

Chili Strawberry Peanut

Drawing inspiration from Chinese spicy red oil hot pot, this creation breaks the conventional flavor boundaries of desserts.



Recipe

Hazelnut Sponge Cake

Egg White	450g
Sugar	180g
Almond powder	108g
Hazelnut powder	324g
Icing sugar	180g
Totaal	1242g

Hazelnut Sponge Cake

Whip egg whites with granulated sugar, fold in the powdered ingredients, then pour the batter into a baking tray to a thickness of 1.5 cm.

Baking temperature: 160°C in convection oven, bake for around 20 minutes.

Chili Strawberry Coulis

Strawberry puree	190g
Raspberry puree	60g
Yuzu puree	44g
Gelatine mass	36g
Sugar	29g
NH Pectin	9g
Chili	5g
Totaal	373g

Chili Strawberry Coulis

Heat strawberry puree, raspberry puree, yuzu puree and fresh red chili to 40°C. Add NH pectin and granulated sugar. Bring to a boil, then stir in gelatin blocks.

Cremeux Peanut

Milk	174g
Sugar	23g
Egg yolk	27g
Corn Starch	16,5g
NH pectin	0.9g
Butter	60g
Peanut Paste	36g
Totaal	337.4g

Cremeux Peanut

Boil the milk, then pour it into the mixture of granulated sugar, egg yolks, cornstarch and NH pectin. Return the mixture to the pot and bring it to a boil. Cool down to 45°C, then stir in butter and peanut butter.

Peanut chocolate mousse

Milk Chocolate34%	220g
Peanut Paste	30g
Milk	110g
Salt	2g
Gelatine mass	20g
Whipping cream	220g
Totaal	602g

Peanut chocolate mousse

Melt chocolate to 45°C and stir in peanut butter. Heat milk and salt to a boil, add gelatin and mix well. Gradually pour this mixture into the melted chocolate and combine thoroughly. Whip whipping cream to a mousse consistency, then fold it bit by bit into the chocolate mixture cooled to 28°C.

Milk Chocolate Sandblasting

Milk Chocolate34%	200g
Coco Butter	150g
Grapeseed oil	20g
Totaal	370g

Milk Chocolate Sandblasting

Melt chocolate and cocoa butter at 45°C, add grapeseed oil, then homogenize thoroughly with a homogenizer. Spray the mixture onto the cake surface via an airbrush while maintaining a temperature of 40°C.

Assembly, layout and finishing

- Cut the hazelnut sponge to fit the mould size. Prepare strawberry coulis and pour it into the matching mould to set. Once firm, pipe the peanut filling into the filling mould and freeze thoroughly. Next, make the mousse, fill it into the mould and freeze until ready for demoulding. Spray an even layer of cocoa spray over the cake surface, decorate with whipped cream and arrange chili shreds on top.
- Finish with Lace Round Dark to elevate the cake's premium look and add extra depth to its flavour profile.

Enjoy this exciting recipe.

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