Autumn harmony

Inspired by the colors of autumn



Recipe

Financier With Almond And Spices (Trail 60x40)

Almond flour	275g
Powder sugar	275g
Baking	4g
Flour	50g
Cornstarch	50g
Egg white	370g
Butter	120g
Spieces	12g
Totaal	**1156g**

Financier With Almond And Spices (Trail 60x40)

- Combine all the dry ingredients and mix well.
- Add the egg white and mix until the mixture is smooth and uniform.
- Finally, incorporate the melted butter (previously cooled) and mix until a smooth, homogeneous batter is obtained.
- Spread the batter in the desired mold and bake in a static oven at 180°C (356°F) for approximately 8 minutes, or until lightly golden.

Crumble Chocolate With Spices

Flour	170g
Butter	100g
Sugar	100g
Eggs	50g
Cocoa powder	30g
Spieces	5g
Totaal	**455g**

Crumble Chocolate With Spices

- Combine all the ingredients in a large bowl and mix until a coarse, sandy texture is achieved, characteristic of a traditional crumble.

Yogurt Mousse

Yogurt (Greek)	500g
Cream	200g
Powder sugar	50g
Gelatin	20g
Totaal	**770g**

Yogurt Mousse

- Mix the yogurt with the powdered sugar and add the desired flavorings. Heat a small portion of the cream and dissolve the previously rehydrated gelatin in it. Let it cool slightly.
- In the meantime, semi-whip the remaining cream. Gently fold it into the yogurt mixture, stirring from the bottom up until smooth and homogeneous.
- Take a small amount of the mousse and combine it with the gelatin-infused cream, mixing thoroughly to avoid lumps. Pour this mixture back into the main mousse and gently fold until a silky, smooth texture is achieved.

Citrus Jelly

Citrus cocktail (Ravifruit)	250g
Sugar	40g
Agar-agar	2g
Totaal	**292g**

Citrus Jelly

- Gently warm the fruit purée.
- Separately, mix the sugar with the agar agar to prevent clumping.
- Pour the sugar and agar mixture into the purée and bring to a boil, stirring constantly. Boil for about 1 minute to activate the agar.
- Remove from the heat and pour the mixture into a shallow container. Let it set in the refrigerator for at least 1 hour.
- Once gelled, blend with an immersion blender until smooth and homogeneous.

Pumpkin Compote

Pumpkin cubes	500g
Brown sugar	50g
Apple	100g
Lemon juice	25g
Salt	5g
Water	100g
Totaal	**780g**

Pumpkin Compote

- Dice the pumpkin and apple into uniform 1 cm cubes.
- Place the fruit in a saucepan, add the sugar and water, and cook over low heat to allow the natural juices to release.
- Continue cooking until the fruit is soft and fully cooked.
- Remove from the heat and add the lemon juice and a pinch of salt to balance the flavor.
- Set aside a small portion of the pumpkin cubes for finishing or decoration.
- Roughly blend the remaining mixture using an immersion blender to achieve a rustic, slightly textured consistency.
- Let cool completely and store in the refrigerator until ready to use.

Chestnut And Vanilla Ganache

Cream	250g
Chestnut puree	250g
Milk chocolate	150g
Gelatin	10g
Totaal	**660g**

Chestnut And Vanilla Ganache

- Heat the cream until just below boiling point and add the previously rehydrated gelatin and stir until fully dissolved.
- Pour the hot mixture over the chocolate and emulsify using an immersion blender until smooth and glossy.
- Add the fruit purée and vanilla, then blend again until the mixture is completely homogeneous.
- Cover with plastic wrap in contact and let crystallize in the refrigerator for at least 12 hours.
- Before use, lightly whip the ganache with a whisk or stand mixer until aerated but stable.

Chocolate Leaf Touille

Butter	50g
Flour	80g
Egg white	90g
Cocoa powder	5g
Totaal	**225g**

Chocolate Leaf Touille

- Melt the butter and let it cool slightly.
- In a bowl, mix all the remaining ingredients (dry and liquid, as per recipe). Finally, add the melted butter and stir until the mixture is smooth and homogeneous.
- Spread the batter onto a silicone mat with leaf-shaped stencils, smoothing the surface evenly with a spatula.
- Bake in a preheated oven at 180°C (356°F) for 8–10 minutes, until evenly golden.
- Let cool completely before gently removing the tuiles.

Assembly, layout and finishing

- Use a silicone mold with a round cavity of approximately Ø7 cm to prepare the main mousse base.
- Assemble the mousse as follows:
  Pour the vanilla yogurt mousse into the mold, fill by leaving space for the financier.
  Insert a frozen disc of spieces financier. Freeze until completely set.
  Once frozen, unmold the mousse and place it at the center of the dessert plate.
- Surround the base with the following garnishes to create a balanced plating:
  Chocolate crumble to provide crunch and contrast in texture.
  Small drops of chesnut mousse
  Cubes of poached or roasted pumpkin (approx. 1×1 cm) for color and natural sweetness.
  Dots of citrus fruit gel to add acidity and freshness.
- Decorate the top with:
  A delicate chocolate tuile in the shape of autumn leaves for height and visual interest.
  Touches of edible gold leaf to enhance elegance and seasonality.
  Add a orange choclate pumpkin of DOBLA
- Serve slightly chilled to preserve texture and flavor integrity.

Enjoy this exciting recipe.

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