

Ilenia Zini

CHOCO CUBE®
CULTURE · COMPETENCE · CREATIVITY

Ajò



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PREPARATIONS AND INGREDIENTS

Dessert

HOT MEXICAN DARK CHOCOLATE FOAM

- 300 g Messico Dark Chocolate 68%
Single-Origin Agostoni Code 6815
- 30 g Sugar
- 80 g Egg whites
- 170 g Fat cream

LIQUORICE MERINGUE

- 150 g Egg whites
- 300 g Sugar
- to taste Liquorice powder

COCOA GROUND

- 200 g Hazelnut powder
- 160 g Biscuit flour
- 40 g Dark Cocoa powder 22/24
Icam Professional Code 4240
- 200 g Butter
- 200 g Brown sugar

PROCEDURE AND ASSEMBLY

HOT MEXICAN DARK CHOCOLATE FOAM

Heat the cream with the sugar, then pour onto the dark chocolate. Add the egg whites and mix well. Filter the mixture and add to the siphon with two charges of gas, keeping the temperature constant at 60°C.

LIQUORICE MERINGUE

Whip the egg whites with the sugar in the stand mixer. Spread out thinly onto some sheets of silpat, sprinkle evenly with liquorice powder and leave to dry out in the oven overnight at a temperature of 60°C. Keep in containers hermetically sealed with silicon salt.

COCOA GROUND

Use the flat beater in the stand mixer to amalgamate the ingredients. Use cling film to roll into a cylinder shape and chill at a temperature of below zero. Grate onto a sheet of baking paper and cook from frozen and a temperature of 160° for 15/20m.

ASSEMBLY

Use a circle-shaped pastry cutter to place a layer of cocoa ground onto the bottom of the plate. With a sac à poche, decorate with three cones of the black garlic cream. Use the siphon to cream the cloud of chocolate foam, cover the sides and the top with the sheets of liquorice meringue. Finish off with some Nasturtium sprouts.

PRODUCT SELECTIONS



Messico Dark Chocolate 68% Single-Origin Agostoni

Prominent bitterness and pronounced astringency. Hints of yellow, smokiness and tobacco; prominent roasting. Pleasant and harmonious cocoa flavour, with a well-balanced bitterness and astringency. A delicate acidity brings out the hints of yellow and fresh fruit, balanced by notes of tobacco and smokiness. The aroma of spices emerges towards the end.



Dark Cocoa powder 22/24 Icam Professional

Pure flavour of intense cocoa.
Very dark red brown colour.