



CATEGORY

Pâtisserie



OCCASION

Dessert, Easter, Mother's Day,
Summer



FINISHED PRODUCT

Cracker, Dessert, Gateaux

ORIENTAL

OVERVIEW

IF YOU'RE LOOKING FOR A DESSERT THAT MAKES YOU TRAVEL : THIS IS THE RIGHT CHOICE !

Do you crave for sun, sand, orange sunset, almond taste and oriental place to visit ? This is a dessert that will make you **travel** in a instant !

Our Chef was Inspired by the world and its eastern lands to create this “**Oriental**” dessert composed with :

Pistachio Biscuit | Oriental Filling | Dulce Mousse | Chocolate Coating | Neutral Glaze.

By [Chef David Redon](#) – Business partner [@kkobelgium](#)

INGREDIENTS

Group Pistachio Biscuit

Ingredient	KG
Flour	0.120
Icing sugar	0.300
Roasted pistachio powder	0.195
Almond Powder	0.320
Brown sugar	0.180
Egg white	0.470
Sea salt	0.003
Total Weight:	1.588

Group Oriental Filling

Ingredient	KG
Orange juice	0.070
Sugar	0.035
Gelatin mass (1/5)	0.024
La Pomme 10/10	0.500
Soft dried apricot	0.030
Soft dried dates	0.030
Orange Blossom extract	0.002
Total Weight:	0.691

Group Dulce Mousse

Ingredient	KG
Whole milk	0.100
Gelatin mass (1/5)	0.038
Dulce chocolate 30%	0.225
Whipped cream	0.500
Total Weight:	0.863

Group Chocolate Coating

Ingredient	KG
Cocoa butter	0.300
Dulce chocolate 30%	0.500
Diced roasted pistachio	0.030
Total Weight:	0.830

Group Glaze

Ingredient	KG
Crystal Glaze Neutral	0.500
Total Weight:	0.500

METHOD

PISTACHIO BISCUIT (FOR 1 PLATE 40X60 CM)

Blend in a food processor, **flour**, **icing sugar**, **almond powder** and **hazelnuts powder**. Whip **eggs white** firm with **salt** and **brown sugar**. Fold in powders and spread on 40x60 cm tray. Bake at 180°C in ventilated oven, close damper for 15 min approximately.

ORIENTAL FILLING

Warm up **orange juice with sugar**, mix with **gelatin**, and add on **fruit filling**, add rest of ingredients cut in small pieces and **orange blossom extract**. Pour in the round mold [Silikomart KIT TART RING 80](#) and Freeze.

DULCE MOUSSE

Warm up **milk** and **gelatin mass**, pour on **chocolate**. At 35°C fold in the whipped cream.

CHOCOLATE COATING

Melt **cocoa butter** and mix with **chocolate**. Use at around 35°C.

GLAZE

Use it at 35-40°C.

ASSEMBLING

Fill the mold [Silikomart UNIVERSO 90](#) with the **dulce mousse** and insert the **biscuit** in the middle, then freeze. once frozen, dip in the **dulce coating**. Glaze the **oriental filling** palet and dipose on top of the mousse.

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