



FESTIVE  
*Desserts*

# Our Chefs

Rasika  
Weerasinghe



## EXECUTIVE PASTRY CHEF

Born in Sri Lanka, I started my career in 2007 and I came to the UAE in 2009. At the moment I am performing with the Four Seasons hotel in Abu Dhabi as an Executive pastry chef.

Alanoud  
Albraikan



## PASTRY CHEF

Alanoud Albraikan is a Saudi pastry chef and baker with a background in graphic design. She graduated from Le Cordon Bleu, London and has worked in several prestigious cafes such as Chef Albert Adria's Cakes & Bubbles and Hotel Cafe Royal. She is now developing her personal brand, Chasing Breadcrumbs, a pop up bakery operating in Jeddah, KSA.

Gurpreet  
Singh Khalsa



## PASTRY CHEF

Born in India, my journey started as an enthusiast for flavor and color, continued as a Chef in Pastry in one of the Nation's known restaurant and pursuing as a Chef instructor with one of the best Pastry School. It is a dream come true. The ultimate and heart close ambition is to represent my country on a global Pastry Platform that has made me travel globally and apprentice under Michelin Star Chefs.

Dania  
Baik



## PASTRY CHEF

My name is Dania Baik, I am from Makkah Saudi Arabia. Making my dream through life and working hard to open my own shop. Made my way through learning everything from gelato to pastries - bread - chocolate and become one of the best.

Richard  
Bourlon



## PASTRY CHEF

Born in Dax in southwestern France, Richard Bourlon grew up surrounded by nature and tastes. Flavors punctuate a nomadic and sweet career, from Paris (Le Meurice) to Marrakech (La Mamounia) via Italy, Greece, Singapore and Bali, not to mention its privileged Landes, epicenter of inspiration. Seasonal pairings, like one of its Datte / Lemon / Ginger signatures, combine modernity, generosity and tradition, combining the excellence and high standards of the French art of living with the exaltation of new tasty and refined emotions through a variety of menus and new creations.



# Bûche noisettes caramel

For 2 bûches

EXECUTIVE PASTRY CHEF RASIKA WEERASINGHE

## SOFT CHOCOLATE SPONGE

280 g	Whole eggs
120 g	Egg yolk
1600 g	Invert sugar
80 g	Glucose
245 g	Whipped cream 35%
<b>225 g</b>	<b>CARAÏBE 66%</b>
80 g	Flour

In a medium sauce pan bring the cream into the boil, pour on the chocolate to make a ganache. Heat the whole eggs, yolks, invert sugar and glucose at 60°C in bain marie. Whisk in mixing machine. Incorporate the mixture in to the ganache, add the sifted flour, spread in baking tray lined with baking paper, bake at 180°C in convection oven for 10 to 12 min.

## CRUNCHY HAZELNUT PRALINE

<b>160 g</b>	<b>Hazelnut praline</b>
<b>75 g</b>	<b>JIVARA 40%</b>
100 g	Éclats d'or
75 g	Roasted hazelnuts (crushed)

Melt Jivara 40% chocolate. Remove and mix the praline with melted chocolate, add the éclat's d'or and roasted nuts and mix.

## SALTED CARAMEL

110 g	Custer sugar
110 g	Glucose
175 g	Whipped cream 35%
1	Vanilla pod
2 g	Pectin NH
2 g	Sea salt flecks
90 g	Butter

Remove 20 g from the 220 g sugar and mix with pectin. Incorporate the pectin and sugar mix into the cold cream, bring the cream to the boil with scraped vanilla pod. Make the caramel with cream, let cool at 50°C. Incorporate the salted butter and the salt. Keep in the chiller.

## BAVARIAN CREAM

125 g	Whipping cream
125 g	Milk
1	Vanilla pod
60 g	Custer Sugar
60 g	Egg yolks
8 g	Gelatine powder
35 g	Cold water
220 g	Whipped cream 35%

Hydrate the gelatine with the cold water. Heat the milk, cream and vanilla pod. In a mixing bowl whiten the egg yolks and the sugar. Boil the milk and cream and pour on the sugar and yolk mixture and mix it well. Add the gelatin. Let it cool and incorporate with whipped cream. Pipe 300 g bavarian cream into a mini log mold (as a inserts) and freeze.

## CARAÏBE MOUSSE

170 g	Whipping cream
170 g	Whole milk
65 g	Egg yolk
20 g	Sugar
600 g	Whipped cream
<b>400 g</b>	<b>CARAÏBE 66%</b>

In saucepan boil the milk and cream, and mix yolk and sugar then pour into the milk mixture, cooked until 85°C. Pour the hot mixture into the chocolate. Mix with whipped cream carefully.

## CHOCOLATE SPRAY MIXTURE

<b>240 g</b>	<b>CARAÏBE 66%</b>
<b>160 g</b>	<b>Cocoa butter</b>

Melt the chocolate Caraïbe 66% and cocoa butter, keep the temperature at 35°C, strain through a fine sieve, pour into the spray machine.

## MERINGUE

150 g	Egg white
150 g	Sugar
150 g	Icing sugar

In a mixing machine, whisk the egg whites into peaks, add the sugar slowly and stiffen the whites until the meringue is firm. Add the icing sugar, using piping bag with round nozzle, pipe desired size on baking tray lined with baking paper, bake at 100°C for 40 min. Remove from the oven and let it cool.

## ASSEMBLY AND FINISHING

### For the insert :

Pipe 200 g of salted caramel on the bavarian cream insert. And seal the mini log mold by chocolate sponge layer and keep in the freezer.

### Assembly and finishing

Spread the Caraïbe mousse inside of the bigger log molds.

Add the insert and fill again with thin layer of mousse, add wide chocolate sponge cake strip on top of the mousse. Freeze for 15 min, and pipe another line of caraïbe mousse on the sponge cake, spread 200g of crunchy hazelnut to seal the log mold and freeze.

Remove from freezer, take out the log from the mold, spray the log using spray machine. Place on the cake board.

For Décor-spread the tempered chocolate couverture on guitar sheet. Allow to crystallize slightly, cut into the rectangle shape according to measure of the bûche length and width and let crystallize completely. Using chocolate rectangle to create chocolate box according to size bûche, warm the knife and cut desired cuts on chocolate box to give wooden texture effect.

Decorate the Bûche with meringue drops, pre prepared chocolate box and Valrhona Signature logo.



# Bahamas Petits Gâteaux

For 3 cakes

EXECUTIVE PASTRY CHEF RASIKA WEERASINGHE

## CHOCOLATE SPONGE

105 g	Whole eggs
350 g	Sugar
<b>70 g</b>	<b>Cocoa powder</b>
110 g	Flour T55
12 g	Baking soda
232 g	Milk
157 g	Cream
137 g	Vegetable oil

In an electric mixture. Whisk the egg and sugar as a pate bomb, then add the vegetable oil, sieve all the dry ingredients and add to the pate bomb.

In a saucepan warm the milk and cream together and add the mixture gradually.

Spread on the 60 cm by 40 cm baking tray and bake at 160°C for 16 min in deck oven.

## BANANA PASTRY CREAM

160 g	Banana puree
75 g	Milk
100 g	Sugar
75 g	Egg yolk
32 g	Corn flour

In a saucepan, warm the milk and puree.

In a separate bowl mix the yolk, sugar and corn flour.

Add the warm mixture, let it boil 2 min.

Remove from the heat and spread in a flat tray.

## BANANA DIPLÔMÂT CREAM

250 g	Banana pastry cream
25 g	Icing sugar
250 g	Whipped cream
3 g	Gelatine powder
15 g	Cold water

Hydrate the gelatine with cold water.

Warm the half of banana pastry cream.

Incorporate melted gelatine on warm pastry cream.

Then add remain banana pastry cream.

Let cool down at 20°C, incorporate the whipped cream.

## JIVARA MOUSSE

20 g	Water
61 g	Sugar
81 g	Egg yolk
<b>250 g</b>	<b>JIVARA 40%</b>
7 g	Gelatine powder
30 g	Cold water
450 g	Whipped cream

Hydrate the gelatine with the cold water.

Make a pate bomb mixture. Cook the water and sugar at 118°C.

Pour on the beaten yolks. Whisk until completely cold. Add the melted gelatine.

Melt the chocolaté at 45°C, ad a third of the cream.

Add the bomb mixture and the remaining cream.

## CARAMEL BAVARIAN CREAM

70 g	Sugar
115 g	Milk
62 g	Whipping cream
95 g	Egg yolks
5 g	Gelatine powder
25 g	Cold water
150 g	Whipped cream

Hydrate the gelatine with the cold water.

Cook the sugar into strong caramel stage.

Pour the hot milk and cream into the caramel.

Stop cooking process, pour over the yolks and make a custard, add the gelatine, let it cool.

Carefully add the whipped cream.

Using piping bag, pipe the caramel cream into the wave mold (top part) and freeze.

## CARAMEL GLAZE

144 g	Sugar
120 g	Water
120 g	Whipping cream
8 g	Potato starch
6 g	Gelatine powder
20 g	Cold water

Hydrate the gelatine with the cold water.

Cook the sugar at 185°C, pour the 300 g of hot water on the caramel, stop the cooking process.

Mix the cream and starch while cold, add to the caramel and boil 2 min.

Cool at 50°C and add the galantine. Let it cool in the chiller.

## CHOCOLATE SPRAY MIXTURE

<b>240 g</b>	<b>IVOIRE 35%</b>
<b>160 g</b>	<b>Cocoa butter</b>

Melt the chocolate and cocoa butter, keep the temperature at 35 °C, strain through a fine sieve, pour into the spray machine.

## ASSEMBLY AND FINISHING

### For the insert :

Using half of the sponge, place on a rectangle frame. Spread thin layer of Nutella (150 g) on the chocolate sponge.

Slice thin fresh bananas (03 pcs) and arrange on top of the Nutella. Spread the banana diplomat cream on top of the bananas, and cover with other half of the chocolate sponge, freeze. And cut into 10cm by 1.5 cm.

### Assembly and finishing

Using piping bag, pipe the Jivara mousse into pastel mold  $\frac{3}{4}$ . Place the insert pushing down to level of the mold. And wipe extra mousse using spatula, freeze.

Remove from the pastel mold and glaze it using the caramel glaze at 30°C. Remove from wave mold caramel bavarian cream and spray using Ivoire chocolate spay mixture and place on top of the main pastry dessert.

For decor, spread the tempered chocolate couverture on guitar sheet. Allow to crystallize slightly, cut sleigh shape using cutter, and let crystallize completely. Decorate with chocolate sleigh and Valrhona Signature logo.



# Mont Noir

For 8 portions

PAstry CHEF  
GURPREET SINGH KHALSA

*"This dessert is inspired from my days in Paris eating Mont Blanc, my version of Mont Noir holds flavors and textures of Turkish Hazelnuts, Rosemary and Indian Sour Cherries."*

## HAZELNUT AND ROSEMARY MOUSSE

92 g Milk 3% fat  
92 g Cream 35% fat  
348 g Cream 35% fat  
**200 g CARMELIA 36%**  
**50 g Hazelnut praline**  
7 g Gelatine gold 200 Blooms  
10 g Rosemary fresh strands

Bloom gelatine in cold water, squeeze out excess water and keep aside.  
Chop Rosemary and rest in cream overnight, drain it next day and use in recipe.  
Heat rosemary cream, add gelatine and pour over semi melted Carmelia 36% Chocolate and Praline, emulsify and bring down to 35°C.  
Whip cream to medium soft peaks and fold in ganache.

## SOUR CHERRY CONFIT

150 g Fresh cherries  
175 g Cherry puree  
100 g Caster sugar  
2 g Salt  
5 g Lime juice  
7 g Gelatine gold 200 Blooms

Bloom gelatine in cold water, squeeze out excess water and keep aside.  
Cook together fresh cherries, puree, sugar and salt.  
Add in gelatin and mix with lemon juice.  
Set in mould to set hard for insert.

## HAZELNUT PAIN DE GENES

94 g Egg  
40 g Caster sugar  
15 g Hazelnut flour  
15 g Icing sugar  
31 g Cake flour  
**12 g Cocoa powder**  
18 g Butter unsalted

Beat egg and caster sugar to ribbon stage  
Sift all dry ingredients together and fold in eggs  
Melt butter and temper with a little of the batter  
Spread the batter on silicon cake sheet  
Bake at 170°C for 10 min.  
Plastic wrap touching the surface and freeze

## CHOCOLATE CROUSTILLANT

**90 g Hazelnut praline**  
**30 g CARAÏBE 66%**  
**90 g Éclat d'or**  
35 g Streusel  
25 g Chopped hazelnuts

Melt together chocolate and praline.  
Mix all the ingredients together and spread a thin layer over pain de genes.

## ASSEMBLY AND FINISHING

Makes 8 portions

Clean the pebble moulds.

Fill the mousse in the piping bag and fill half way in bigger molds and full way in smaller moulds, tap to remove air bubbles and spread on the sides with the help of a pallet knife.

Carefully cut frozen cherry confit 3 cm rounds from a cutter and place in the center of base pebble.

Spread some more mousse on top to cover and close with pain de genes and crunch cut with 3 cm round cutter.

Set in freezer till rock hard. Demould and arrange 2 small pebble on a big one resembling mountain and stick together with the help of toothpick in center. Spray with Black cocoa butter and chocolate spray 1 ratio 1 on the rocks for velvet effect. Finish with some green cocoa butter splash and neutral gel drop.



# Mother Nature

For 8 portions

PAstry CHEF  
GURPREET SINGH KHALSA

*"The ingredients which touch the soil drive me to serve excellence. Earthy notes and beautiful flavor combined are divine which is matched in the dessert above."*

## JIVARA 40% CHOCOLATE CAKE

20 g Egg yolk  
50 g Whole egg  
23 g Caster sugar  
**70 g JIVARA 40%**  
63 g Butter pomade  
25 g Cake flour

Melt the chocolate and add soft butter and mix well.  
Whisk together egg, yolk and sugar to ribbon stage.  
Mix the chocolate with egg mixture and incorporate nicely.  
Add in flour and mix.  
Pour in square ring 20 cm x 20 cm and bake at 180°C for 15 min.  
Cling wrap while hot and cool immediately.

## FIG JELLY

70 g Fresh fig chopped  
40 g Fig puree  
30 g Water  
15 g Caster sugar  
5 g Agar  
4 g Lemon juice

Mix half sugar with agar and keep aside.  
Cook fresh figs with puree, water and half sugar till 45°C.  
Put in sugar with agar and continue cooking till napage.  
Add lemon juice and set in ring till 7 cm height.

## CREAM CHEESE ICE CREAM

240 g Cream cheese  
230 g Milk  
10 g Invert sugar  
10 g Orange zest  
15 ml Lemon juice  
60 g Cocoa powder

Smoothen cream cheese with whisk ensuring no lumps.  
Bring milk, invert sugar, caster sugar to a boil.  
Pour over cream cheese and blend nicely.  
Cool it down and add orange zest, lemon juice.  
Mature for 12 hours in chiller.  
Use in ice cream machine or Paco jet.

## PUMPKIN SPICE SPONGE

120 g Egg white  
80 g Yolk  
80 g Caster sugar  
25 g Cake flour  
**80 g Praline**  
30 g Pumpkin spice

Make fresh meringue with egg whites and caster sugar.  
Fold in praline and egg yolk ensuring not deflating.  
Add in flour and pumpkin spice by cut and method.  
Fill half in paper cup.  
Microwave at high for 40 seconds.  
Cool and reserve for plating.

## CREMEUX

120 g Milk 3% fat  
80 g Cream 35% fat  
80 g Invert sugar  
25 g Yolk  
**80 g GUANAJA 70%**  
**30 g JIVARA 40%**

Make a cream anglaise with milk, cream, yolks, sugar.  
Pour over chocolate and blend till smooth.

## CARAMELISED FIGS

120 g Fresh figs  
80 g Caster sugar  
5 g Orange zest

Mix orange zest with sugar.  
Cut figs into 1/8 wedges.  
Apply orange sugar on both sides and caramelised till golden brown.

## ASSEMBLY AND FINISHING

Makes 8 portions

Set Chocolate Cake in a 20 x 20 cm square ring mould with cling wrap bottom.

Pour over the chocolate cremeux and set till firm in the chiller.

Take out crumbs from the cake and dehydrate till dry and crunchy.

Spread crumbs over half set cremeux and set in the freezer.

Cut into 10 x 3 cm and reserve for plating.

Fill a small amount of cremeux in a piping bag and start making roots on the plate.

Keep a chocolate cake on edge and 3 small microwave sponge near the cake.

Make a beautiful quenelle with ice cream and place it next to the cake.

Cut the fig jelly in cubes and spread it on a plate. decorate the dessert with some microgreens, caramelised figs and chocolate.



# Spiced Truffles

40 to 50 truffles

PASTRY CHEF ALLANOUD ALBRAIKAN

*"The spiced truffles have been developed to take you on a sensory experience that awakens your emotions and takes you to being surrounded by family during this festive time while sipping on a warm spiced drink."*

## JIVARA GANACHE

<b>400 g</b>	<b>JIVARA 40%</b>
200 g	Whipping cream
20 g	Butter soft
10 g	Vanilla bean paste
0,4 g	Cloves powder
0,4 g	Ginger powder

Heat the whipping cream with all the spices in it until it simmers.

Melt chocolate while continuously mixing the chocolate with a spatula to avoid burning.

Pour in 1/3 at a time, while mixing in between. Then, mix in the butter and stir until smooth without any lumps.

Pour the ganache over a tray lined with plastic sheet.

Leave to crystallize until the ganache consistency is set enough to make piping with pastry bag possible.

Be careful not to work the ganache too cold as it would make the texture of truffles grainy.

## ASSEMBLY AND FINISHING

QS	Truffle coating
QS	Cocoa powder
QS	Finely chopped pistachios

Pipe into wanted shape and leave to crystallize for 24 to 36 hours at 17°C and 60% hygrometry. First coat the truffles by hand with tempered Jivara couverture and roll in the desired coating.



### *Tip of the Chef's :*

Coating can be ground nuts, cocoa powder, coconut.



YDG

## PASTRY CHEF RICHARD BOURLON

### YUZU CREAM

260 g	Whole eggs
270 g	Granulated sugar
4 g	Lime zest
60 g	Lime juice
130 g	Yuzu juice
400 g	Butter
80 g	Candied orange cubes

Mix the eggs, granulated sugar with zest, yuzu juice and lime juice.

Poach in a double boiler, stirring intermittently.

Bring this mixture to 83/84 °C, cool it to 55 °C and stir in the butter.

Emulsify the whole in a hand blender for 10 minutes so as to burst the molecules and obtain a smooth cream as desired.

### YUZU LIGHT CREAM

375 g	Yuzu cream base
225 g	Liquid cream
21 g	Gelatin mass

Melt the gelatine mass, mix in 1/3 of the tempered base yuzu cream, add the remaining 2/3 and then add the whipped cream.

Place in a pocket with a plain D8 sleeve to place on the cabbage in cling film to make a purse, block in the cold.

### CHOU PASTRY DOUGH

125 g	Milk
125 g	Mineral water
100 g	Butter
2,5 g	Salt
5 g	Sugar
5 g	Trimoline
150 g	Flour
200 g	Eggs

Place the milk, water, butter, salt, sugar and trimoline in a saucepan.

Bring to a boil, then stir in the flour, over medium heat dry the chou pastry 10 min.

Put at medium speed with a mixer with the leaf, cool the mixture then incorporate the eggs one by one. Arrange on Silpain chou pastry 5 cm in diameter.

Place the crisp on the chou pastry.

Cook in a ventilated oven preheated to 220 °C, put in the oven and then turn it off for 20 min. Turn the oven back on to 165 °C for about 30 min.

### CHOU PASTRY CRISP

125 g	Butter
125 g	Brown sugar
100 g	Flour

Knead with the mixer leaf without stiffening the dough.

Spread between 2 guitar leaves, at 1.5mm.

### VANILA SHORTBREAD

75 g	Half-salt butter
27 g	Butter
1 g	Fleur de sel
4 g	Cooked yolk
35 g	Icing sugar
100 g	Flour
20 g	Potato starch
1 g	Vanilla Bourbon
0,3 g	Vanilla powder

Sand the butters with the fleur de sel and icing sugar, incorporate all the remaining ingredients into the leaf mixer, spread out to 0.6 mm.

Block in the cold then cut into 1 cm cubes, cook on silpain at 160 °C for about 20 min.

### DATE GINGER CRISP

125 g	Date
5 g	Grated fresh ginger
25 g	Feuillantine
12 g	<b>Cocoa butter</b>

Melt the cocoa butter, pit and cut the dates into 1cm pieces, with a leaf mixer, mix all the ingredients.

Spread between 2 guitar leaves to 0.6 mm then cut out to block in negative cold.

### WATER LILY LEAF

250 g	<b>OPALYS 33%</b>
g	<b>Cocoa butter</b>
g	Water soluble yellow coloring

Film the stainless steel bowl as a whole.

Temper with Opalys 33%, then dip the roundness of the container to the desired size.

Let crystallize slightly, using a cookie cutter to round the sheet and shape with a roughing-piece, set aside for crystallization.

Using a knife, cut the film on the base of the houndstooth, gently unmold.

Spray the cake with a white chocolate spray (600g chocolate, 400g cocoa butter).

Add a touch of yellow coloring.

### PLASTIC CHOCOLATE

150 g	Potato starch
85 g	<b>Cocoa butter</b>

In a food processor, mix the crystallized cocoa butter with the starch.

Shape the homogeneous mass produced.

The mass must not exceed a temperature of 28°C. Let dry.

### ASSEMBLY AND FINISHING

Cut the chou puff, arrange the basic yuzu cream, place the 3 vanilla shortbread cubes, per, basic yuzu cream, place the date crisp, finish with the basic yuzu cream, close with the lid of the chou puff.

On a 20 cm x 20 cm triple cling film, place the chou puff in the centre, then place the light yuzu cream on top of the chou puff, then close the 4 sides to form a purse.

Block in the negative cold. After unmoulding, spray with Opalys chocolate/Cacao butter.



# Banna Opalys

PASTRY CHEF DANIA BAIK

*"The banana entriment came from the most eating fruit the banana and everyone favorite the hazelnut"*

## PATA BOMB FOR OPALYS MOUSSE

240 g Yolk  
100 g Eggs  
180 g Sugar  
120 g Water

Heat the water and sugar until 90°C .  
Beat the eggs and yolk until it start to double then add the hot sugar syrup gradually and keep beating until its 40°C

## MOUSSE OPALYS

110 ml Milk  
320 g Pata Bomb  
400 g Whipping cream  
9 g Gelatin  
**530 g OPALYS 33%**  
1 pc Vanilla pod

Heat the milk with the vanilla and add it to the melted chocolate mix with a spatula then add the gelatin and blend.  
Add the pata bomb to the mix and fold , add finally the whipped cream and fold.

## HAZELNUT DACQUOISE SPONGE

60 g Flour  
170 g Hazelnut powder  
80 g Sugar  
200 g Sugar  
280 g Egg white

Mix the roasted hazelnut powder with,80 g sugar and flour.  
Make a meringue with the egg white and caster sugar.  
Fold the 2 mix together making sure the air doesn't come out.  
Make 2 circle layers size 7 inch and bake at 160°C for 17 min.

## BANANA COMPOTE

300 g Banana  
100 g Sugar  
20 g Butter  
1 pc Vanilla pod

Make a caramel and add the butter then the banana with the vanilla and cook for about 10 min on a low heat.  
Make a 7 inch layer ring out the banana compote and freeze.

## GLAZE

18 g Gelatin  
125 g Water  
225 g Sugar  
225 g Glucose  
**90 g Neutral glaze**  
160 g Condensed milk  
**225 g OPALYS 33%**  
1 g Yellow coloring gel

In a sauce pan boil water, sugar and glucose then add it to the chocolate, yellow coloring, condensed milk and neutral glaze and blend with the gelatin.  
Used at 32°C.

## WHIPPING GANACHE

180 g Cream hot  
180 g Water  
**90 g OPALYS 33%**  
5 g Gelatin

Heat the cream and add it to the chocolate and blend with the gelatin.  
Add the cold cream and rest over night.

## ASSEMBLY AND FINISHING

### Assembly :

In an 8-inch ring add the first layer of dacquoise sponge then a layer of mousse and let it set in the freezer.  
Add the second layer of dacquoise sponge and then the banana layer and freeze to set.  
Finish by last layer of mousse.  
After its frozen glaze and decorate with whipping ganache and caramel.

### Finishing :

Make an 40 mm circle Opalys chocolate disc and decor on top of the whipping ganache.



# Date Dulcey Pudding

PASTRY CHEF DANIA BAIK

*" The plated dessert is something that represent Saudi which is the dates , dates sponge with the delicious dulcey chocolate mousse made everything different"*

## DATE PUDDING

150 g Water  
200 g Date  
120 g Sugar  
85 g Butter  
180 g Flour  
9 g Baking powder  
7 g Baking soda  
2 pc Eggs  
9 g Cinnamon powder

Mix the water and baking soda and dates together .  
With a paddle attachment cream the butter and sugar and cinnamon.  
Add the flour and baking powder.  
Add the dates mix and mix well.  
Add 2/3 in the platin cup and bake for 13 min at 160°C

## ROCHER

60 g **Feuillettine**  
100 g **JIVARA 40%**  
100 g **Chocolate pearls 55%**  
50 g **Praline**

Temper the chocolate then add it to all ingredients and mix well .  
Make small rocks with it and let it set.

## DULCEY MOUSSE

125 g Milk  
234 g **DULCEY 35%**  
250 g Cream 35% fat  
5 g Gelatin  
25 g Water for gelatin

Melt the chocolate and add to it the warm milk and blend.  
Add the gelatin and blend again.  
Let the mix cool down to 25°C then add the whipped cream and fold.

## CARME

250 g Sugar  
300 g Cream  
1 pc Vanilla pod  
40 g **DULCEY 35%**

Make a caramel and deglaze with the hot cream.  
Add the vanilla pod and strain over the chocolate after it cooled down to 40°C and blend well.

## ASSEMBLY AND FINISHING

### Assembly :

After baking the sponge inside the dessert plate, add a thin layer of caramel on top.  
Pipe the mousse on top of the caramel and make dollops of caramel around the piping.  
Add chunks of rocher on top.



VALRHONA  
SELECTION

PARTNER OF GASTRONOMY TALENTS

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