



Summertime

Summertime

Recipe step by step

Composition

PROCESS

1. Coco Crumble
2. Caramel Sponge Cake
3. Macerated Exotic Fruits
4. Piña Colada Espuma
5. Crispy Caramel
6. Coconut Sauce
7. Decoration

Coco Crumble

INGREDIENTS

Coconut Powder 80 g
Sugar 75 g
Flour T55 100 g
Salt 1 g
Butter 75 g
VELICHE Crispy Crunchies 20 g

PROCESS

Mix all ingredients except the crispy crunchies until a crumbly texture forms. Then add the crispy crunchies. Spread onto a baking tray and bake at 160°C (320°F) in a

fan-forced oven for about 16 minutes.

Caramel sponge cake

INGREDIENTS

Veliche Cocoa Butter 5 g
Sugar 25 g
Heavy cream (35%) 50 g
Veliche Euphoria Caramel 31% 45 g
Egg whites 55 g
All-purpose flour (T55) 20 g
Baking powder 5 g

PROCESS

Heat the cocoa butter, sugar, and cream together. Pour over the caramel chocolate to create a ganache. Combine with egg whites, flour, and baking powder. Pour into a siphon, seal, and charge with 2 cartridges of gas. Shake well. Fill 25% of a paper cup (with holes in the bottom) and microwave at full power for around 25 seconds. Let cool upside down.

Macerated exotic fruits

INGREDIENTS

Fresh mango (cubed) 300 g
Fresh pineapple (cubed) 300 g
Vanilla bean 1 pc

3

Lime zest 3 g

PROCESS

Mix all ingredients together and refrigerate for several hours to macerate.

4

Piña Colada Espuma

INGREDIENTS

Coconut purée 260 g

Gelatin mass (1:5) 60 g

Veliche Obsession 30% white chocolate 160 g

Pineapple purée 260 g

PROCESS

Warm the coconut purée and dissolve the gelatin mass in it. Pour over the white chocolate to make a ganache. Add the pineapple purée. When the mixture reaches around 22°C (72°F), pour into a siphon, seal, and charge with 2 cartridges of gas. Shake and store upside down at room temperature.

Crispy caramel

INGREDIENTS

Veliche Euphoria Caramel 31% 100 g

Rapeseed oil 25 g

Salt 1 g

5

Veliche Crispy Crunchies 50 g

Veliche Rice Crunchies 10 g

Leman Decorations Color Spray, yellow and red SQ

PROCESS

Melt the caramel chocolate and mix with the other ingredients. Mold into sea star silicon molds and freeze until set. Unmold and spray with yellow and red coloring.

6

Coconut sauce

INGREDIENTS

Coconut purée 600 g

Veliche Obsession 30% white chocolate 200 g

Leman Decorations Powder Blue SQ

PROCESS

Warm half the purée and pour over white to melt. Mix in the remaining purée. Cool in the refrigerator. Add the blue powder to 25% of the sauce

Decorations

INGREDIENTS

Veliche Euphoria Caramel 31% 1000 g

Veliche Cocoa Butter 50 g

Veliche Euphoria Caramel 31% 100 g

Licorice germs SQ

Lime zest SQ

Veliche Obsession 30% white chocolate 100 g

Veliche Cocoa Powder SQ

PROCESS

Temper the caramel chocolate and spread between 2 plastic sheets. Cut into discs to cover the plated dessert. Melt cocoa butter at 80°C (176°F) and pour onto caramel chocolate to melt, then spray at 30°C (86°F) on the disc to achieve a velvety texture. Temper the white chocolate, then pour it into the seashell silicon molds from Leman Decorations. Once unmolded, brush with cocoa powder for a decorative effect.

Assembly

PROCESS

Place dots of macerated exotic fruits on the plate, then add sponge cake pieces and coco crumble. Fill the center with piña colada espuma and decorate with some licorice germs and lime zest. Close the plate with the prepared caramel chocolate disc. Add the decorative seashells and the sea star. Pipe a line of espuma on top of the disc and pour the two-color cold coconut sauce. Place it in a freezer for 5 minutes to ensure the chocolate disc gives a good snap when broken into.