

CRUNCHY OPALYS PEARLS

Ouranjo

For 60 domes, 6 cm in diameter



ORANGE COMPOTE

280 g Fresh orange juice
847 g Cooked oranges
368 g Caster sugar
15 g Pectin NH
6 g Powdered gelatin
2 g Water

Wash and scrub the oranges.
Blanche them three times in a large quantity of water.
Drain, cut in half and remove the white core, and then weigh them.
Chop the oranges in a food processor.
Mix a little of the sugar with the pectin NH and add to the chopped oranges.
Bring to the boil, add the remaining sugar and stir vigorously.
Cook for five minutes and then add the rehydrated gelatin.
Pour into a tray and chill rapidly.

ORANGE GENOA BREAD

660 g 70% PROVENCAL ALMOND PASTE
10 g Orange zests
2 g Salt
650 g Whole eggs
124 g Cake flour
8 g Baking powder
206 g VALRHONA LIQUID CLARIFIED BUTTER

Warm the almond paste in a microwave to a minimum of 60°C.
Use a freestanding mixer with the paddle attachment to blend the almond paste with the orange zest and salt.
Add the eggs gradually to prevent the almond paste from splitting.
Replace the paddle with a whisk attachment and whip on medium speed for 10-15 minutes.
Sprinkle in the sifted dry ingredients and then add the liquid butter.
Pour into a frame.

WHIPPED OPALYS ORANGE GANACHE

546 g Whipping cream 35% fat
55 g Glucose
55 g Invert sugar
372 g OPALYS 33% COUVERTURE
546 g Whipping cream 35% fat
26 g Orange zests

Bring the smaller quantity of cream to the boil with the invert sugar and glucose.
Slowly pour the hot liquid onto the melted couverture and stir in the center to create an elastic texture with a glossy appearance, signifying the emulsion process is underway.
Continue gradually adding the liquid. Blend to perfect the emulsion.
Add the larger quantity of chilled cream, blend and then add the orange zests.
Set aside in the refrigerator and leave to set overnight if possible.
Before using, strain to remove the zests.
Whip to obtain a texture that can be piped.

ABSOLU CRISTAL SPRAY GLAZE

454 g ABSOLU CRISTAL NEUTRAL GLAZE
45 g Water

Bring the Absolu Cristal to the boil with the water and blend.
Spray immediately using a spray gun at a temperature of around 80°C.

ASSEMBLY

Pour the Genoa Bread mixture into a frame, to a thickness of around 1cm.
Bake in a convection oven at 180°C for 14 minutes.
Spread 500 g of Orange Compote onto the Genoa Bread and sprinkle with 350 g of Opalys Crunchy Pearls.
Freeze and cut into 60 inserts using a round cutter, 5.5 cm in diameter.
Pipe 15 g of Orange Compote into the bottom of each 6 cm diameter half-sphere mold and freeze.
Whip the Opalys Ganache until fluffy and smooth.
Pipe 25 g of Opalys Ganache onto the Orange Confit and then add the cake insert with the pearls, pressing down slightly.
Blast freeze.

FINISHING

Unmold the desserts and spray with the hot Absolu Cristal Glaze.
Make 1.5 x 23 cm strips of white chocolate colored with yellow cocoa butter.
Decorate with Crispy Opalys Pearls (see photo).



CRUNCHY OPALYS PEARLS

Experience the thrill of white chocolate in these pearls with a puffed and toasted cereal center, generously coated in 32% Opalys white Chocolate.
Treat yourself to these small white pearls with a gorgeous milky and delicately sweet taste.