

Ilenia Zini

CHOCO CUBE®
CULTURE · COMPETENCE · CREATIVITY

Aury



Aury

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

SINCE 1946
ICAM
PROFESSIONAL

PREPARATIONS AND INGREDIENTS

Little jar

AURUM CHOCOLATE AND COFFEE CREMOSO

- 200 g Milk
- 12 g Glucose
- 3 g Gelatine in powder
- 15 g Water
- 300 g **Vanini Aurum White Chocolate with
caramel Icam Professional Code 8288**
- 5 g Instant coffee
- 400 g Fat cream

COCOA BISCUIT

- 300 g Yolks
- 200 g Sugar
- 325 g Egg whites
- 125 g Sugar
- 65 g Biscuit flour
- 65 g Starch
- 65 g **Dark Cocoa powder 22/24
Icam Professional Code 4240**
- 130 g Butter

APRICOT GELÉE

- 250 g Apricot puree
- 5 g Lemon juice
- 60 g Caster sugar
- 4 g Gelatine
- 30 g Water

VACCUM-SEALED APRICOTS

- 100 g Syrup 2:1
- 200 g Apricots

SUGARED PEANUTS

- 100 g Water
- 300 g Caster sugar
- 600 g Salted peanuts

PROCEDURE AND ASSEMBLY

AURUM CHOCOLATE AND COFFEE CREMOSO

Bring the milk, coffee and glucose to the boil. Add the gelatine and filter the result directly onto the chocolate. Mix well until it becomes elastic and shiny, then drizzle in the cream whilst continuing to mix. Cover with cling-film and leave to set overnight in the fridge. The following day, whisk with the flat beater in the standing mixer and decorate using a sac à poche.

COCOA BISCUIT

Whisk separately the yolks and sugar, and the egg whites and sugar. Combine them, alternating with the sieved powders. Mix a small part of the melted butter and combine. Spread onto a sheet of baking paper and bake at a temperature of 170°C for 12 minutes.

APRICOT GELÉE

Heat the apricot puree with the sugar. Add the rehydrated gelatine and pour into the mould.

VACCUUM-SEALED APRICOTS

Prepare the basic 2:1 syrup with two parts of sugar and one part water, then leave to cool. Clean the apricots, cut them in half, and remove the stone. Divide between the vacuum-sealed bags with the syrup and vanilla. Seal and steam at a temperature of 55°C for 30 minutes, before cooling in iced water and steaming at 84°C for a further 15 / 20 minutes, depending on the size and ripeness of the fruit. Cool and store in the fridge.

SUGARED PEANUTS

Put the water and caster sugar into a small saucepan and heat to 118°C. Add the dried fruit heated to 60/70°C, stir over the heat until the sugar becomes white (sandy). Spread over a sheet of baking paper and leave to cool at room temperature. Once cool, store in a hermetically sealed container away from any humidity.

ASSEMBLY

Pour the apricot gelée onto the bottom of the container and leave to set in the fridge. Use a pastry bag to decorate with the caramel and coffee cremoso. Place the cocoa biscuit disk into position and then add another layer of cremoso. When serving, top the dessert off with apricots, sugared peanuts and Nasturtium sprouts.

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PRODUCT SELECTIONS



Vanini Aurum White Chocolate with caramel Icam Professional

Intense flavour of caramel and cream, without covering the hint of milk. Distinct and pleasant sweetness, combined with a note of salty. The result is a delicious chocolate with a great character.



Dark Cocoa powder 22/24 Icam Professional

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