

Blue Light Chocolate Popsicle





Paolo Brunelli.

CHEF INSTRUCTOR
TONI RODRÍGUEZ ACADEMY

Makes 12 desserts.

AMATIKA LECCESE COFFEE

623 g	Pure arabica espresso coffee	: Make a syrup by mixing the sugars with the stabilizer, using boiling hot coffee. Mix the syrup with the AMATIKA to create an emulsion. Mix in an emulsion blender to get a more silky and less spongy final texture.
95 g	Sucrose	
95 g	Dextrose	
32 g	Inulin	
150 g	AMATIKA COUVERTURE	:
3 g	Sosa Organic Procrema 5	
2 g	Maldon salt	

VEGAN CARAMEL DRIZZLING SAUCE (ALSO FOR MARBLING THE ICE CREAM)

100 g	Unsweetened organic almond milk	: Dry-caramelize the sugar in a non-stick pan. Reduce with the boiling almond milk, paying attention to the boiling point.
100 g	Caster Sugar	
100 g	Absolu Cristal	: Mix the caramel with the ABSOLU CRISTAL using an emulsion blender.

PENGUIN GLAZE

500 g	AMATIKA COUVERTURE	: Melt the couverture at 115°F (45°C) with the oil and emulsify the two ingredients with a blender.
75 g	Rice oil or cocoa butter (depending on the kind of crunch you want to produce)	

ASSEMBLING THE POPSICLE

Put around a third of the sorbet in the special stick mold and put it in a blast chiller.

Drizzle over the vegan caramel sauce and put back in the chiller.

When the caramel has also set, finish with the sorbet and smooth everything over.

Chill until the popsicle has fully set, to ease extraction from the mold.

Coat the popsicle by immersing it in the penguin glaze.

To add an special modern, vibrant touch, spray the popsicle when it has just come out of the blast chiller with a mixture of OPALYS 70% chocolate and 3 Valrhona Signature blue cocoa butter, to give it a velvety effect.

+ *The Chef's Word* +

What inspired you to create this recipe?

Choosing plant-based patisserie means choosing today's contemporary taste. A light, healthier patisserie which still brings forth taste and satisfaction for the senses.