



Ice cream Tacos

# Ice cream Tacos

## Recipe step by step

### Recipe for 10 tacos

#### INGREDIENTS

Taco Ø 11cm

Dessert mold: cylinder

#### PROCESS

- Taco shells
- Congo 65% parfait
- Red fruits compote
- Vanilla cream
- Decoration

### Taco shells

#### INGREDIENTS

50 g Butter

175 g Light brown cassonade sugar

50 g Water

40 g Cocoa nibs (or almond pieces)

10 g High fat cocoa powder, Veliche

90 g Flour T45

1 g Salt

#### PROCESS

1. Mix the sugar, salt, and cocoa nibs together.
2. Add water (room temperature) and melted butter with the sugar.
3. Mix the flour and cocoa powder and add to the mixture.
4. Divide with a spoon, scoops of 35 gram on a baking tray with paper or silicon sheet. Press the dots flat with your hand until a circle of around 8-9cm.
5. Bake the tacos, 180°C around 8-10min.
6. After baking let it cool down for a few minutes. When still warm, remove the taco from the baking tray and press into a tube (or put it over/ around) of Ø3cm, until the shape of a taco has been formed. Leave it cool down completely before using.

## Congo 65% parfait

### INGREDIENTS

345 g Cream 35%  
 88 g Sugar  
 44 g Egg Yolk  
 4 g High fat cocoa powder, Veliche  
 56 g Dark chocolate Dr. Congo 65%, Veliche  
 12 g Crème de Cacao liquor (you can also use sugar sirup instead of alcohol)

### PROCESS

1. Whip the cream until a firm Chantilly. Place in the fridge to keep it cold as possible.
2. Whip up the egg yolks and boil water and sugar until 120°C. Add the sirup slowly to the beaten egg yolk and whip up until a firm foam ('pâte a bomb').
3. Melt the chocolate until 45°C, mix the cocoa powder

- and liquor, and add to the chocolate to make a paste.
4. Combine the 'pâte a bomb' with the chocolate paste.
  5. Add the whipped cream to the mixture and stir until well combined (totally smooth)
  6. Fill the cylinder mold with the parfait, and pipe inside the interior of red fruit compote (recipe 3)
  7. Place the mold into the freezer.

## Red fruits compote (recipe for frozen application)

### INGREDIENTS

200 gr Red fruits mix (blueberry, raspberry, blackberry)  
165 gr Raspberry confiture  
70 gr Blackberry puree  
40 gr Glucose  
10 gr Sugar  
2 gr Pectin NH  
2 gr Acid citric

### PROCESS

1. Mix the sugar and pectin.
2. Heat up the puree and confiture until 40c, add the sugar with pectin and boil (2min).
3. Add the acid citric and stir well.
4. Combine the frozen red fruits pieces with the puree and mix well. Use directly. Pipe the compote with a piping bag inside the parfait.

## Vanilla chocolate cream

### INGREDIENTS

375 gr Cream 35%  
2 gr Gelatin powder  
10 gr Water  
10 gr Glucose  
10 gr Trimoline  
120 gr White chocolate Obsession 30%, Veliche  
2 gr Vanilla

### PROCESS

1. Mix the cold water and gelatin powder together (gelatin mass).
2. Heat up the cream with vanilla, glucose and trimoline until 60°C.
3. Melt the gelatin mass (in a microwave) and bring it to a simmer.
4. Add the gelatin mass into the cream.
5. Mix the cream with the white chocolate drops.
6. Use a hand blender to mix all ingredients together.
7. Let the cream cool down in the fridge for 12 hours.  
After, whip up the cream to desired consistency.

## Chocolate decorations

### INGREDIENTS

Leman decoration: 34069 (Dark chocolate)  
Red fruits and green cress

### PROCESS

- Start by making the recipes by following the steps as explained below the recipes.
- After creating the chocolate parfait with the compote in the center, freeze the cylinder mold with desserts until completely frozen -20c.
- Demould the dessert and brush them velvet with a chocolate spray. Return in freezer afterwards to keep them frozen.
- Whip up the vanilla cream, use a round nozzle of 8mm and pipe a line on top of the pastry.
- Cut with a hot knife 5mm of both sides of the cylinder
- Place the frozen dessert in the taco
- Decorate the dessert with red fruits, cress, and Leman decoration (dark chocolate sticks)