

MUNTU



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“ *A very chocolatey dessert
with hints of lemon and
pecan nuts, offering a highly
nuanced tasting experience.* ”



MAKES 6 DESSERTS FOR 6 PEOPLE

EGG-BASED CRÈME ANGLAISE

588g Whole milk
252g Heavy cream 36%
168g Eggs
67g Sugar

1,075g Total weight

Mix the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures.

Heat the mixture to 183°F (84°C) and mix with an immersion blender to combine.

Use immediately or cool quickly in the refrigerator.

INTENSE KOMUNTU 80% CRÉMEUX

285g Egg-based crème anglaise for dark
chocolate crémeux
115g **KOMUNTU 80%**

400g Total weight

Heat the crème anglaise and mix with an immersion blender, then gradually combine with the partially melted chocolate while mixing with a spatula.

Mix straight away thoroughly using an immersion blender to make a perfect emulsion.

Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

LEMON MARMALADE

210g Menton lemon
45g Water
75g Sugar
2g Madagascar vanilla pod
110g 100% Femminello lemon purée

442g Total weight

Wash and cube the lemons. Add the water, sugar and vanilla.

Cook very slowly until the lemon's peel is tender.

Add the lemon purée and cook for a few minutes on a low heat.

Mix and set aside.

PECAN AND LEMON CRUNCHY PRALINÉ

180g Raw pecan nuts
20g Water
75g Sugar
2 pieces Scraped vanilla beans
2g Lemon zest

277g Total weight

Toast the pecan nuts for approx. 15 minutes at 300°F (150°C).

Cook the water and sugar at 245°F (118°C) and add the pecan nuts and scraped vanilla beans. Cook until caramelized.

Add the lemon zest and pour the mixture onto a silicone mat.

Leave to cool then blend until the mixture has a soft, crunchy texture.

RAW PECAN STREUSEL

125g Raw pecan nuts
100g European-style butter
100g Sugar
25g Egg whites
125g Wholemeal flour
3g Sel de Guérande salt

478g Total weight

Grind down the pecan nuts in a food processor, add them to the other ingredients and mix until you have a homogeneous dough.

KOMUNTU 80% GENOISE SPONGE

205g Eggs
70g Sugar
205g **KOMUNTU 80%**
55g Grape seed oil
115g Egg whites
70g Heavy cream 36%
1g Salt
90g All-purpose flour

811g Total weight

Whip the eggs and sugar until firm.

Melt the couverture and oil at 130°F (55°C).

Add the egg whites and the cold cream. Mix with an immersion blender to create an emulsion and make a ganache.

Use a spatula to gently fold the beaten eggs into the ganache, then add the sifted flour and salt.

KOMUNTU 80% PECAN CRISP

90g	Raw pecan nuts
370g	Raw pecan streusel
50g	KOMUNTU 80%
185g	Crunchy pecan and lemon praliné
4g	Fleur de sel
699g	Total weight

Toast the pecan nuts for approx. 25 minutes at 300°F (150°C).
Grind the cooked streusel into large pieces.
Melt the chocolate to approx. 105°F (40°C) then add the pecan praliné and fleur de sel and, finally, the streusel and chopped pecan nuts.
Use immediately.

CRÈME ANGLAISE

250g	Heavy cream 36%
250g	Whole milk
100g	Egg yolks
50g	Sugar
650g	Total weight

Bring the cream and milk to a boil and combine with the premixed egg yolk-sugar combination without overmixing.
Thicken the mixture at a temperature of 185°F (85°C), strain through muslin and use immediately.

KOMUNTU 80% CRÈME ANGLAISE MOUSSE

480g	Crème anglaise
450g	KOMUNTU 80%
720g	Heavy cream 36%
1,650g	Total weight

Heat and strain the crème anglaise, then gradually combine with the partially melted chocolate.
Immediately mix using an immersion blender to make a perfect emulsion.
Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse.
Once the mixture is smooth, check the temperature is at 115/120°F (45/50°C) and add the remaining frothy whipped cream.
Use straight away.

PECAN AND PRALINÉ DECORATIVE JELLY

200g	Whole milk
2g	Agar-agar
10g	Sugar
2g	Gelatin powder 220 Bloom
10g	Water for the gelatin
70g	Crunchy pecan and lemon praliné
294g	Total weight

Heat the milk in a saucepan.
At approx. 115°F (45°C), whisk in the agar-agar combined with the sugar, then bring to a boil.
Add the rehydrated gelatin.
Pour into the praliné and mix.
Leave to cool to approx. 140°F (60°C) before use.

ABSOLU CRISTAL NEUTRAL SPRAY MIX

180g	Absolu Cristal Neutral Glaze
18g	Mineral water
198g	Total weight

Bring the Absolu Cristal neutral glaze to a boil in water.
Immediately apply using a spray gun at approx. 175°F (80°C).

KOMUNTU 80% SPRAY MIX

60g	Cocoa butter
140g	KOMUNTU 80%
200g	Total weight

Melt all the ingredients together then spray at a temperature of 105/115°F (40/45°C).

KOMUNTU 80% ABSOLU SPRAY MIX GLAZE

745g	Absolu Cristal Neutral Glaze
75g	Mineral water
180g	KOMUNTU 80%
900g	Total weight

Bring the Absolu Cristal neutral glaze to a boil in water.
Add the chocolate and mix.
Immediately apply using a spray gun at approx. 175°F (80°C).

PREPARATION

Make the crèmeux, lemon marmalade, pecan praliné and streusel.

Make the sponge, pour it into a 38×27.5cm frame and bake for approx. 12 minutes at 355°F (180°C).

Make the crisp and spread it over the cold sponge. Store at 40°F (4°C).

Cut it into 22.5×3.5cm strips. Set aside for assembly.

ASSEMBLY

Place a 4.5cm tall strip of acetate in a 28×10cm frame that will serve as the main support for your dessert.

Create an original shape with the acetate by placing a 4.5cm ring between one of the longer sides of the frame and the acetate.

Make the chocolate mousse and pour about 150g into the frame. Place a strip of crisp-covered sponge vertically against the flat side of the assembly, placing the crunchy side firmly against the frame.

Using a spatula, push the mousse around the acetate so it is completely lined.

Using a piping bag without a nozzle, randomly arrange approx. 15g of lemon marmalade and 15g of crunchy praliné on the mousse, without going as far as the edge of the assembly. Then pipe on 50g of chocolate crèmeux and finish off by adding about 15g lemon marmalade and 15g of pecan praliné. Cover this assembly with approx. 150g of mousse, smooth its surface and freeze it.

Make the jelly and pour it out between two 2mm rulers on a silicone mat. When the jelly is cold, cut it into strips of approx. 35×3cm. Spray it with a thin layer of Absolu Cristal.

DECORATIONS

Spread some different types of pre-crystallized couverture chocolate onto strips of guitar paper. Before it has completely crystallized, cut the couverture into thin strips with a knife, then place these on rolls of different diameters so they take on a curved shape. Leave to set at 60°F (16°C).

Remove the dark strips from the mold and spray them with some Komuntu spray mix at low pressure to create a speckled effect.

Spread some pre-crystallized dark couverture chocolate between 2 transfer sheets and cut them into shapes matching the shape of the dessert. Leave to set at 60°F (16°C).

FINISHING

Spray the dessert with chocolate Absolu glaze and decorate it lengthwise with a praliné jelly strip. Finish off with the chocolate decorations.