

Peach Ravioli



VALRHONA

Let's imagine the best of chocolate®

POACHED PEACHES

8	Calanda peaches
1300 g	Water
300 g	Sugar
1	Vanilla bean
30 g	Lemon thyme
100 g	Lemon juice
130 g	Peach liqueur
1861 g	Total weight

Peel the peaches.
Cut them in half and remove the stone.
Use the water, sugar, vanilla and thyme to make a syrup.
Once the mixture has started to boil, add in the lemon juice and peach liqueur.
Add the peach halves into the syrup and poach them on a low heat for approx. 10-12 minutes.
Cool down quickly.

PEACH CREAM

180 g	Poached peaches
22 g	Syrup
10 g	Cold Gelcrem
20 g	Lemon juice
232 g	Total weight

Mix together all the ingredients.
Leave to rest in the refrigerator for 20 minutes before use.

PEACH WATER GELATIN

290 g	Sirop de pochage
11 g	Elastic SOSA
301 g	Total weight

Blend the mixture while it is still cold, then bring it to the boil.
Spread it to a depth of 2mm in a 34 x 34cm frame placed over a silicone mat.
Leave to set in the refrigerator.
Remember that this gelatin can't be frozen.

PEACH SORBET

500 g	Peach purée
100 g	Vine-grown peach purée
120 g	Water
210 g	Sugar
70 g	Powder glucose DE33
2 g	Guar gum
2 g	Carob gum
1004 g	Total weight

Take part of the sugar and mix it with the gums.
Heat the water.
At 85°F (30°C), add the sugars.
At 115°F (45°C), add in the sugar and gum mixture.
Pasteurize at 185°F (85°C). Cool down quickly.
Add the fresh fruit purée. Mix in a blender.
Use a refractometer to check the mixture is at 33°Brix.
Leave to mature at 40°F (4°C) for at least 4 hours. Mix in a blender and churn.

WARM AMATIKA SOUP

400 g	Almond drink
30 g	Nutty Almond Praliné 70%
80 g	AMATIKA 46%
10 g	Lemon zest
0,5 g	Xanthan
520,5 g	Total weight

Warm up the milk, then infuse the lemon zest in it for 15 minutes with a lid on the pan.
Pass the mixture through a sieve.
Add in the xanthan gum and mix in a blender.
Gradually combine this with the melted couverture mixed with praliné.
Mix in a food processor until perfectly emulsified.

ALMOND STREUSEL

56 g	Whole almond flour
50 g	Muscovado
56 g	Whole rice flour
0,8 g	Salt
38 g	Flavourless coconut oil
9,6 g	Water
210,4 g	Total weight

Mix this with the powdered ingredients.
Add the fat and water, and mix again.
Stop as soon as you have a homogenous paste.
Store in the refrigerator or freezer until you are ready.
Bake at 300-320°F (150-160°C) with the oven door ajar.

CRUNCHY AMATIKA CLUSTERS

100 g	Almond streusel
50 g	AMATIKA 46%
2 g	Fleur de sel
19 g	Puffed quinoa
10 g	Lemon zest
50 g	Chopped toasted almonds
231 g	Total weight

Once the shortcrust pastry is cooked, weigh it out.
Put it in a food processor to beat it with a flat beater on the lowest speed until it is broken into small pieces. Incorporate the rest of the powdered ingredients.
Add in the melted chocolate.
Mix briefly. Set aside.

ASSEMBLY AND FINISHING

Poach the peaches. Collect the syrup and make the gelatin. Once it has set, use a smooth 6cm cutter to cut it into rounds.
Dice the poached peaches into 3mm cubes. Use the offcuts from the peaches to make a cream. Stick approx. 8g of diced peach onto each gelatin disk and fold them over like you would ravioli.
Make the clusters, the Amatika chocolate soup and the peach sorbet.
When you are ready to serve, put 2 ravioli in a dish for each diner, then pipe out 10g of peach cream using a piping bag.
Put about 10g of crunchy clusters in place, along with a quenelle of peach sorbet.
To finish of your dessert, pour out the warm Amatika chocolate soup in front of the diner.

+ *The Chef's Take* +

What inspired you to create this recipe?

Zero waste: "The best waste is the waste we don't produce". I wanted to make the most out of every bit of this recipe as a way of minimizing waste. For example, we use offcuts from the poached peaches to make the cream, and the syrup to make the ravioli's translucent gelatin.