

Joannic Taton

AMARETTI, GRAND CRU ARPEGGIO* CREAM AND GANACHE, PASSION SORBET – 4 PEOPLE



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Amaretti

- 25 g of almond powder
- 22,5 g of icing sugar
- 5 g of T55 flour
- 9 g of granulated sugar
- 60 g of egg whites
- peel of 1/2 an orange

Whip the egg whites with the granulated sugar. Delicately add the mix of sieved flour, almond powder and icing sugar. Design shapes of 6-8 cm diameter through a piping bag. Sprinkle icing sugar. Bake at 160° C, for 15-20 min.

Arpeggio cream

- 120 g of cream
- 5 g of granulated sugar
- 25 ml of Arpeggio
- 2 egg yolks
- 35 g of milk chocolate
- 2 g of gelatin powder
- 5 g of water
- 20 g of butter

Make a custard with cream, eggs and sugar, add melted gelatin and chocolate. At 40°C stir in butter, mix and pour in the desired shape.

Passion sorbet

- 100 g of water
- 70 g powdered sugar

- 20 g of honey
- 200 g of passion fruit pulp

Boil water with sugar and honey. After boiling add passion purée, and set in freezer. Slice into 2 cm pieces and place in the Thermomix bowl.

Arpeggio icing

- 30 g of granulated sugar
- 30 g water
- 25 ml of Arpeggio
- 30 g of glucose
- 20 g of condensed milk
- 2 g of gelatin powder
- 10 g of water

- 30 g of white chocolate
- 1 pinch of yellow coloring powder
- 1 pinch of gold powder
- 1/2 vanilla pod

Cook sugar and water up to 103°C, then deglaze with an Arpeggio Grand Cru and hot glucose. Pour on the rest of the ingredients. Blend all together and reserve in fridge.

Arpeggio ganache

- 80 g of cream
- 3 x 25 ml of Arpeggio
- 30 g of honey
- 1 vanilla pod
- 50 g of milk chocolate
- 60 g of 70% dark chocolate
- 30 g of butter
- 3 g of gelatin
- 15 g of water

Infuse vanilla and honey in cream with Arpeggio. Pour

the mix on both chocolates. Add butter, melted gelatin and stir to combine.

Chocolate sauce decoration

- 3 x 40 ml of Arpeggio
- 62 g of cream
- 70 g of powdered sugar
- 8 g of powdered sugar
- 5 g of NH pectine
- 40 g of cocoa powder

Warm up cream and half of sugar. Mix other half with pectine. After boiling, add cocoa powder, bring back to a boil with sugar, NH pectine then add the Arpeggio.

Mascarpone mousse

- 120 g of egg yolks
- 25 g of eggs
- 8 g of 200 bloom gelatin powder
- 40 g of water
- 100 g of granulated sugar
- 35 g of water
- 250 g of mascarpone
- 250 g of liquid cream

Whip mascarpone and cream together. Soften gelatin in 40 g of water. Boil sugar and water, pour on the eggs and whip. Add melt gelatin. Blend with cream and mascarpone. Design shapes with a piping bag.

* Equivalence Nespresso Business Solutions: Grand Cru Ristretto