

# Enchanted revealed

Using the Dobra Velvet White Coupole we have created a reveal dessert that is fit for any dining experience to enjoy using the seasons wonderful ingredients.

This is my classic twist on the famous 'Mont Blanc'.



## Recipe

### SABLE BISCUIT 10GR PER ITEM

T45 Flour	400g
Icing Sugar	183g
Unsalted Butter	190g
Sea Salt	4g
Egg Yolks	80g
Orange Zest	5g
Vangilia Madascagar	4g
<b>Totaal</b>	<b>916g</b>

### SABLE BISCUIT 10GR PER ITEM

Place all ingredients in a mixer with paddle. Beat until fully formed into a dough. Roll to 3mm and chill 30 minutes. Cook on silicone mat at 150°C for 18 minutes.

### CHESTNUT PARFAIT 30GR PER ITEM

35% Cream Part 1	300g
Chocolate Fondette Part 1	300g
35% Cream Part 2	400g
Chestnut Puree Part 2	100g
Vanilla Joypaste Part 1	1g
<b>Totaal</b>	<b>1101g</b>

### CHESTNUT PARFAIT 30GR PER ITEM

Boil Part 1 cream, add to melted chocolate, add chestnut puree & vanilla and combine until smooth, leave to cool to 30°C. Semi whip Part 2 of cream, whisk 1/3 of cream into Part 1 mix, then fold in remaing 2/3. Pipe into sphere silicone moulds & freeze.

### CARAMEL CREAM 10GR PER ITEM

Toffeedor Caramel	190g
Orange Juice	190g
Orange Zest	115g
Salted Butter	40g
<b>Totaal</b>	<b>535g</b>

### CARAMEL CREAM 10GR PER ITEM

Combine all ingredients together at 55°C. Place in piping bag ready to use.

## HAZELNUT SPONGE 10G PER ITEM

Egg White	150g
Ground Hazelnuts	80g
Sugar	80g
Flour	80g
Egg Yolk	60g
Vanilla Joypaste	1g
<b>Totaal</b>	<b>451g</b>

## HAZELNUT SPONGE 10G PER ITEM

Combine all ingredients together, strain through fine chinois. Pour into sphyon and charge with 3 gas cartridges. Pierce the bottom of plastic glasses and fill less than half a glass with the sponge mixture. Cook in the microwave at 900W for approximately 40 seconds.

## CARAMELIZED ROASTED CHESTNUTS 5GR PER ITEM

Chestnut Pieces	100g
Sugar	100g
All-spice	20g
Gold Shimmer	1g
<b>Totaal</b>	<b>221g</b>

## CARAMELIZED ROASTED CHESTNUTS 5GR PER ITEM

Tumble all ingredients together, place in pre-heated oven 190°C for 15-20 minutes till fully caramelised. Once cool place in metal bowl and coat with gold shimmer dust.

## Assembly, layout and finishing

Place sable on plate

Pipe caramel cream in center of sablee

Decant chestnut parfait & place on top of caramel

Tear hazelnut sponge around the parfait

Place some shimmered hazelnuts around

Finish with Dobla meringue drop & Curly Leaf

Finally Finish with the Dobla White Velevt Coupole

Alternatively add some micro lemon balm to give a citrus kick.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Curvy leaf  
green**



**Sphere velvet  
white 8cm**



**Joypaste  
vaniglia  
Madagascar/bourbon**

