

RECIPE BY VINCENT DURANT

Madong Chestnut and Black Cardamom Dessert

Recipe in 5 steps

1 Chestnut and Black Cardamom Chantilly

Cream	500g	65.7 %
Sugar	30g	3.9 %
Chestnut purée	200g	26.3 %
Vanilla pod	1g	0.1 %
Black cardamom bean	1g	0.1 %
Gelatine	4g	0.5 %
Water	24g	3.1 %
Total	760g	100%

Heat 1/3 of the cream with, tonka, vanilla, chestnuts and sugar, add the gelatine and the other part of the cream, then keep in the fridge for the night.

The day after, mix it before piping.

2 Madong Pastry Cream

Milk	700g	38.6 %
Water	300g	16.5 %
Yolks	250g	13.8 %
Sugar	200g	11.0 %
Corn starch	60g	3.3 %
Dark chocolate MADONG 70%	300g	16.5 %
Total	1810g	100%

Make a normal pastry cream and add the Madong® chocolate after cooking.

3 Caramelised Cocoa Nibs

Cocoa nibs	200g	60.6 %
Brown sugar	100g	30.3 %
Water	30g	9.0 %
Total	330g	100%

Heat the syrup to 115°C, add nibs and caramelise it.

4 Savarin Dough

Flour	250g	41.5 %
Salt	5g	0.8 %
Sugar	20g	3.3 %
Yeast	15g	2.4 %
Eggs	112g	18.6 %
Milk	125g	20.7 %
Butter	75g	12.4 %
Total	602g	100%

Make a dough with the 6 first ingredients, knead it.

Add the melted butter and mix slowly until you have an homogeneous dough.

Pipe the dough into a silicone mold, and bake at 170°C after fermentation.

5 Syrup for Savarin

Water (1L)	1000g	66.4 %
Brown sugar	300g	19.9 %
Chestnut honey	100g	6.6 %
Vanilla pods	2g	0.1 %
Black cardamom beans	2g	0.1 %
Wisky	100g	6.6 %
Total	1504g	100%

Final assembly

Finishing:

Candied chestnut.

Gold leaves.

Madong® chocolate decorations.

