Naranjah

When oranges meet with chocolate. Classic flavors adapted to a modern version.



Recipe

CHOCOLATE ORANGE VIENNOIS SPONGE-80G

Egg yolks	115g
Whole eggs	310g
Sugar (1)	240g
Orange zest	20g
Egg whites	190g
Sugar (2)	75g
Flour T45	75g
Cocoa powder	75g
Totaal	**1842g**

CHOCOLATE ORANGE VIENNOIS SPONGE-80G

Whip together the egg yolks with the whole eggs and sugar (1). Swarm the egg whites with sugar (2) and mix to the first egg mixture. Fold the sifted flour and cocoa powder. Spread the sponge mass into round mold of ø16cm and bake at 170°C. Unmold, freeze and cut in slices of 12mm.

MUSCOVADO STREUZEL

Muscovado sugar	65g
Flour T55	65g
Almond powder	65g
Butter 84%	65g
Totaal	**260g**

MUSCOVADO STREUZEL

Mix together the muscovado sugar, almond powder and flour. Cut the cold butter in small dices and add it to the powder mixture. Place in the mixer with the paddle attachment and mix until forming small balls. Distribute regularly the streusel onto a silicon mat and bake at 155°C.

PRESSED SHORTBREAD-150G

Muscovado streusel	125g
Feuillantine	215g
Dark chocolate 68%	215g
“Fleur de sel”	1g
Totaal	**556g**

PRESSED SHORTBREAD-150G

Crumble the hot streusel, add the Feuillantine and the chopped chocolate. Mix until homogenous mixture and add the fleur de sel. Spread into a mold of ø16cm and let crystallize.

ORANGE COMPOTE-170G

Orange puree	75g
Fresh oranges slices	300g
Inverted sugar	20g
Granulated sugar	40g
Pectin NH	8g
Lemon juice	2g
Totaal	**445g**

ORANGE COMPOTE-170G

Heat up purees, fresh oranges slices and inverted sugar at 50°C. Pour slowly the mixture sugar/pectin mixing well and bring to a boil for 2 minutes. Remove from heat and add the gelatin previously hydrated and melted. Add the lemon juice and mix well. Pour directly into a rounded silicon form of ø16cm and freeze.

LIGHT NYANGBO CHOCOLATE MOUSSE-450G

Whole milk	310g
Gelatin powder 200 bloom	5g
Water	30g
Nyangbo chocolate 64%	360g
Heavy cream 35% fat	625g
Totaal	**1330g**

LIGHT NYANGBO CHOCOLATE MOUSSE-450G

Heat the milk and add the rehydrated gelatin. Gradually pour the hot milk over the partially melted chocolate, taking care to form a smooth emulsion. Immediately mix using an electric mixer to make a perfect emulsion. Check the temperature to be between 39-42°C for dark chocolates. Fold the chocolate onto the soft airy whipped cream. Pour out immediately. Freeze.

WHITE CHOCOLATE SPRAY-60G

White chocolate	350g
Cocoa butter	150g
Totaal	**500g**

WHITE CHOCOLATE SPRAY-60G

Melt separately the chocolate and cocoa butter. Mix them together, the temperature as to be at 45°C, and place into the electric gun.

DARK CHOCOLATE GLAZE-200G

Water	45g
Sugar	65g
Glucose DE38/40	80g
Sweetened condensed milk	65g
Dark chocolate 68%	100g
Cocoa butter	15g
Mirror neutral glaze	130g
Water	15g
Totaal	**515g**

DARK CHOCOLATE GLAZE-200G

Use the sugar, water and glucose to make a syrup, then cook at 220°F (104°C). Incorporate the sweetened condensed milk, then gradually combine the mixture with the melted chocolate and cocoa butter. Immediately mix using an immersion blender to make a perfect emulsion. Bring the ABSOLU CRISTAL to the boil, add it to the smaller portion of water and mix using an immersion blender. Store in the refrigerator. Leave to set for 12 hours before use.

ORANGE MANGO JELLY-65G

Orange juice	200g
Mango puree	100g
Sugar	60g
Agar agar	6g
Gelatin powder 200 bloom	5g
Water	30g
Totaal	**401g**

ORANGE MANGO JELLY-65G

Heat the purees at 40°C and pour gradually, stirring well, the mixture sugar/agar-agar. Bring to a boil and add the melted gelatin. Pour into a form of ø16cm. Freeze, unmold and cut into equal triangles. Reserve for decoration.

Assembly, layout and finishing

Assemble 2 layers of sponge with one layer of orange compote in the middle. Freeze.
Take the mold with the pressed shortbread inside, out of the freezer. Pour a very thin layer of chocolate mousse over and place directly the frozen chocolate/orange core on top pressing gently. Unmold and put back in the freezer for few minutes.
Pour the mousse into the silicon Eclipse mold (2 parts) halfway in. With an inox spatula press the mousse over the rounded edges, add some mousse back in the center and place the core over the mousse to fit perfectly at the top of the mold. Freeze.
Unmold and protect one half of the cake with a ruler and spray directly the white chocolate mixture over the other half. Reheat the dark chocolate glaze at 40°C, then mix using an immersion blender to homogenize and to get rid of as many air bubbles as possible. Glaze the other half of the cake. Decorate the cake with some piece of chocolate shortbread, the orange mango jelly triangles and the Dobla decoration : Orange 3D.

Enjoy this exciting recipe.

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Chocolate orange