



Clementine Veliche

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Recipe step by step

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Preparation of recipes A, B and C

PROCESS

1. Fill half-sphere molds of 3.5 cm Ø with the Anglaise.
2. Cover these with biscuit slices of 3.5 cm Ø.
3. Freeze and unmold.
4. Fill mandarin molds with the almost cooled cremeux.
5. Press the Anglaise and biscuit in twice.
6. Prepare recipe D and bake it in savarin rings of 5 cm Ø.
7. Dip it in dark chocolate and fill with the Anglaise.
8. Place the mandarin on top.
9. Decorate with decorations (made in special molds from white chocolate and orange and green coloring).

Mandarin Cremeux

INGREDIENTS

1. Sugar 90gr
2. Mandarin Juice 115gr
3. Calamansi Juice 25gr
4. Egg 150gr
5. Egg Yolk 50gr

6. Gelatin 4gr + 20gr cold water

7. Butter 120gr

PROCESS

1. Mix the top 5 ingredients with a hand blender and cook in the microwave until approximately 86°C.
2. Incorporate the gelatin and butter, and let it cool to approximately 25°C.

Chocolate Biscuit

INGREDIENTS

1. Egg 135gr
2. Sugar 20gr
3. Almond Powder 90gr
4. Egg White 80gr
5. Sugar 90gr
6. Flour 10gr
7. Veliche Cocoa Powder 30gr
8. Salt 2gr

PROCESS

1. Whisk the top 3 ingredients.
2. Whisk the egg white and remaining sugar.
3. Combine and fold in the flour and cocoa powder.
4. Spread to a thickness of 1 cm and bake at 200°C.
5. Cut out circles of 3.5 cm Ø.

Chocolate Anglaise

INGREDIENTS

1. Dark Chocolate $\pm 70\%$ Veliche 200gr
2. Cream 360gr
3. Milk 240gr
4. Egg Yolk 100gr
5. Sugar 50gr

PROCESS

1. Mix the egg yolk and sugar.
2. Boil the milk with the cream.
3. Thicken with the egg yolk at 85°C .
4. Combine with the chocolate and let it cool.

Pistachio Cake

INGREDIENTS

1. Pistachio Powder 75gr
2. Almond Powder 75gr
3. Granulated Sugar 300gr
4. Butter 200gr
5. Flour 80gr
6. Salt 5gr
7. Egg White 300gr

PROCESS

1. Mix the dry ingredients.
2. Mix in the egg white.
3. Melt the butter and mix it in.
4. Let it rest for 1 day and bake in savarin ring molds of

5 cm Ø.