

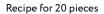
GASTRONOMIE





THE CHEF

Original creation by Alexis BOUILLET, World's Best Young Pastry Chef 2011 Twin's Creative Lab, Taïwan



1. CHOCOLATE SUGAR DOUGH

100 g of butter 63 g of icing sugar 0,5 g of salt 20 g of almond powder 37 g of egg 167 g of flour T55 12 g of Michel Cluizel cocoa powder

- 1) Sand together butter, icing sugar (already sifted), salt, almond powder, flour and sifted cocoa powder.
- 2) Finish by egg and mix it.
- 3) Rest the dough in the fridge.
- 4) Roll out the dough at 4 mm thick. Cut some 4×10 cm rectangles and place them on a 2 cm diameter inox tube lightly sprayed with oil.
- 5) Bake at 155°C for around 15 minutes.

2. DARK CHOCOLATE SPRAY

 $50~{\rm g}$ of Michel Cluizel 55% Elianza dark chocolate $50~{\rm g}$ of cocoa butter

Melt all together and blend it.

3. MOUNT GAY® BITTER ORANGE DARK CHOCOLATE NAMELAKA

 $53\,\mathrm{g}$ of milk

5 g of glucose

 $2\,\mathrm{g}$ of gelatin 200 bloom

120 g of Michel Cluizel 70% Riachuelo dark chocolate 105 g of cream (cold)

 $27\,\mathrm{g}$ of Sicoly bitter orange puree

15 g of Mount Gay® Black Barrel Rum 43% vol.

- 1) Heat the milk, glucose and gelatin at 70°C.
- 2) Pour over the melted chocolate.
- 3) Mix with the hand blender and add little by little the cold cream. Finish by bitter orange puree and Mount Gay® Rum.
- 4) Keep overnight in the fridge before to use it.



4. DAVID COCOA SPONGE

44 g of flour T55

28 g of Michel Cluizel cocoa powder

97 g of egg yolk

61 g of grape seed oil

97 g of egg white

97 g of brown sugar

- 1) Beat to a soft peak egg white and brown sugar.
- 2) Emulsionate yolk and oil with hand blender to get a stable mix. Pour over the beaten meringue.
- 3) Sift and pour the mix of flour/cocoa powder.
- 4) Pour the mixture onto half of a 60 x 40 cm tray.
- 4) Bake at 165°C for 12 to 15 minutes, damper closed.

5. MANDARIN MARMALADE

404 g of fresh mandarins

74 g of sugar (1)

59 g of mandarin puree

49 g of lime puree

6 g of NH pectin

29 g of sugar (2)

3 g of gelatin 200 bloom

- 1) Use a fork to pick the mandarins and place them with some cold water in a big saucepan. Heat gently until boiling. Strain the mandarins and start a second time with cold water. Repeat this operation a total of 3 times. For the $4^{\rm th}$ time, cook the mandarins in the water until they become soft. Strain the mandarins and cool them down.
- 2) Cut the mandarins in two parts to take out the seeds and the white part in the middle. Chop the mandarins and arrange in a saucepan with the sugar (1), mandarin puree and lime puree.
- 4) Use the big hand blender to mix the marmalade.
- 5) Combine together sugar (2) and NH pectin, add to the marmalade and boil during $30 \ \text{seconds}.$
- 7) Cool it down in a container.

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6. MOUNT GAY® DARK CHOCOLATE WHIPPED GANACHE

89 g of cream

29 g of milk

20 g of glucose

85 g of dark chocolate 70%

211 g of cream (cold)

3 g of gelatin 200 bloom

30 g of Mount Gay® Black Barrel Rum 43% vol.

- 1) Heat at 60°C cream, milk, glucose and gelatin.
- 2) Pour over the melted chocolate.
- 3) Mix with the hand blender and add little by little the cold cream. Finish by the Mount Gay® Rum and blend again.
- 4) Keep overnight in the fridge before to use it.
- 5) Whip it softly.

7. ASSEMBLY

Brush some dark chocolate spray inside the tube of chocolate sugar dough.

Spread the mandarin marmalade on the David cocoa sponge. Freeze and cut some 2×9 cm fingers.

Pipe the Namelaka cream and spread it on the side with mini spatula. Press the insert of sponge/marmalade inside.

Whip and pipe (with an inox nozzle) the Mount Gay® dark chocolate whipped ganache on the tube. With a fork and hot water, create a «wood effect».

Take the chocolate sugar dough triming and blend it. Spread some sable on the side of the tube.

Spread some cocoa powder on the top of the tube.

Decorate with candied orange and cocoa nibs.

The cocktail

For 1 cocktail

1. INGREDIENTS

60 ml (2 oz) of Mount Gay® Black Barrel Rum 43% vol. 74 ml (25 oz) of Dark Cocoa cream 2 dashes of Orange Bitters 2 dashes of Angostura Bitters

2. PREPARATION

Combine all ingredients in a shaker and serve in a round glass.