



DRAGON BOWL

# DRAGON BOWL

## Recipe step by step

### COMPOSITION (+/- 15 desserts)

#### PROCESS

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

### DRAGON BOWL

#### INGREDIENTS

Dark temptation 64 Veliche Q.N

#### PROCESS

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

### PROCESS

Melt cocoa butter and mix with cocoa powder. Use at 29-31°C and spray slightly 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

### PROCESS

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.

## JASMIN RICE PUDDING

### INGREDIENTS

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

### PROCESS

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.

## KUMQUAT MARMALADE

### INGREDIENTS

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

### PROCESS

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.

## 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

### PROCESS

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.

## 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

#### **PROCESS**

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**

#### **PROCESS**

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.