

Ilenia Zini

CHOCO CUBE®
CULTURE · COMPETENCE · CREATIVITY

Choco Green



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AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

SINCE 1946
ICAM
PROFESSIONAL

PREPARATIONS AND INGREDIENTS

Single-Portion

MADAGASCAR MILK CREMOSO

- 80 g Milk
- 5 g Glucose
- 2 g Gelatine in powder
- 2 g Water
- 2 g Fleur de sel
- 250 g **Madagascar Milk Chocolate 40%**
Single-Origin Agostoni Code 8401
- 320 g Fat cream

SIPHONED CHOCOLATE SPONGE

- 150 g **Moreska Cream**
Icam Professional Code 7559
- 240 g Eggs
- 80 g Egg whites
- 40 g Caster sugar
- 70 g Biscuit Flour
- 2 g Salt

CANDIED PEA AND MINT CREAM

- 1000 g Peas
- 500 g Water
- 500 g Sugar
- 15 g Mint leaves

PEA CHIPS

- 300 g Pea scraps (fibre)
- 200 g Water
- 250 g Pea scraps
- 12 g Corn-starch

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

MADAGASCAR MILK CREMOSO

Bring the milk, glucose and salt to the boil. Add the rehydrated gelatine and pour onto the chocolate whilst stirring, creating an elastic and shiny texture. Add the liquid cream and mix again for a few minutes. Pour directly into the mould and chill at a temperature below zero.

Mould: Silikomart Kit Tarte ring rectangular 120x35 mm - SKU: 25.276.87.0065.

SIPHONED CHOCOLATE SPONGE

Mix all the ingredients together, filter, load the siphon with two loads of gas and leave to rest in the fridge for at least two hours. Siphon the product into the paper cups as needed and cook in the microwave on full power for 30-40 seconds at the most. **Storage:** Once cooked and crumbled, they can be kept chilled in the fridge. Alternatively, dry them out in the oven and use them as a crunchy component.

CANDIED PEA AND MINT CREAM

Bring the water and sugar syrup to the boil, add the peas, and leave to cook for another five minutes. Blend the peas with their cooking water until obtaining a smooth and full-bodied texture. Finally, add the fresh mint leaves and blend. Strain the cream and keep in vacuum-sealed bags. The scraps should be kept to make crunchy chips for decoration.

PEA CHIPS

Use the Thermomix to break down the fibre and blend the scraps of the cream with the water. Strain once more and reweight the mixture. Put the pea scraps and corn-starch into a small saucepan and cook well, stirring constantly. Spread the mixture onto sheets of very thin silpat and bake in the oven overnight at a temperature of 65°C. Keep in hermetically sealed containers 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 long and thin plate with borders. Sprinkle the cocoa ground onto the bottom, and then pour over the chocolate cremoso. Decorate the surface of the chocolate sponge by alternating the cream, chips, and powdered peas. Finish off with pea sprouts.

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PRODUCT SELECTIONS



Madagascar Milk Chocolate 40% Single-Origin Agostoni

Pleasant notes of yellow fruit, hazelnut finish for a soft and pleasant taste on the palate.



Moreska Cream Icam Professional

Strong cocoa flavour, the presence of 14% hazelnut paste softens and rounds the aromatic profile. Notes of vanilla. Very Dark Chocolate colour. Homogeneous structure. Chocolate at positive temperature (in showcase) it always maintains the aesthetic yield. Perfect for flavouring, excellent as glazing profiterole, cakes and small pastry - use at 35°C for better fluidity. For pralines as filling to be used alone or added with chocolate (approximately 35%) to give it more structure. Perfect in addition of inclusions.



Dark Cocoa powder 22/24 Icam Professional

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