



Product

NEW

Inspired by



Mandarin Yuzu

Mandarin Syrup

2 Fresh mandarins washed and dried
500g Water
200g Raw Sugar
10g Yuzu juice
10g Lemon juice
½ Vanilla bean
1 Coriander pod

Zest the mandarins then segment out the flesh discarding the pith and white membranes. Chop the segments into 1cm cubes and set a side 3/4ths in the fridge. Boil the zest for 2 minutes in a small pot of water then drain the water. Add the 500g of water, ¼ of the mandarin cubes, the blanched mandarin zest, and the rest of the ingredients into a small pot and bring to a boil. Reduce heat and simmer on low for 1 hour. Cool mixture to room temperature, then add the remaining mandarin pieces. Place syrup in a bowl, wrap with plastic film and refrigerate the syrup overnight.

Yuzu Almond Crumble

50g All purpose flour
50g Natural almond flour
50g Raw sugar
1g Fleur de sel
7g Yuzu zest
1g Cardamom
50g Cold unsalted butter

In a food processor, pulse together all ingredients until mixture comes together forming large crumbs. Spread crumbs out on a parchment lined sheet tray and chill for at least an hour. Once chilled, break large pieces by hand and bake at 350F for 12-15 minutes.

Vanilla Bean Crème Légère

1 vanilla bean
250g whole milk
60g raw sugar
18g pastry cream powder
60g egg yolks
25g unsalted butter, room temperature
70g heavy cream

Split and scrape the vanilla bean. Make a pastry cream by heating the scraped vanilla bean, milk and sugar in a pot until it comes to a boil. Whisk the pastry cream powder into the yolks and slowly temper the milk into the yolks. Return the tempered mixture to the heat and stirring slowly, allow it to come to a boil. Remove from the heat and strain out vanilla bean pod. Let pastry cream cool to 100°F and then slowly stir in the butter. Spread onto a plastic film lined sheet tray, place a layer of plastic film directly on the surface of the pastry cream, and refrigerate. Whisk heavy cream to a stiff peak then fold into chilled pastry cream.

Assembly

Strain the mandarin pieces out of the syrup. Pipe a small layer of vanilla crème légère in the bottom of a Dobra Mooncake Cup. Place 2 teaspoons of the candied mandarin pieces on top of the crème. Sprinkle some of the yuzu crumble on top of the mandarin pieces. Pipe another layer of the crème to cover the crumble and come just to the rim of the Mooncake Cup. Garnish with fresh fruits and serve immediately.



Clementine Religieuse

Clementine Pastry Cream

310g Milk
1 Madagascar vanilla Pod
zest of ½ a clementine
50g raw Sugar
4 Egg Yolks
24g pastry cream powder

Heat milk, vanilla bean seeds and pod, half of the sugar, in a pan on low heat. Sift together cornstarch and cake flour (if not using pastry cream powder). Mix the egg yolks with the sugar. Add the cornstarch cake flour mixture to the egg yolks and whisk until smooth. Once the milk comes to a slow boil, remove the vanilla bean pod and temper it into the egg mixture a little at a time. Return the yolk, milk mixture to the stove and whisk on low heat until slightly thick and smooth. Place in a bowl and immediately place plastic film directly on top of the crème so that it doesn't form a skin. Refrigerate until ready to use.

Orange Craquelin

200g Butter
250g AP Flour
250g Raw sugar
4g powdered orange color

Mix together all ingredients using the paddle attachment or Robocoup until combined and roll out to 1-2 mm thick. Cut into desired shape. Freeze until ready to use.

Pate a choux

Bring water, milk, butter, sugar, and salt to a boil. Whisk in Flour and once incorporated stir with a spatula for 1-2 minutes to cook off the starch. Pour mixture into a mixer fitted with the paddle attachment and mix until cool. Add eggs gradually. You may not use all the eggs. You know when the mixture is correct when you pull the paddle out of the choux and the batter makes a "v" shape. Pipe onto a Silpat. Top each choux puff with a disc of the craquelin and freeze overnight. Straight from the freezer, bake at 345°F low fan for about 15 min. Vent the oven to let out excess steam after you see the choux rise and start to sweat. Continue cooking 10-15 minutes until choux is golden brown.

Assembly

Fill each cooled choux puff with the clementine pastry cream. Pair one small choux puff with a large choux puff. Pipe a layer of pastry cream, mixed with buttercream for stability, on top of the larger puff and place the smaller puff on top. Decorate with Dobra White Spots and Flower.



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