



# Crown of Gems' signature log

For 2 crowns 23 cm in diameter

Baking time: 40 min

Preparation time: 8 h

## GLUTEN-FREE HAZELNUT SAND

81 g butter

78 g icing sugar

20 g potato starch

78 g maize starch

47g raw roasted hazelnut powder

## HAZELNUT CRISP

63 g Santo Domingo couverture (Cacao Barry)

49 g hazelnut praline

210 g baked gluten-free hazelnut shortbread

1.5 g crushed fleur de sel

50 g tevellantine

41 g crushed roasted blanched hazelnuts

## CHOCOLATE GANACHE

81g cream 35% fat

4.4 g glucose DE40

60 g Guanaja heart (Valrhona)

14 g grape seed oil

## FLOURLESS CHOCOLATE BISCUIT

92 g almond paste 70

2.3 g salt

147 g egg yolks

213 g egg whites

47 g caster sugar

2 g dried egg whites

48 g Santo Domingo couverture

70% (Barry cocoa)

103 g butter

36 g mandarin confit (Andros)

33 g cocoa powder

## LIME LEAF INFUSION WITH VANILLA AND LEMON

7 g lime leaves

500g Elle & Vire Excellence 35% MF cream

3 g fresh organic lemon zest

½ vanilla pod

### **CITRUS COMPOTE**

73 g pear purée (Ponthier)  
83 g mandarin puree (Ponthier)  
64 g bergamot purée (Ponthier)  
73 g mandarin confit (Andros)  
73 g crushed Corsican clementine (Ponthier)  
73 g crushed Menton lemon (Ponthier)  
18 g caster sugar  
6 g pectin 325 NH 95  
1 g xanthan  
2 drops of mandarin essential oil

### **SOFT CREAM INFUSED WITH LIME LEAF, VANILLA AND LEMON**

35 g caster sugar  
1.7 g pectin 325 NH 95  
350 g infusion of vanilla lime leaf and yellow lemon

### **CHOCOLATE MOUSSE INFUSED WITH LIME LEAF**

68 g whole milk  
45 g vanilla lime leaf and lemon infusion  
23 g cream 35% fat  
68 g egg yolks  
11.3 g gelatine mass  
141 g Santo Domingo couverture (Cacao Barry)  
38 g 35% MF cream  
77 g lime leaf, vanilla and lemon infusion  
84 g cold meringue

### **COLD MERINGUE**

77 g egg whites  
55 g glucose

### **DARK CHOCOLATE MIRROR GLAZE**

130 g water  
312.5 g caster sugar  
230 g cream 35% fat  
115 g glucose  
85 g cocoa powder  
32.5 g Trimoline  
85 g gelatine mass

## **RECIPE**

Gluten-free hazelnut shortbread

Cream the butter with the icing sugar. Add the powders. Mix until you obtain a smooth dough. Cool to 4°C and then sieve. Bake for 25 minutes at 150°C on a Silpain sheet.

### **Hazelnut crisp**

Melt the couverture and mix with the praline. Crush the cooked shortbread with a rolling pin. Add the fleur de sel, feuillantine and crushed hazelnuts. Mix gently with the praline and chocolate, without crushing. Roll out into a chablon 20 cm in diameter and 5 mm thick.

### **Chocolate ganache**

Heat the cream with the glucose.

Pour over the Guanaja in 3 batches and create an emulsion with the oil.

Mix well. Spread the crisp over the Guanaja to a thickness of 3 mm. Frozen.

Add the center of a 12.5 cm disc.

Set aside for assembly.

### **Flourless chocolate biscuit**

Using a food processor, blend the almond paste with the salt. Gradually whisk in the egg yolks. Allow the mixture to warm slightly in the Robot-Coupe, then beat in the bowl of the mixer fitted with the whisk attachment.

Whisk the egg whites with the caster sugar and egg whites until stiff.

Melt the chocolate and butter together at 45°C. Add the mandarin confit. Gently and gradually fold the egg whites into the marzipan and egg mixture. Add the butter, chocolate and candied mandarin mixture, making an emulsion beforehand. Finish the mixture with the sifted cocoa powder. Spread out in a 36 x 38 cm stainless steel frame on a baking tray and a Silpat sheet. Bake in a fan-assisted oven at 180°C for 13 minutes.

Cut into 20 cm rings and place in the center of a 12.5 cm circle.

### **Citrus compote**

Heat the fruit purée, crushed fruit and confit together to 45°C. Pour in the caster sugar, pectin and xanthan mixture. Bring to the boil at 31°Brix. Cool to 4°C. Smooth and add the mandarin essential oil.

### **Lime leaf, vanilla and lemon infusion**

Crush the lime leaves by hand.

Put them in the cream and blend coarsely.

Pour the lemon zest over the cream. Add the vanilla pod, split and scraped. Add the absorbent wipes from the lime leaves.

Leave to infuse for 24 hours.

Strain.

### **Vanilla lime leaf and lemon infused soft cream**

Mix the caster sugar and pectin. Pour into the hot infusion and blend with an immersion blender. Boil for 2 minutes. Blend until smooth. Pour 170 g into each insert mold and freeze.

## **Chocolate mousse infused with lime leaf**

Cook a custard at 82°C with the milk, 45 g infusion, 23 g cream and egg yolks. Add the gelatine mass and pour over the chocolate. Blend to create the emulsion. Whip the 38 g cream and 77 g infusion until frothy. Make the cold meringue. Fold the frothy cream into the ganache, tempered to 39°C. Finish with the cold meringue. Use immediately.

## **Cold meringue**

Heat the mixture in a bain-marie to 40°C. Beat with a mixer at medium speed.

## **Dark chocolate mirror icing**

Cook the water and sugar to 120°C. Heat the cream and glucose. Dissolve the sugar in the cream. Add the cocoa powder and bring to the boil. Add the Trimoline and gelatine mass. Leave to stand overnight. Use at 30°C.

## **Assembling the insert**

Pour the soft cream infused with vanilla lime leaf and lemon into the insert molds.

Cover with the molds.

Spread 118 g of citrus compote on top. Place the chocolate biscuit ring on top.

Freeze.

Unmold the inserts. Place 100 g of the citrus compote in the insert mold and place the insert on top, pushing the compote upwards.

Freeze.

## **Assembling the entremets**

Pour the chocolate mousse into the crown molds. Place the insert on top.

Close with the ring of crisp and the ganache. Frost.

## **Finishing the crowns**

Frost the crowns with the chocolate icing at 30 °C. Place on cardboard and place the chocolate composition on the side.

## **The chocolate decorations**

- To make the foliage and gem shapes: spread dark and milk chocolate to a thickness of 3 mm. Cut out the different shapes using a water jet cutting machine or cookie cutters. Assemble them and then spray.

- For the chocolate leaves: dip frozen metal pads in chocolate at 40°C and remove from the mold straight away.