

Honey pineapple gateau

Pure Elegance recipe inspiration.



Recipe

ALMOND AND CORN CRUNCH

30 Baume Syrup	285g
Slivered almonds	215g
Puffed quinoa	85g
Maple syrup	85g
Puffed rice	105g
Maple syrup	105g
Milk chocolate 40%	160g
Cocoa butter	20g
70% Almond Praliné	380g
Raw Almond Pure Paste	210g
Fleur de sel	4g
Toasted rice	50g
Chopped grilled corn	215g
Totaal	1919g

ALMOND AND CORN CRUNCH

Boil the 30 Baume syrup, pour it over the chopped almonds and leave them to stand for 20 mins. Drain the almonds then caramelize them in the oven at 160°C for approx. 25 mins.

Stir halfway through baking.

Mix the puffed quinoa with the maple syrup, then caramelize them in the oven at 160°C for around 20 minutes.

Stir halfway through baking.

Mix the puffed rice with the maple syrup, then caramelize them in the oven at 160°C for around 20 minutes.

Stir halfway through baking.

Melt the chocolate and cocoa butter at 40-45°C, add the praliné, pure almond paste and fleur de sel, then combine this mixture with the caramelized chopped almonds, puffed quinoa and puffed rice along with the toasted rice and chopped corn.

Press 250g into a 24cm diameter ring with an 8cm diameter ring in the center.

VANILLA POPCORN INFUSED CREAM

Popcorn	165g
Heavy cream 36%	1350g
Whole milk	165g
Organic Madagascan vanilla bean	8g
Tahitian vanilla bean	6g
Totaal	1694g

VANILLA POPCORN INFUSED CREAM

Pop the popcorn then bake at 150°C for 15 minutes.

Once cold, blend the popcorn until fine and add it to the cold cream, milk and scraped vanilla (seeds and pods).

Leave to sit overnight.

The next day, warm the mixture before straining it.

VANILLA POPCORN CREAM

Whole milk	125g
Sugar	134g
Gelatin powder 220 Bloom	14g
Water for the gelatin	98g
Mascarpone	253g
Popcorn-infused cream	1090g
Totaal	1714g

VANILLA POPCORN CREAM

Boil the milk with the sugar, then add the gelatin.
Gradually combine this with the mascarpone, then mix with the popcorn-infused cream.
Refrigerate for at least 2 hours.
Whisk to make an emulsion (be careful not to overmix).

TROPICAL COMPOTE

Mango purée	305g
Passion fruit purée	130g
Organic Madagascan vanilla bean	6g
Sugar	56g
Lime	1g
Pectin NH	8g
Totaal	505g

TROPICAL COMPOTE

Heat the mango and passion fruit purées to 40°C.
Add the sugar combined with the pectin and bring to a boil, then add the lime zest and juice and mix using an immersion blender.
Pour 6g of compote into Truffles 5 spherical molds and put in the freezer.

WILD PEPPER AND MANGO CRÉMEUX

Mango purée	815g
Passion fruit purée	155g
Madagascan wild pepper	5.6g
Organic Madagascan vanilla bean	12g
Sugar	85g
Pectin NH	23g
Combined stabilizer	7g
Egg yolk	130g
Butter	195g
Totaal	1427.6g

WILD PEPPER AND MANGO CRÉMEUX

Boil the purées and infuse the crushed pepper and vanilla for 10 minutes, before straining.
Heat the purée to 40°C, add in the sugar mixed with the pectin and combined stabilizer, then add the egg yolks and cook at 85°C.
Let the mixture cool to 40°C and add the creamed butter.
Mix using an immersion blender.
Pour 16g of crèmeux into the Truffles 20 sphere molds and put it in the freezer.

Assembly, layout and finishing

Place 13 spheres of mango and wild pepper crèmeux on the crunch ring, then use a 12mm nozzle to pipe on differently sized dabs of popcorn vanilla cream (about 280g).
Place 13 spheres of tropical compote on top and freeze.
Finishing: Using a spray gun, coat the rings with a mix of 10% water.
Finish off with Dobla Honeycomb layered for decoration once the ring has thawed.

Enjoy this exciting recipe.

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Honeycomb
layered