



Recipes

Sable Dough

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| 180 g | plain flour |
| 100 g | soft butter |
| 60 g | icing sugar |
| 20 g | almond powder |
| 15 g | whole eggs |
| | pinch of vanilla powder |
| | pinch of sea salt |

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

Orange Cointreau Mousse

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|-------|-----------------------|
| 135 g | white chocolate |
| 35 g | milk chocolate |
| 70 g | fresh orange juice |
| 35 g | egg yolks |
| 20 g | sugar |
| 3 g | soaked gelatin leaves |
| 110 g | Cointreau |
| 180 g | whipped cream |

Melt both chocolates together and keep warm. Whip the egg yolks and sugar until light in color. Warm the orange juice and add the gelatin leaves. Slowly add the orange juice, Cointreau and warm chocolate into the whipped egg yolks. Let it cool. Fold in the whipped cream.

Chocolate Croquantine

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|------|---------------|
| 30 g | milk |
| 75 g | butter |
| 30 g | glucose |
| 90 g | sugar |
| 90 g | almond powder |
| 10 g | cocoa powder |
| 3 g | pectin |

Boil the milk, butter and glucose. Mix the sugar with pectin and cocoa powder, merge into the sugar mixture. Add the almond powder and mix. Spread onto a silpat sheet and bake.

Decoration

Dried sliced oranges.

