



# Oatvika Legend



### LEGEND OABIKA BAVAROIS

230g	Whole milk	:	Soak the gelatine in cold water.
60g	Egg yolk	:	Place the milk into a saucepan and allow to simmer.
10g	Caster sugar	:	Whisk the egg yolks with the sugar and oabika.
48g	<b>OABIKA</b>	:	Pour the milk onto the egg mixture and whisk to combine.
2	Leaf gelatine	:	Place the mixture back into the saucepan and cook for 3-4 minutes or until the mixture thickens.
200g	Semi-whipped cream	:	Squeeze the excess water from the gelatine and add to the mixture, whisking to ensure the gelatine is fully incorporated.
200g	Legend chocolate 55%	:	Pour onto the chocolate and blend until smooth.
50g	Drumshambo	:	Add the whiskey.
	Irish Whiskey	:	Allow cooling completely.
808g	<b>Total weight</b>	:	When the mixture is cool whisk in the whipped cream.
		:	Pipe into prepared moulds.

### CHOCOLATE GLAZE

2.5	Leaf gelatine	:	Soak the gelatine in cold water.
60g	Cream	:	Place the water, cream, cocoa powder and caster sugar in a saucepan and bring to the boil.
72.5g	Water	:	Remove from the heat and blend with hand blender.
90g	Caster sugar	:	Squeeze excess water from the gelatine and add to the mixture.
30g	<b>Cocoa powder</b>	:	Blend to thoroughly combine.
258g	<b>Total weight</b>	:	Allow to cool to 35°C before coating frozen item.

### COCOA NIB INSERT

75g	Unsalted butter	:	Melt the butter, glucose, Oabika and cream in a saucepan.
30g	Glucose syrup DE40	:	Mix the sugar and pectin together and add to the saucepan.
30g	Cream 35% fat	:	Allow to boil for a few minutes until it thickens.
45g	Caster sugar	:	Add the cocoa nibs, quickly roll between two sheets of silicone paper.
45g	<b>OABIKA</b>	:	Place in the fridge to set.
2g	Pectin NH	:	Remove the top sheet, place onto tray lined with grease proof paper, bake at 190°C for 7 minutes.
250g	<b>Cocoa nibs</b>	:	Remove from the oven, leave to rest for 2 minutes.
150g	Legend 55%	:	Blend the cocoa nib tuille mixture.
250g	cocoa nib tuille	:	Temper the Legend, add the oil.
4g	rapeseed oil	:	Mix in the cocoa nib tuille mix.
736g	<b>Total weight</b>	:	Spread onto silicone and freeze.
		:	Once set, blend again.
		:	Set aside for bavarois.
		:	Store airtight.

### LEGEND OABIKA CREMEUX

60g	Egg yolks	:	Prepare the custard base: Soak the gelatine in cold water.
17.5g	Caster sugar	:	Place the milk and cream into a saucepan and heat gently.
20g	<b>OABIKA</b>	:	Combine the egg yolks, Oabika and sugar.
125g	Milk	:	Pour the hot milk/cream mixture over the egg yolk and sugar mixture and whisk to combine.
125g	Cream	:	Pour back into a clean saucepan.
1.5	Sheet gelatine	:	Cook over a slow heat until the mixture reaches 82°C, (the mixture will continue to cook to 85°C off the heat).
225g	Legend chocolate 55%	:	Squeeze the excess water from the gelatine and add to the custard mixture.
578g	<b>Total weight</b>	:	Blend with a hand blender until smooth and creamy.
		:	Add the milk chocolate.
		:	Blend with a hand blender until smooth and creamy.
		:	Chill overnight in a bowl.
		:	Day 2 whisk mix in a bowl to a smooth consistency.
		:	Place into a piping bag for service.
		:	Store chilled, labelled and dated.

### OABIKA GEL

150g	<b>OABIKA</b>	:	Bring all ingredients to the boil, leave to set.
100g	Water	:	Cut for service.
1g	Agar	:	
251g	<b>Total weight</b>	:	

### OABIKA SYRUP

150g	<b>OABIKA</b>	:	Blend both together.
100g	<b>Absolu cristal neutral glaze</b>	:	Set aside for service.
250g	<b>Total weight</b>	:	

## SABLÉ

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100g	Butter	:	Place the sugar and butter into the mixer and mix until the mixture resembles fine bread crumbs.
68g	Sugar	:	Add the salt, flour and the ground almonds.
0.5g	Salt	:	Add the eggs slowly.
32g	Almond	:	Do not overwork the pastry or it will become tough.
168g	Plain flour	:	Do make sure all ingredients are thoroughly combined.
40g	Whole pasteurised egg	:	Allow to rest for 30 minutes in the fridge before use.
409g	Total weight	:	Roll and cut into disks size 2.5mm

## ASSEMBLY AND FINISHING

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Glaze the bavarois, using the glaze at 30°C

Place onto Sable disk.

Pipe the cremeux on top of the bavarois

Place the cubes of Oabika on the cremeux and pipe the Oabika gel in the centre.

Garnish with chocolate disks.