

Monki





Chiharu Kaneko.

CHEF
LAND & MONKEYS

Makes 12 desserts.
Plant-Based Recipe.

CHOCOLATE MACARON

140g	YUMGO plant based egg white	Sift together the confectioner's sugar and almond flour, then mix with half the Yumgo egg white.
195g	Confectioner's sugar	Beat the remaining Yumgo egg white until stiff peaks form.
30g	Cocoa powder	Mix together the water and sugar, then whisk the resulting syrup as you heat it to 250°F (121°C).
110g	Almond flour	Incorporate the hot syrup into the beaten whites.
50g	Water	Leave to cool for 5 minutes.
195g	Sugar	Mix this preparation (split into 3 batches) with the sugar and almond flour.
		On a baking tray, pipe the dough into 9cm long, 1.1cm wide strips.
		Bake at 280°F (140°C) for approx. 15 minutes.

JASMINE TEA AND CHOCOLATE CREAM

390g	Oat milk	Heat the oat milk to 175°F (80°C) and add in the jasmine tea.
2g	Jasmine tea	Leave to infuse for 15 minutes.
20g	Cornstarch	Mix together the cornstarch and sugar, then add in the milk (with the jasmine tea leaves sifted out).
22g	Sugar	Cook the cornstarch and sugar until a glossy paste forms.
20g	YUMGO plant based egg yolk	Add in the chocolate and mix thoroughly.
218g	AMATIKA chocolate	Add the cold Yumgo egg yolk.
4g	Orange zest	Use the orange zests as decoration.

CRUNCHY CHOCOLATE BROWNIES (GLUTEN-FREE BROWNIE)

85g	NYANGBO Chocolate	Melt the chocolate and plant-based butter alternative and add in the sugar, flour, starch, cornstarch, salt and baking powder.
68g	Plant-based butter alternative	
38g	YUMGO plant based egg yolk	Heat the Yumgo yolk and water to 105°F (40°C) and add them in.
38g	Water	Bake at 320°F (160°C) for approx. 25 minutes.
75g	Sugar	
24g	Rice flour	
26g	Cornstarch	
10g	Potato starch	
1g	Baking powder	
1g	Salt	

CRISP

80g	Rice flour	Mix together the rice flour, cocoa powder and sugar.
10g	Cocoa powder	Add in the plant-based butter alternative.
55g	Sugar	Mix this preparation with the chocolate, oil and hazelnuts.
50g	Flora spread	Bake at 355°F (180°C) for approx. 45 minutes.
58g	NYANGBO Chocolate	
40g	Grape seed oil	
65g	Ground roasted hazelnuts	
3g	Salt	

ORANGE BLOSSOM WHIPPED GANACHE

295g	AMATIKA chocolate	Heat the plant-based cream alternative to 185°F (85°C), then mix it with the chocolate.
368g	Plant-based cream alternative	Once the mixture has cooled, add in the orange blossom.
10g	Orange blossom	

MONTAGE ET FINITION

Cut a rectangle of crispy chocolate brownie about 1cm wide and 9cm long.
 On each slice, apply a chocolate macaron half.
 Spread on some jasmine tea chocolate cream to a thickness of 1cm.
 Next, cover with orange blossom whipped ganache.
 Use a piping bag to pipe the rest of the ganache.
 Sprinkle the dessert with the crisp and orange zest.
 The Monki is ready to be enjoyed.

What do you love about this chocolate?

For me, Vegan Amatika chocolate is really well balanced - it's neither too bitter nor too sweet. I'm able to use it as a substitute for both milk and dark chocolate. I especially love its subtle almond flavor and the way its aromas and cocoa blend together.

+ The Chef's Word +