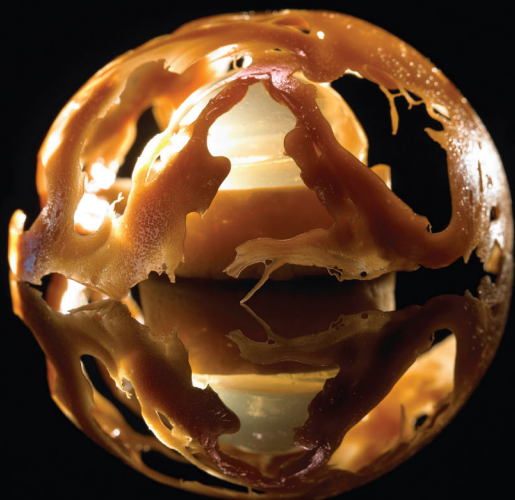


Crafted
Passion.
by Gérard Dubois



SILHOUETTE

Recipes

Sable Dough

180 g plain flour
100 g soft butter
60 g icing sugar
20 g almond powder
15 g whole egg
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 Mousse

100 g white chocolate
50 g fresh orange juice
25 g egg yolk
12 g sugar
2 g soaked gelatin leaves
120 g whipped cream
zest of 1 orange

Boil the orange juice and orange zest. Pour into the egg yolks and sugar. Add the soaked gelatine leaves. Pour over white chocolate and fold in the whipped cream.

Orange Ganache

50 g whipping cream
25 g orange juice
zest of 1 orange
75 g sugar
35 g egg yolks
150 g dark chocolate
50 g butter

Boil the cream, juice and orange zest. Add the sugar and egg yolks and mix well. Remove from heat and fold in the dark chocolate. Finish with the butter.

Caramel Decoration

150 g glucose
250 g fondant
150 g milk chocolate

Boil the glucose and fondant to 160°C, add the chocolate. Let it cool and break into small pieces. Place in a half sphere flexi pan and melt it in an oven until the shape is formed. Remove from the oven and allow to cool.

