

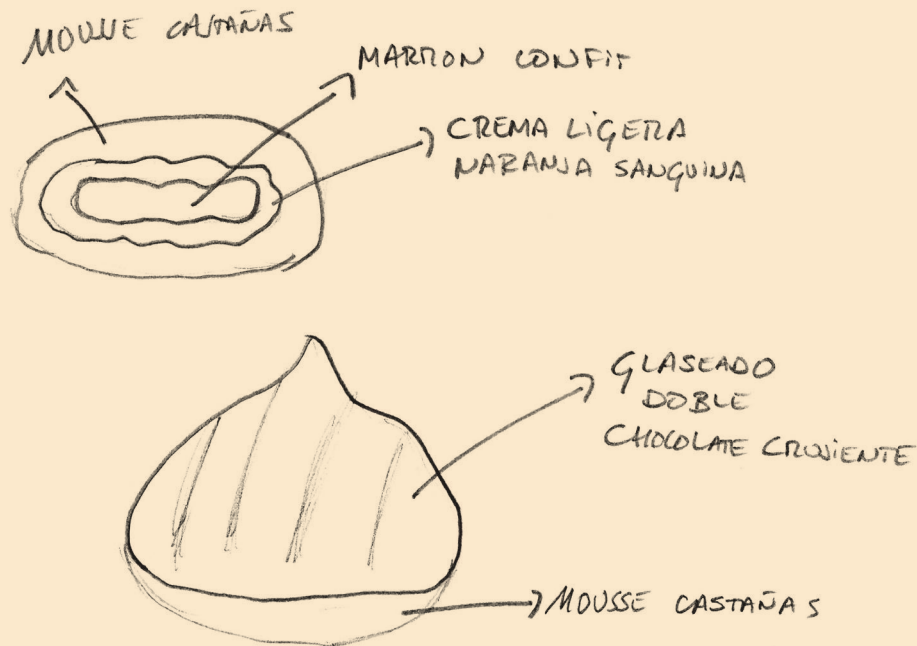


the chestnut

Main elaboration

Sub-recipes	g
1. Whipped chestnut ganache	50
2. Chestnut cream	20
3. Blood orange cream	10
4. Milk chocolate glaze	10
5. Dark chocolate glaze with milk	5
<i>For 95 g</i>	95

Put the chestnut cream in a half-sphere mold. Once it has frozen, add the blood orange cream to the same mold. Deep freeze. At the same time, make the whipped ganache and use it to fill one-third of the chestnut cream mold. Put in place the insert and fill to the top with ganache. Freeze and coat with the 2 glazes.



Key products

Glucose 40 DE	37305
Montblanc paste	37654
Gelcrem Cold	38674

Sub-recipes

1. Whipped chestnut ganache

Codes	Ingredients	g
	Heavy cream 36% (1)	530
37305	Glucose 40 DE	70
37654	Montblanc paste	600
	White chocolate 33%	555
	Heavy cream 36% (2)	890
	<i>For 2645 g</i>	2645

Mix the Montblanc paste with the chocolate. Boil the first portion of cream with the glucose and incorporate this into the first mixture. Mix in the second portion of cream and blend with a stick mixer. Store in the freezer for 12 hours.

2. Chestnut cream

Codes	Ingredients	g
37654	Montblanc paste	300
	Simple syrup	100
	Grand Marnier	20
	<i>For 420 kg</i>	420

Mix and crush.

3. Blood orange cream

Codes	Ingredients	g
	Blood orange juice	450
38674	Gelcrem Cold	30
	Lemon juice	15
	<i>For 495 g</i>	495

Mix together all the ingredients and stir thoroughly for 2 minutes. Leave to rest for half an hour in the freezer. Stir for another minute until the texture is smooth and glossy.

4. Milk chocolate glaze

Codes	Ingredients	g
	Milk chocolate	400
3743	Cocoa butter	400
	Sunflower oil	100
	<i>For 900 g</i>	900

Warm and mix together the ingredients.

5. Dark chocolate glaze with milk

Codes	Ingredients	g
	Milk chocolate	400
3743	Cocoa butter	400
	Sunflower oil	100
37883	Natural Colour black colouring	20
	<i>For 920 g</i>	920

Warm and mix together the ingredients.