

Crafted  
*Passion.*  
by Gérard Dubois



# THE ORCHARD

## Recipes

### Orange-Chocolate Sable Dough

90 g cake flour  
7 g cocoa powder  
55 g butter  
25 g almond powder  
25 g icing sugar  
10 g whole egg  
zest of 1 orange

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

### Orange Ganache

200 g whipping cream  
100 g orange juice  
300 g sugar  
150 g egg yolks  
600 g dark chocolate  
200 g butter  
zest of 3 oranges

Bring the cream, orange juice and orange zest to a boil. Add the sugar and egg yolks and mix well. Remove from the heat and fold in the dark chocolate. Finish by folding in the soft butter.

### Orange Crème Brûlée

360 g orange juice  
210 g sugar  
300 g egg yolks  
120 g custard powder  
15 g soaked gelatin leaves  
zest of 1 orange  
840 g whipping cream

Boil the orange juice and orange zest to 80°C and pour over the egg yolks, sugar and custard powder. Add the gelatin and mix until dissolved. Fold in the whipping cream. Use immediately.

### Decoration

Colorful variety of seasonal fruit.

