

Komana



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PLANT-BASED BANANA CARAMEL

10 g 100% passion fruit purée
 85 g Banana purée
 1 g Fine salt
 30 g Pure raw almond paste
 60 g Cocoa butter
 45 g Water
 145 g Sugar
 15 g Glucose DE35/40
 391 g Total weight

Bring the fruit purées, salt, pure almond paste and cocoa butter to a simmer.
 Use the sugar, glucose and water to make a caramel. Cook the caramel at 365°F (185°C).
 Use the first mixture to deglaze the caramel. Cook at 220°F (104°C), mix and pour into a container.

HAZELNUT COCOA NIBS FRAMED PRALINÉ

205 g 66% hazelnut fruity praliné
 125 g KOMUNTU 80%
 35 g Cocoa nibs
 35 g Crispy wheat flake cereal
 1 g Fleur de sel
 401 g Total weight

Mix the praliné with the melted couverture.
 Add the cocoa nibs, crispy wheat flake cereal and fleur de sel.
 Heat to 115°F (45°C). Leave to set at 75/80°F (24/25°C) and pour into a frame.

KOMUNTU 80% SOFT GANACHE

145 g Heavy cream 36%
 65 g Glucose DE60
 20 g 30 Baume syrup
 140 g KOMUNTU 80%
 30 g Clarified butter
 400 g Total weight

Heat the cream with the glucose and the 30 Baume syrup.
 Slowly combine the hot mixture with the partially melted chocolate.
 Mix using a spatula to create an emulsion with an elastic and shiny texture.
 Mix with an immersion blender.
 At 100°F (37°C), add the liquid butter and mix again.

KOMUNTU 80% SPRAY MIX

150 g Cocoa butter
 350 g KOMUNTU 80%
 500 g Total weight

Melt all the ingredients together then spray at a temperature of 86/88°F (30/31°C).

COCOA NIBS NOUGATINE

10 g Mineral water
 125 g European-style butter
 50 g Glucose DE35/40
 150 g Sugar
 3 g Pectin NH
 175 g Cocoa nibs
 513 g Total weight

Heat the water, butter and glucose in a saucepan.
 At 105°F (40°C), add the sugar and pectin.
 Cook on a low heat until the ingredients come together.
 Do not stir too much. Leave to simmer for a few seconds.
 Add the cocoa nibs. Spread onto a tray lined with a silicone mat.
 Bake in the oven at 355/375°F (180/190°C) for approximately 12/15 minutes.
 Leave to cool.

ASSEMBLY AND FINISHING

Make the banana caramel, leave to cool in the tray.
 Make and frame the hazelnut-cocoa praliné between 1cm rules.
 Leave to set at 60°F (16°C) and a 60% relative humidity level.
 Cut into 1x1cm cubes.
 Blend some cocoa nibs.
 Sprinkle some cocoa nibs into the bottom of the molds (Silikomart Quadro 01: 25x25x15mm).
 Spray the pre-crystallized Komuntu spray mix into tempered molds with a spray gun.
 Trim away any excess and leave to set.
 Mold some tempered Komuntu couverture into bonbons.
 Trim away any excess.
 Use a piping bag to pipe in approximately 2g of banana caramel.
 Make the soft Komuntu ganache.
 At 85°F (30°C), pipe 2g ganache onto the banana caramel.
 Then insert a praliné cube.
 Pipe ganache to cover the praliné, taking care to leave about 1mm.
 Leave to set.
 Seal the bonbon with some tempered Komuntu couverture and cover with a transfer sheet.
 Leave to set.
 Make and cook the cocoa nibs nougatine.
 Leave to cool then break into shards and stick them on with a little tempered Komuntu couverture in a cone.