

RECIPE BY CHRISTOPHE TULOUP

Orawa 70%, Tagetes and Passion Fruit Dessert

Recipe in 6 steps

For 20 plates.

1 Chocolate Streusel

Butter	100g	25.5 %
Sugar	100g	25.5 %
Almond powder	100g	25.5 %
Flour	75g	19.1 %
COCOA POWDER 22/24%	15g	3.8 %
Crumbled fleur de sel	1g	0.2 %
Total	391g	100%

Using a stand mixer fitted with the paddle attachment, soften the butter, then add all the ingredients and mix until homogeneous.

Pass the shortbread dough through a sieve, then bake at 150°C for approximately 20–25 minutes.

Allow to cool.

2 Reconstructed Shortbread

Baked Streusel	200g	56.4 %
Blended Sobacha	20g	5.6 %
Dark chocolate ORAWA 70%	40g	11.2 %
COCOA NIBS GUATEMALA	40g	11.2 %
COCOA BUTTER	20g	5.6 %
Feuilletine	20g	5.6 %
Crushed fleur de sel	2g	0.5 %
Finely sieved Voatsy pepper powder	0g	0.0 %
COCOA POWDER 22/24%	12g	3.3 %
Total	354g	100%

Wearing gloves, finely crumble the streusel.

At the same time, gently melt the cocoa butter and chocolate over a bain-marie.

Incorporate the remaining ingredients, previously combined.

Using a spatula, mix carefully until a homogeneous mixture is obtained.

Still wearing gloves, break the mixture into very small clusters, then freeze rapidly.

Add the cocoa powder and mix evenly.

3 Orawa 70% Whipped Ganache

Cream	220g	23.9 %
Glucose syrup	20g	2.1 %
Trimoline	20g	2.1 %
Gelatin mass (4g of gelatin powder + 16g of water)	20g	2.1 %
Dark chocolate ORAWA 70%	200g	21.7 %
Cold cream	440g	47.8 %
Total	920g	100%

Heat the cream, glucose syrup and trimoline. Add the gelatin mass, then pour over the chocolate and blend.

Add the 220 g of liquid cream and blend again. Refrigerate for at least 6 hours before use.

Lightly whip before serving and transfer to a piping bag.

4 Orawa 70% Chocolate and Tagetes Crémeux

Liquid cream	250g	28.2 %
Milk	250g	28.2 %
Egg yolks	100g	11.2 %
Caster sugar	50g	5.6 %
Dark chocolate ORAWA 70%	210g	23.7 %
Tagetes leaf	26g	2.9 %
Total	886g	100%

Infuse the tagetes in the milk and cream mixture for 2 hours under refrigeration.

Strain through a fine chinois or muslin sieve.

Prepare a custard (crème anglaise) using the infused liquid, egg yolks and sugar.

Pour the hot custard over the chocolate and blend with an immersion blender.

Transfer to a container, cover with plastic wrap in direct contact, and chill.

Pipe into a piping bag for service.

5 Orawa 70% chocolate and Voatsy pepper Sorbet

Water	520g	51.6 %
Caster sugar	140g	13.9 %
Glucose powder	90g	8.9 %
Dark chocolate ORAWA 70%	230g	22.8 %
COCOA POWDER 22/24%	20g	1.9 %
Super neutrose	5g	0.4 %
Voatsy pepper	1g	0.0 %
Fine salt	1g	0.0 %
Total	1007g	100%

Bring the water to a boil. Add the coarsely crushed Voatsy pepper. Cover and allow to infuse for 10 minutes. Strain.

In a separate bowl, dry-mix the sugar, atomized glucose, super neutrose and salt.

Heat the infused water to 40°C. Gradually add the dry mixture while whisking. Bring to 85°C.

Pour the hot base over the chocolate and cocoa powder. Blend with an immersion blender until smooth and glossy.

Cool and allow to mature for 12 hours.

Pour into a Pacojet beaker. Freeze at -18°C.

Pacotize before serving.

6 Mango and Passion Gel

Mango purée	316g	62.4 %
Passion purée	105g	20.7 %
Grape seed oil	21g	4.1 %
Caster sugar	5g	0.9 %
Balsamic vinegar	54g	10.6 %
Agar agar	5g	0.9 %
Total	506g	100%

Heat the liquids.

Gradually add the agar and sugar while whisking, then bring to a boil.

Allow to cool completely.

Blend until smooth and glossy.

Transfer to a squeeze bottle for service.

Final assembly

Create chocolate decorations using a rhodoid sheet (34.5 × 39 cm). Cut strips 3 cm wide, then wrap them around a 10 cm diameter PVC tube to form chocolate rings.

Inside each ring, pipe irregular dots of Orawa chocolate crémeux and ganache, then arrange fresh mango rolls.

Using a melon baller, hollow out the whipped ganache dots and fill the center with mango-passion gel.

Sprinkle reconstructed shortbread crumbs over the dessert, decorate with tagetes shoots, and finish the plating with a quenelle of Voatsy pepper chocolate sorbet.

