GUANAJA CHOCOLATE MOUSSE WITH YUZU CURD AND PEAR CHOCOLATE GANACHE

☆☆☆☆☆   0 made it | 0 reviews

Noor Zahariah A. Rahim

Mohd Tusnim bin Mansor

Get a taste of the famous Hilton hospitality at the Hilton Kuala Lumpur. Represented by Mohd Tusnim bin Mansor & Noor Zahariah A. Rahim.

- Sub Category Name
    Combo
    Desserts

- Recipe Source Name
    Real High Tea 2014/15 Volume 1

Ingredients

GUANAJA CHOCOLATE MOUSSE WITH YUZU CURD AND PEAR CHOCOLATE GANACHE
Yuzu Curd

- 28g yuzu purée
- 122g mango purée
- 45g egg yolk
- 45g white sugar
- 55g butter
- 4g gelatin
- 12ml water

Guanaja Chocolate Mousse

- 102ml fresh milk
- 102ml cream
- 20g white sugar
- 42 egg yolks
- 260g Guanaja chocolate
- 350ml cream
- 25g gelatin
- 75ml water

Pear Chocolate Ganache

- 127ml milk
- 25g pear purée
- 150g Jivara chocolate
- 85g Guanaja chocolate
- 12.5g snow powder

Sable Base

- 350g butter
- 625g icing sugar
- 4 egg yolks
- 1 whole egg
- 500g cake flour

Methods and Directions

GUANAJA CHOCOLATE MOUSSE WITH YUZU CURD AND PEAR CHOCOLATE GANACHE
Yuzu Curd

- Double boil the ingredients, except water, butter and gelatin, until thick.
- Remove the ingredients and rest until 45 deg. C.
- Add butter and melted gelatin and mix well together.
- Use the hand blender to smooth the mixture.

Guanaja Chocolate Mousse

- Boil milk and cream.
- Mix well with egg yolk and white sugar.
- After cream and milk have reached a boil, pour in egg yolk and sugar mix.
- Melt the chocolate (double boil). Make sure water is not boiling.
- The purpose is to maintain the quality of the chocolate.

- Whip the cream till smooth and melt the gelatin.
- Mix all three ingredients together.

Pear Chocolate Ganache

- Mix all the ingredients together with chocolate.
- Add snow powder and melted gelatin. Mix till smooth.

Sable Base

- Beat the butter and sugar; mix well.
- Add egg and egg yolk.
- Lastly add the flour and mix all together.