



Easter Euphoria

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Recipe step by step

Composition

PROCESS

Recipe for around 6-8 desserts.

Molds: round disk Ø8cm mold

Egg mold small (40cc)

Round truffle sphere mold Ø2cm

This recipe consists of 7 components:

1. Financier pecan
2. Coulis passionfruit
3. Caramel Euphoria anglaise
4. Coconut mousse
5. Caramel coating
6. Pineapple
7. Decoration

Financier pecan

INGREDIENTS

87 gr Almond powder

112 gr Sugar

110 gr Egg white

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62 gr Brown butter (beurre noisette)

15 gr Pecan paste 100%

70 gr Flour

1,5 gr Salt

50 gr Pecan nut pieces

PROCESS

1. Mix the dry ingredients (almond powder, sugar, flour and salt)
2. Add the egg white and pecan paste.
3. Melt the butter and add to the mixture.
4. Leave the financier in the fridge for one night. (12 hrs.)
5. Divide the financier in silicon molds of 8 cm. A layer of 5mm thickness. Sprinkle pieces of pecan nuts on top.
6. Bake at 190c for around 10-12 min. Demold when cooled down and place in the freezer.

Passionfruit coulis

INGREDIENTS

265 gr Mango puree

175 gr Passionfruit puree

60 gr Invert sugar

9 gr Pectin NH

60 gr Sugar

6 gr Acid citric

10 gr Gelatin powder

50 gr Water

PROCESS

1. Mix the gelatin powder in the cold water.
2. Mix the sugar and pectin.
3. Warm up the purees with invert sugar till 40°C, add the sugar with pectin and bring to a boil.
4. Add the acid citric and gelatin mass through the hot mass and mix well.
5. Cool down the coulis in the fridge for at least 12hrs.
6. Use a hand-blender to make a smooth coulis.
7. Divide in sphere shape mold Ø2cm (insert of the egg) and put the left-over in a piping bag.
8. Pipe a layer on top of the pecan financier.

Caramel Euphoria anglaise

INGREDIENTS

345 gr Cream 35%

210 gr Milk

2 gr Vanilla

90 gr Egg Yolk

55 gr Sugar

5 gr Gelatin powder

25 gr Water

190 gr Caramel chocolate Euphoria 31%, Veliche

PROCESS

1. Mix the gelatin powder in the cold water.

2. Bring cream, milk, and vanilla to a boil.
3. Combine the egg yolk with sugar.
4. Add the cream to the egg mixture, combine well and heat it up to 84°C.
5. Remove the pan from the heat and add the gelatin to the mixture
6. Let the cremeux cool down to 50°C and add the chocolate. Mix shortly with a hand blender.
7. Divide the anglaise into the silicon molds of Ø8cm. Place the pecan financier up-side-down in the anglaise (with the passionfruit coulis in the middle), and place in freezer. The disk should be around 2,5cm high in total.

Coconut mousse

INGREDIENTS

400 gr Cream 35%

100 gr Coconut puree 100%

100 gr Coconut milk 26%

20 gr Water

4 gr Gelatin powder

70 gr **White chocolate Obsession 30%, Veliche**

10 gr Malibu

PROCESS

1. Combine gelatin powder with cold water.
2. Whip up the cream until a smooth Chantilly.
3. Warm up the puree and milk till 25°C, melt the gelatin mass in the microwave and mix with puree.

4. Melt the white chocolate and mix with the puree and Malibu.
5. Add the whipped cream to the puree (29°C) and stir until well combined (totally smooth)
6. Use directly in the small egg molds. Put the frozen passionfruit coulis (sphere) inside the mousse. Place in the freezer when ready.

Caramel coating (egg)

INGREDIENTS

250 gr Caramel Euphoria chocolate 31%, Veliche

50 gr Cocoa butter, Veliche

75 gr Grapeseed oil

PROCESS

1. Melt the chocolate until 45c, add the melted cocoa butter and grapeseed oil.
2. Dip the frozen egg into the coating.
3. Use dark chocolate cocoa butter to sprinkle (with a brush) small dots on the egg.

Pineapple

INGREDIENTS

100 gr Pineapple (fine cubes)

100 gr Neutral jelly

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50 gr Pineapple puree

1 gr Vanilla

1 gr Five spices

5 gr Brown Rhum

PROCESS

1. Heat up the neutral jelly with pineapple puree, spices, and vanilla.
2. Add the rhum and pineapple cubes after heating
3. let it cool down and serve last minute around the dessert.
4. Note: you can add more pineapple puree if needed for flavor or better viscosity.

Decoration

PROCESS

Use Veliche Euphoria Caramel chocolate to create a ribbon around the pastry (see pictures).

Make chocolate sticks and white chocolate logo with a logo stamp for the personal touch.

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Assembling

PROCESS

1. Start by making the recipes and follow the methods

below the recipes.

2. When the dessert is frozen, demold it and spray velvet with yellow chocolate spray.
3. Make a ribbon of chocolate (see pictures) and place around the pastry.
4. After dipping the eggs, cut one egg in four pieces, so you will have a nice view on the inside of the egg.
5. Decorate the dessert with the eggs, small dots of passionfruit coulis, chocolate stick and logo.
6. On the moment of serving the dessert, finish with pineapple pieces around the pastry.
7. Finish the plated dessert as you can see on the picture