

**Peach Breeze - Single serving**



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### PREPARATIONS AND INGREDIENTS

Makes: 15 single servings

#### BAVARESE CON CIOCCOLATO AL CARMELLO

206,6	g	Milk
82,6	g	Pasteurised egg yolks
41,3	g	Castor sugar
206,6	g	<b>Caramel Milk Chocolate</b> <b>Icam Professional Code 8269</b>
8,3	g	Animal gelatine 180 bloom
41,3	g	Water
413,2	g	Cream 35% M.G.

#### CHOCOLATE BISCUIT

240	g	Almond flour (powder)
480	g	Icing Sugar
160	g	Weak flour 160/180W
430	g	Pasteurised egg whites
260	g	<b>Bittra Dark Chocolate 60%</b> <b>Icam Professional Code 8312</b>
40	g	Inverted sugar
400	g	Butter 82% M.G.
2	g	Sea salt

#### HONEY, MINT AND PEACH MIXTURE

300	g	Peach pulp
10	g	Lemon juice
175	g	Peach pieces
1	g	Mint leaves
20	g	Honey
6,5	g	Pectin 325 NH 95
20	g	Castor sugar
7,5	g	Animal gelatine 180 bloom (fast)
37,5	g	Water

#### WHITE CHOCOLATE SHINY GLAZE

225	g	Water
450	g	Castor sugar
450	g	Glucose syrup 60DE
300	g	Sugared condensed milk
450	g	<b>Vanini White Chocolate</b> <b>Icam Professional Code 8373</b>
35	g	Animal gelatine 180 bloom
175	g	Water
to taste		Red food colorant
to taste		Yellow food colorant

## PROCEDURE AND ASSEMBLY

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### CARAMEL CHOCOLATE BAVAROISE

Boil the milk and pour it over the yolks beaten with the sugar. Place over the heat and bring up to a temperature of 83/85°C. Add the rehydrated gelatine before the chocolate. Mix. Cool below 35°C and carefully combine the semi-whipped cream.

### CHOCOLATE BISCUIT

Pour all the powders into the stand mixer. Add the egg yolks and chocolate melted at 45°C into the cutter, then the inverted sugar and finally the butter melted at 45/50°C. Pour onto a silicon mat or sheet of baking paper and bake at a temperature of 170°C for around 18/20 minutes.

### HONEY, MINT AND PEACH MIXTURE

Gently heat the pulp, lemon juice, pieces of peach, mint, and honey. Mix the pectin and sugar, then add. Bring to the boil. When the fruit has softened, turn off the heat and add the rehydrated gelatine. Pour into the spherical silicon moulds and chill at a temperature below zero. This will be the insert for the peach breeze dessert.

### WHITE CHOCOLATE SHINY GLAZE

Heat the water, castor sugar and glucose to a temperature of 104°C. Pour over the condensed milk, the rehydrated gelatine and the white chocolate. To obtain a pastel peach colour, you can add a touch of red and yellow colorants. Finally, mix and chill for 12 hours in the fridge, then pour over the desserts.

### ASSEMBLY

Prepare the honey, mint and peach mixture, and then pour into the moulds. Pour in a part of the Caramel Milk Chocolate bavaoise and place the chilled insert at the centre. Finish off with a part of the caramel bavaoise and seal with some chocolate biscuit. Chill, turn out the moulds and glaze.

Store at a temperature of between - 18° and + 4°C.  
Serve at a temperature of +4°C.

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### PRODUCT SELECTIONS



#### Caramel Milk Chocolate Icām Professional

Intense toffee flavour: hints of brown caramel, cream and fresh milk, milk chocolate notes and a delicate final salty hint to clean the mouth. The overall result is one of great character and delicacy. Toffee-coloured.



#### Bittra Dark Chocolate 60% Icām Professional

A unique balance between cocoa paste and cocoa butter provides a full body and a strong character, with a distinct, lingering taste of cocoa.



#### Vanini White Chocolate Icām Professional

Intense flavour and well-balanced sweetness. A characteristic cleanliness to palate, typical of ICAM cocoa butter, combined with an intense aroma of milk and vanilla.

### RECIPE PLAN

