



## DULCEY AND EXOTIC MARMALADE PANNACOTTA

Serves 20

### DULCEY PANNACOTTA

250 g milk  
25 g glucose  
5 g leaf gelatin  
425 g DULCEY CHOCOLATE 32%  
500 g whipping cream 35%

Melt the chocolate at 40°C and add the glucose.  
Bring the milk to a boil. Add the soaked and drained gelatin. Strain.  
Gradually pour onto the melted chocolate to obtain a glossy and elastic texture.  
Add this to the cold cream.  
Process for a few seconds. Leave to set in the refrigerator.

### ALMOND STREUZEL

50 g soft brown sugar  
50 g all-purpose flour  
50 g almonds flour  
50 g dry butter 84% fat

Cut the butter into small cubes. Sift together the dry ingredients. Add the butter and process in a freestanding mixer with a paddle attachment.  
The mixture will form large crumbs before coming together into a dough.  
Stop processing and put the dough in the refrigerator for a minimum of 30 minutes.  
Pass the dough through a 4mm screen or a candissoire rack to obtain even-sized pieces.  
Keep in the refrigerator or freezer until ready to cook.  
Bake at 150-160°C with the damper open until golden brown.  
When the streuzel is cold, spray with a chocolate spray gun mix to protect from humidity.

## **MANGO BANANA MARMALADE**

140 g mango pulp  
375 g fresh mango  
50 g banana pulp  
40 g soft brown sugar

Cut the mango into 1.5cm dice.  
Bring the mango and banana pulps to a boil with the sugar.  
Add the diced fresh mango and set aside in the refrigerator.

## **ASSEMBLY AND FINISHING**

Chocolate decoration :

Spread some tempered Dulcey chocolate between two silicone sheets and cut into 1.5 x 10cm rectangles with an extendable wheeled cutter.

Pipe 30g Mango Banana Marmalade into each verrine and set aside in the freezer for five minutes to freeze the surface of the marmalade. Immediately pour the tempered pannacotta into the glass and set aside in the refrigerator in the fridge.

When ready to serve, add 10g of Almond Streuzel crumbs and a couple of Dulcey chocolate decorations.