



‘Beneath the Oak’ Autumn
Pastry

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Recipe step by step

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Equipment

PROCESS

- Molds: Round 6cm, disks 6cm, cylinders 4 cm
- Acorn mold (Moldbrothers)
- Leaf stencils

Composition (for around 8 pastries)

PROCESS

1. Chocolate crispy base
2. Chocolate sponge (flourless)
3. Mandarin marmalade insert
4. Chestnut mousse
5. Milk chocolate cream
6. Walnut crèmeux (acorn-shaped)
7. Milk chocolate glaze
8. Tuille leaves and decorations

Chocolate Crispy Base

INGREDIENTS

100 gr Veliche Intense 35 milk chocolate

150 gr Veliche Obsession 30 milk chocolate

155 gr Veliche Crispy Crunchies (feuilletine)

75 gr Veliche Hazelnut Praliné 65

1,5 gr Salt

PROCESS

1. Melt the white chocolate to 45°C.
2. Mix with the Hazelnut Praliné and salt.
3. Fold in the Crispy Crunchies/feuilletine.
4. Roll out the mixture between plastic sheets to 2 mm thickness.
5. Cut out 5,5 cm discs of the crispy base with a round cutter.
6. Place the crispy base in the freezer and remove the plastic once the chocolate has set.

Chocolate Sponge (flourless)

INGREDIENTS

120 gr Marzipan

190 gr Egg yolk

130 gr Butter

90 gr Veliche Intense 35 milk chocolate

2 gr Salt

270 gr Egg white

90 gr Sugar

35 gr Veliche high fat cocoa powder

PROCESS

1. Whip the egg whites with sugar to soft peaks.
2. Separately mix marzipan, egg yolk, salt and softened butter until smooth.
3. Melt the chocolate with cocoa powder and add to the marzipan mixture.
4. Gently combine the marzipan mixture with the egg whites.
5. Spread on a baking sheet and bake at 180°C (356°F) for around 12 min.
6. Set aside and let it cool.

Mandarin Marmalade

INGREDIENTS

250 gr Blanched mandarin

125 gr Apricot purée

3 gr Pectin NH

65 gr Sugar

15 gr Lemon juice

PROCESS

1. Blanch the mandarins for 30-45 minutes, changing the water 3 times during the process to reduce the bitterness.
2. Once the mandarins become soft, remove from the hot water, cut into quarters, and remove the seeds

and core.

3. Weigh the prepared mandarin, then blend with a blender until small chunks remain (not a fine purée).
4. Return the mixture to the pot. Add the apricot purée and the sugar mixed with pectin.
5. Cook for about 5 minutes, stirring constantly, until thickened.
6. Remove from heat and stir in the lemon juice.
7. Pour marmalade into 4 cm small cylinder molds and freeze.

Chestnut mousse

INGREDIENTS

210 gr Cream 35% (1)

210 gr Milk

70 gr Egg yolk

40 gr Sugar

8 gr Gelatin powder

40 gr Cold water

400 gr Chestnut purée

100 gr Veliche Intense 35 milk chocolate

285 gr Cream 35% (2)

PROCESS

1. Mix gelatin powder with cold water.
2. Prepare a crème anglaise: Heat the milk, cream (1), egg yolks, and sugar together, to **84°C (183°F)**.
3. Whip the cream (2) to a light consistency and keep

cold.

4. Add the gelatin mix to the hot anglaise and pour over the chocolate and chestnut purée.
5. Let the anglaise cool to 30°C (86°F).
6. Add the whipped cream to the mixture and stir until well combined.
7. Then set aside for assembling.

Milk Chocolate Cream

INGREDIENTS

750 gr Cream 35%

5 gr Gelatin powder

25 gr Cold water

20 gr Glucose

20 gr Trimoline

220 gr Veliche Intense 35 milk chocolate

PROCESS

1. Mix together the cold water and gelatin powder (gelatin mass).
2. Heat the cream with glucose and trimoline to 60°C (140°F).
3. Melt the gelatin mass (in a microwave) and bring to a simmer.
4. Add the gelatin mass to the warm cream.
5. Pour the cream mixture over the milk chocolate and blend with a hand blender until smooth.
6. Let the cream cool down in the fridge for at least 12 hours.

7. Whip the cream to desired consistency.

Walnut Crèmeux (Acorn mold)

INGREDIENTS

125 gr Cream 35%

125 gr Milk

45 gr Egg yolk

25 gr Sugar

2 gr Gelatin powder

10 gr Cold water

80 gr Walnut paste 100%

100 gr Veliche Intense 35 milk chocolate

PROCESS

1. Mix the gelatin powder with the cold water.
2. Bring cream and milk to a boil.
3. Mix the cream with the egg yolks and sugar, combine well and heat to 84°C (183°F).
4. Remove from the heat and stir in the gelatin and walnut paste.
5. Let it cool down to 50°C (122°F) and add the milk chocolate. Mix with a hand blender until smooth.
6. Pipe the crèmeux into the prepared acorn molds.

Milk Chocolate Glaze

INGREDIENTS

12 gr Gelatin

60 gr Cold water (for gelatin)

105 gr Veliche Intense 35 milk chocolate

30 gr Veliche Sensation 72 dark chocolate

90 gr Condensed milk

135 gr Glucose

135 gr Sugar

65 gr Water (for syrup)

PROCESS

1. Mix the gelatin with cold water.
2. In a pot, boil the water (for syrup) and sugar to 103°C (217°F). Add the glucose after boiling and mix.
3. Remove from heat and add the gelatin.
4. Add the condensed milk and both chocolates.
5. Mix together with a hand blender until the glaze is smooth.
6. Cool down to 35°C (95°F) before using.

Tuille Leaves

INGREDIENTS

87 gr Icing sugar

50 gr Butter

62 gr Egg white

75 gr Flour

1 gr Salt

PROCESS

1. Mix icing sugar, flour, and salt in a bowl.
2. Add the egg white and mix well.
3. Melt the butter and combine with the batter.
4. Cover and let rest for 1 hour in the fridge before using.
5. Divide the batter and color portions as desired.
6. Spread the tuille batter thinly with a spatula over the leaf stencils on a silicone mat or baking paper.
7. Bake at 160°C (320°F) for about 8 minutes until evenly golden.
8. Carefully remove and store in a dry place.

Assembly

PROCESS

1. Prepare all the recipe components in advance
2. Cut the chocolate sponge into 2.5 cm high ribbons and place them inside of the 6 cm round molds.
3. Pipe the chestnut mousse into the prepared and lined 6 cm round molds, filling halfway, press the mandarin marmalade insert into the center of each. Cover with more chestnut mousse and place the chocolate crispy base on top.
4. Store the molds in the freezer.
5. Fill 6 cm disk molds with the remaining chestnut mousse (for glazing).
6. Whip up the milk chocolate cream until firm. Using a flat nozzle, pipe the cream around the sides of each

pastry in decorative lines (refer to photos for style).

7. Spray the frozen pastries with milk chocolate velvet spray using gun for a velvety effect.
8. Warm the milk chocolate glaze to 35°C (95°F).
Unmold the mousse disks, glaze them, and place them on top of each pastry.
9. Using a small brush, paint details into the acorn molds with melted chocolate. Fill with the walnut crèmeux and freeze. When frozen, unmold and join two halves to create 3D acorns.
10. Arrange the acorn decorations and tuille leaves on the pastries as shown in the reference images.