



# Tangerika



## SOFT AMATIKA BISCUIT

<p><b>150 g AMATIKA 46%</b> 50 g Sunflower oil 70 g Plain wheat flour 2 g Bicarbonate of soda 2 g Salt 4,5 g Potato Whip 110 g Water</p>	<p>In a bowl, melt together the Amatika and sunflower oil at 115°F (45°C). In another bowl, mix together the plain wheat flour, bicarbonate of soda, salt and Potato Whip. Mix together the melted Amatika and oil, the dry ingredients and water for 2 minutes until homogenous. Pour the mixture out onto a non-stick mat to a depth of 5mm. Leave to cool in the refrigerator for 10 minutes. Bake at 390°F (200°C) for 6-7 minutes. Store in the refrigerator until completely cool. Cut into 6cm disks.</p>
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## MANDARIN AND HAZELNUT CARAMEL

<p>175 g Glucose syrup 175 g Sugar 135 g Water 60 g Hazelnut paste <b>60 g Cocoa butter</b> 50 g Mandarin juice 5 g Liquid soy lecithin 2 g Salt</p>	<p>Put the glucose syrup and sugar in a saucepan and cook at 390°F (200°C). Gradually pour in the 135g portion of (warmed) water. Once you have combined all the water, heat the mixture to 226°F (108°C). Pour the caramel, hazelnut paste, cocoa butter, mandarin juice, lecithin and salt into a jug and emulsify the mixture in a Turmix (food processor). Leave to cool to 95°F (35°C) and emulsify again in a Turmix (food processor). Pour the mixture into 1.5-2cm deep, 5-6cm silicone molds and store in the freezer.</p>
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## APRICOT AND MANDARIN CREMEUX

<p>220 g Apricot purée (10% sugar) 42 g Mandarin juice 12 g Cold inulin 2,4 g Pectin NH 0,6 g Carob gum 3 g Natur Emul 30 g Flavorless coconut oil</p>	<p>Put the apricot purée and mandarin juice in a saucepan and warm them to 85°F (30°C). Mix the inulin, pectin and carob gum in a bowl, then gradually pour this into a saucepan, stirring all the while. Cook to 185°F (85°C). In a jug, blend together the ingredients from the saucepan, the Natur Emul and the coconut oil. Leave to cool to 130°F (55°C) and emulsify again. Mix a small amount of crèmeux into the caramel and store in the freezer.</p>
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## MERINGUE

<p>100 g Aquafaba 45 g Glucose powder 30 g Cold inulin</p>	<p>Beat the aquafaba until stiff peaks form. Add in the glucose and inulin. Mix on a medium speed for 5 minutes so that all the dry ingredients are dissolved. Mix at high speed for 1 minute.</p>
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## AMATIKA MOUSSE

<p>130 g Water 40 g Mandarin juice 1,2 g Salt <b>200 g AMATIKA 46 %</b> 40 g Hazelnut paste 170 g Meringue</p>	<p>Put the water, mandarin juice and salt in a saucepan and cook to 115°F (45°C). Melt the Amatika and hazelnut paste to 115°F (45°C). Emulsify the liquid from the saucepan with the Amatika and hazelnut. Gradually mix the results into the meringue, stirring all the while. Use the mousse you have just made to fill two thirds of the Universo 90 mold and add in the caramel and crèmeux insert and a biscuit disk. Store in the freezer for 24 hours.</p>
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## CHOCOLATE GLAZE

<p>190 g Water <b>20 g Cacao powder</b> 50 g Glucose syrup 115 g Sugar 1 g Salt <b>190 g ANDOIA NOIRE 70 %</b> 9 g Liquid soy lecithin</p>	<p>Put the water, cocoa, glucose, sugar and salt in a saucepan. Cook until the mixture boils. Mix it into the chocolate and soy lecithin. Emulsify in a Turmix (food processor). Leave the glaze to cool to 100°F (38°C). Emulsify it gently so that no air bubbles form. Store in the refrigerator.</p>
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## TORRONCINO ALLE MANDORLE

<p>30 g Water 65 g Margarine 30 g Glucose syrup 80 g Sugar 1,5 g Pectin NH 1 g Salt <b>20 g Cocoa nibs (optional)</b> 100 g Almonds</p>	<p>Put the water, margarine and glucose syrup in a saucepan and warm it to 115°F (45°C). Mix the sugar, pectin and salt in a bowl. Pour them into a saucepan and stir until the pectin dissolves. Cook until the mixture boils. Pour in the nibs and almonds. Cook on a medium heat for 30 seconds. Pour out onto a non-stick mat. Leave to cool at room temperature for 1 hour. Bake at 355°F (180°C) until it is completely golden brown. Leave to cool for 1 minute at room temperature and cut into 3-4cm rings. Decorate each one.</p>
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## ASSEMBLY AND FINISHING

Use a 6cm cutter to cut the soft biscuit into pieces and store them in the freezer. Turn out the apricot crèmeux and hazelnut caramel insert and store them in freezer. Store the nougatine in a sealed container with a silica gel sachet to stop it absorbing any moisture before use. Put the mousse in a piping bag.

**Assembly:** Pour 45g of mousse in a Silikomart Universo 90 mold. Put the insert in the middle of the mousse, pressing down a little. Add on the soft biscuit while it is as cold as possible, pressing down firmly. Store in the freezer for 24 hours.

**Finishing:** Melt the glaze at 105°F (40°C) and emulsify it in a Turmix (food processor) to get rid of any air bubbles. Leave to cool a little to 97-100°F (36-38°F). Place the turned out frozen desserts on a cooling rack. Coat them with chocolate glaze.

Temper some Andoa Noire or Amatika chocolate and pour a small amount on a 4cm by 24cm strip of acetate. Leave it until it starts to set, then cut away the edges and slice diagonally. Roll it around a 7cm ring and leave to set. Decorate the dessert with a piece of chocolate and almond nougatine.

+ *The Chef's Word* +

### Why did you choose these tasty flavor combinations for Amatika 46%?

Amatika includes almonds and an absolutely delicious chocolate flavor, so it slips down very easily. I think you'd be able to combine it with almost all fruit or nut combinations.