



Midnight

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Recipe step by step

COMPOSITION

PROCESS

Makes 12 plated desserts

1. Crispy chocolate cylinder
2. Black sesame biscuit
3. Yuzu creamy
4. Poached pears
5. Siphon vanilla mousse
6. Praliné sauce

CRISPY CHOCOLATE CYLINDER

INGREDIENTS

200g Veliche Obsession 30
30g Veliche Rice Crunchies
30g Veliche Crispy Crunchies
20g Roasted hazelnut powder

PROCESS

1. Blend Veliche Rice Crispy, Veliche Crispy Crunchies and hazelnut powder into small pieces.
2. Melt the chocolate at 40-45°C and add the powder.
3. Spread on a rectangular rhodoide of 15.5 x 8 cm, roll on itself and place inside a metal ring of 6 cmØ to

secure during crystallisation.

2

BLACK SESAME BISCUIT

INGREDIENTS

300g Egg whites
120g Sugar
2g Salt
160g Black sesame paste
60g Oil
80g Almond powder
80g Flour T45
3g Baking powder
40g Corn starch
3g Lemon zest

PROCESS

1. Whip egg whites with sugar and salt
2. Mix the black sesame paste with oil.
3. Sift powders together
4. Gradually add the soft meringue peaks with the lemon zest, then fold in the black sesame mixed with oil.
5. Spread on a 40x60 baking tray and bake at 170°C for approximately 12 min.
6. Cool down.
7. Cut 48 discs of 4 cm Ø.

YUZU CREAMY

3

INGREDIENTS

100g UHT cream 35%
90g Butter
30g Gelatin mass (1/5)
240g Veliche Obsession 30
200g Yuzu puree

PROCESS

1. Warm up the cream and butter to 60-70°C
2. Add the gelatin mass and pour over the chocolate.
3. Mix well, add the yuzu puree and blend.
4. Reserve in the fridge.

POACHED PEARS

INGREDIENTS

300g Water
125g Sugar
1g Vanilla beans
35g Yuzu puree
20g Lemon juice
330g Fresh pears (firm and fruity)

PROCESS

1. Cut the pear into 1/1 cubes, add the lemon juice and reserve.
2. Bring water to boil with sugar and vanilla beans.
3. Stop cooking, add yuzu puree and pear cubes.
4. Place in bag and vacuum seal.
5. Reserve in the fridge.

4

SIPHON VANILLA MOUSSE

INGREDIENTS

300g UHT cream 35%
15g Roasted black sesame seeds
80g Veliche Obsession 30
1g Vanilla beans

PROCESS

1. Warm up the cream with black sesame seeds at around 70°C and sift over chocolate and vanilla, then mix well to get a good emulsion.
2. Fill a 1L siphon, close hermetically and add 1 gas cartridge.
3. Reserve in the fridge for 8 hours.

PRALINE SAUCE

INGREDIENTS

90g Milk
1g Salt
1g Vanilla beans
300g Veliche Hazelnut Praliné 65

PROCESS

1. Warm up the milk, salt and vanilla to 35-40°C, add to the praline and mix.
2. Adjust the texture with the milk if necessary.

ASSEMBLY

PROCESS

1. Drain the pears and keep the syrup for soaking the biscuit.
2. Place the crispy cylinder on a plate and place a layer of black sesame biscuit in the bottom that has been soaked in the pear syrup.
3. Soften the yuzu creamy and pipe ± 10 g, place another soaked biscuit, add ± 25 g of pear cubes and place another layer of soaked biscuit, pipe again ± 10 g of yuzu creamy, and place the last layer of soaked biscuit.
4. Shake the siphon energetically and pipe a nice dome of ± 30 g on top.
5. Decorate with yellow chocolate stars and pour the praline sauce at the base when serving.