixed with pectin at around 40-50°C, and cook to 45°B, adding the lemon juice at the end.
4. Transfer everything, including the star anise, to a container. Cover with cling film directly on the surface and leave to set in the fridge.
5. Before using it, remove the star anise and stir to soften the texture.

3 COFFEE & STAR ANISE CRÉMEUX

INGREDIENTS

- Full-fat milk 100 g
- Star anise 3 g
- Coffee beans 25 g
- Gelatin mass (1/5) 20 g
- **Veliche Intense 35 milk chocolate 140 g**
- **Veliche Temptation 64 dark chocolate 30 g**
- UHT cream 35% 200 g

METHOD

1. Heat the milk and infuse with the crushed coffee beans and star anise for 15 minutes.
2. Strain, add gelatin mass and pour over the chocolates to make a ganache.
3. Finish the emulsion with the cold UHT cream.
4. Pipe 15 g into each cavity of a Silikomart SF187 silicone mold.
5. Place in the freezer.

4 VELVETY 72 MOUSSE

INGREDIENTS

- Full-fat milk 75 g
- UHT cream 35% 50 g
- Egg yolks 20 g
- Brown cassonade 10 g
- Salt 0.5 g
- Gelatin mass (1/5) 8 g
- **Veliche Sensation 72 dark chocolate 110 g**
- UHT cream 35% 150 g

METHOD

1. Mix the egg yolks, cassonnade and salt.
2. Heat the milk and cream to around 70°C, pour over the egg yolk mixture and cook the mixture to 85°C.
3. Pour over the chocolate and gelatin mass, mix well to get a smooth emulsion.
4. Fold in the whipped cream at around 35°C.
5. Pipe 12 g into the Silikomart SF187 molds, then insert a layer of biscuit.

5

CHOCOLATE GLAZE

INGREDIENTS

- UHT cream 35% 50 g
- Sugar 35 g
- Glucose syrup 200 g
- Gelatin mass (1/5) 90 g
- **Veliche Temptation 65 dark chocolate 20 g**
- **Veliche Intense 35 milk chocolate 70 g**
- Neutral mirror glaze 350 g

METHOD

1. Bring the cream, sugar and glucose to a boil, add gelatin mass and pour over the chocolates, mix well, and add the neutral mirror glaze at the end.
2. Blend and use at 35/38°C.

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COCOA SPICE CRUMBLE

INGREDIENTS

- Butter 75 g
- Sugar 75 g
- Hazelnut powder 100 g
- Flour T55 75 g
- Cinnamon powder 1.5 g
- Star anise powder 0.7 g
- Nutmeg powder 0.2 g
- **Veliche cocoa powder 25 g**
- Sea salt 1 g

METHOD

1. Mix everything together until you get a sandy texture.
2. Spread onto on baking trays and bake at 170°C for 12 min.
3. Set aside and allow to cool.

ASSEMBLY

METHOD

Temper the Veliche Temptation 64 dark chocolate. For each dessert, prepare the following chocolate pieces, molded in two layers:

- 4 large lozenge shapes, 11 cm
- 3 medium lozenge shapes, 8 cm
- 1 small lozenge shape, 6 cm
- 1 fully filled drop shape using the Silikomart Degusta 01-P mold

To create the star anise structure:

1. Join two large lozenges together to create one double-sided chocolate petal and repeat with two medium lozenges.
2. Using the filled drop shape as the central base, arrange and attach the chocolate pieces around it to create the star-anise shape: the double large lozenge, the small lozenge, the double medium lozenge, followed by one large and one medium lozenge.
3. Keep the large and medium lozenges intended for the fillings open. If needed, gently melt the top edge on a warm surface to create a clean opening.
4. Spray the complete chocolate structure with a 50/50 mixture of Veliche Temptation 64 dark chocolate and Veliche cocoa butter at 30–32°C. Allow to crystallise completely at 16–18°C for at least 3 hours.

To assemble the dessert:

1. Place 2 tablespoons of cocoa spice crumble on the plate and position the chocolate star-anise structure on top.
2. Pipe 15 g of orange & star anise marmalade into the open large chocolate lozenge.
3. Glaze the mousse-and-biscuit insert and place it centrally on top of the marmalade.
4. Glaze the coffee & star anise crémeux and place it inside the open medium chocolate lozenge.