

# Millot and mandarin in love





### MANDARIN AND YUZU CREAM

60 g	Mandarin juice
4 g	Mandarin zest 1:1
60 g	Egg yolk
30 g	White granulated sugar
1 g	Gelatin powder
7.11 g	Water
43 g	Butter
11 g	Yuzu juice

In a container, mix the mandarin pulp, the zest, the yuzu juice, the egg yolks and the sugar and heat to 175°F (80°C), while stirring with a whisk.  
Remove from heat or microwave, and emulsify.  
Add the gelatin and the butter at 140°F (60°C), while mixing to a smooth cream.  
Store in the freezer at 0°F (-18°C).

### GUANAJA PASTRY CREAM

54 g	Whole Milk
7 g	Heavy cream 36%
1 g	Maldon salt
15 g	White granulated sugar
2 g	Dextrose
11 g	Egg yolk
2 g	Rice starch
2 g	Cornstarch
27 g	GUANAJA 70%
1 g	P125 Cœur de Guanaja

Bring the milk, cream and salt to a boil.  
In a separate container mix the sugars, starches and egg yolks.  
Cook as you would a pastry cream.  
Remove from heat and pour over the chocolates. Mix and strain.  
Store in the freezer at 0°F (-18°C).

### CRÈME ANGLAISE

49 g	Whole Milk
30 g	Heavy cream 36%
0.14 g	Vanilla pods
1 g	Maldon salt
17 g	Egg yolk
6 g	White granulated sugar

Bring the milk, cream, salt and vanilla to the boil.  
Stir in egg yolk and sugar and make a crème anglaise at 181°F (83°C)  
Strain and mix. Store in the freezer at 0°F (-18°C).

### MASCARPONE, HAZELNUT AND CHOCOLATE CREMEUX

31 g	JIVARA 40%
12 g	Hazelnut paste
21 g	Mascarpone
1 g	Animal-based gelatin powder
4 g	Water
52 g	Crème anglaise

Put the chocolate and the hazelnut paste in a mixing bowl. Pour in the warm crème anglaise and mix. Add the mascarpone and the animal-based gelatin powder, which has been thickened with water in a refrigerator and gradually liquefied.  
Leave to set for 12 hours at +39°F (4°C). Store in the freezer at 0°F (-18°C).

### SABLÉ BRETON COOKIE

2 g	Egg yolk
1 g	Maldon salt
4 g	White granulated sugar
4 g	Butter
5 g	Strong bread flour
1 g	Baking powder

Beat together the egg yolk, salt and sugar.  
Add the softened butter and finally fold in the flour, which has been sifted with the baking powder.  
Roll out to a width of 5mm and freeze.  
Bake at 311°F (155°C) for 20 minutes.  
Store at room temperature in dry conditions.

### CRUNCHY HAZELNUTS

6 g	Toasted hazelnuts
1 g	White granulated sugar
0.84 g	Water
SQ	Vanilla pods
SQ	Butter

Bring the water, sugar and vanilla to 248°F (120°C). Reheat the toasted hazelnuts.  
Add the warm hazelnuts to the sugar mixture, coat, then caramelize.  
Turn off the heat. Add the butter to prevent clumping then tip onto a marble worktop to cool.  
Place between two guitar sheets and break with a rolling pin. Sift to level off.  
Store at room temperature.

### HAZELNUT BRITTLE

10 g	JIVARA 40%
7 g	Crunchy almond and hazelnut praliné
8 g	Hazelnut paste
1 g	Melted butter
12 g	Crispy wheat flake cereal
15 g	Sablé Breton cookie
8 g	Crunchy hazelnuts

Melt the couverture and add the melted butter. Then add the praliné and the hazelnut paste. Lastly, add the crispy wheat flake cereal, the hazelnuts and the crunchy Sablé Breton cookie.  
Mix well and spread out on paper.  
Store in the freezer at 0°F (-18°C).

### MILLOT 74% & HAZELNUT MOUSSE

6 g	White granulated sugar
6 g	Hazelnut paste
136 g	Heavy cream 36%
102 g	Crème anglaise
110 g	MILLOT 74%

Mix the warm crème anglaise with the sugar and pour over the couverture and the hazelnut paste. Mix.  
Cool the base mixture to 82°F (28°C) before using.  
Lightly whip the cream and fine-tune the emulsion.  
Strain and chill rapidly. Store in the freezer at 0°F (-18°C).



### MILLOT 74% SPONGE CAKE

12 g	Egg yolk	:	Beat with a fine whisk in a planetary mixer until you get a foamy mixture.
6 g	White granulated sugar	:	Make a meringue by mixing the sugar and egg white then adding them to previous mixture.
1 g	Invert sugar	:	Sift the flour and cocoa twice with a fine sieve.
15 g	Fresh egg white	:	Make a ganache by combining the warm cream and the couverture. Use at 104°F (40°C).
4 g	White granulated sugar	:	Lighten the ganache with some meringue. Combine the two mixtures, adding the egg yolk mixture to the meringue, then add the sifted cocoa and flour. Finally add the lightened ganache.
1 g	Dehydrated egg white	:	Spread with a 5 mm spreader and bake for 7/8 minutes at 392°F (200°C) with the oven valve closed.
1 g	Cocoa Powder	:	Sprinkle with sugar when you take it out of the oven and chill rapidly.
3 g	Strong bread flour	:	Store in the freezer at 0°F (-18°C).
2 g	Cornstarch	:	
7 g	Heavy cream 36%	:	
7 g	MILLOT 74%	:	

### MANDARIN JELLY

32 g	Mandarin juice	:	Heat the mandarin juice with the sugar. Melt in the gelatin sheets which have been moistened in cold water and drained.
3 g	White granulated sugar	:	
1 g	Gelatin Powder	:	Put in a mold and store in the freezer at 0°F (-18°C).

### ASSEMBLY AND FINISHING

Create cylinders of Manjari 64% chocolate, using a 5 cm (2 inch) diameter tube and acetates.

Once set, turn them all out and shape them into 8 cm-long tubes. Then carefully close the tubes at one end, taking care that they are well sealed.

Stick each tube on to a piece of acetate, place on a turntable, then set to spin at maximum speed. With a piping bag, create stripes along the whole length of the tube. Put the tube in rotation mode and use a compressor to blow away as much chocolate as possible from the tube, to make the outer casing as thin as possible.

Once everything is firmly set, start to fill the tube in reverse order of the ingredients, as follows:

- mousse
- mandarin creme
- jelly
- mandarin creme
- cremeux
- nut brittle
- sponge

Decorate with a chocolate feather and a gold leaf.