

RECIPE BY THÉO DUCHEMIN

Pear, Deltora & Mucicao Dessert

Recipe in 8 steps

CHOCOLATERIE DE L'OPÉRA

1 Pear Confit

Pear purée	1000g	62.1 %	Heat the pear purée and lemon juice. At 50°C, add the sugar and NH pectin mixture while whisking.
Pear brunoise	500g	31.0 %	
Sugar	66g	4.0 %	Bring the mixture to a boil.
NH pectin	10g	0.6 %	Then pour into molds.
Lemon juice	34g	2.1 %	
Total	1610g	100%	

2 Mucicao Gel

MUCICAO	200g	53.7 %	Heat the Mucicao and water. At 40°C, add the agar while whisking.
Water	150g	40.3 %	
Agar	2g	0.5 %	Bring the mixture to a boil, then add the gelatin mass.
Gelatin mass	20g	5.3 %	
Total	372g	100%	

3 Chocolate Sauce

Milk	300g	48.0 %	Heat the milk and cream, then pour over the chocolate.
Cream 35%	125g	20.0 %	
Dark chocolate DELTORA 70%	150g	24.0 %	
Milk chocolate	50g	8.0 %	
Total	625g	100%	

4 Cocoa Nibs Siphon

Mlik	990g	30.9 %	Infuse the milk with the cocoa nibs for 15 minutes, then strain.
NOT CALIBRATED COCOA NIBS	150g	4.6 %	
Infused milk	825g	25.8 %	Add the cream and prepare a custard (crème anglaise) with the remaining ingredients.
Cream 35%	675g	21.1 %	
Egg yolks	270g	8.4 %	Once the custard is ready, add the gelatin mass.
Sugar	150g	4.6 %	
Brown sugar	60g	1.8 %	
Gelatin mass	75g	2.3 %	
Total	3195g	100%	

5 Pear Sorbet

Water	150g	11.0 %
Pear purée	1000g	73.8 %
Sugar	50g	3.6 %
Honey	50g	3.6 %
Glucose powder	80g	5.9 %
Pear liquor	20g	1.4 %
Stab 2000	4g	0.2 %
Total	1354g	100%

Heat the water, pear purée, honey and pear liqueur.

Add the mixture of glucose powder, sugar and Stab 2000.

Bring to a boil, then allow to mature for 4 hours.

Freeze and pacotize.

Shape into rolls.

6 Cocoa Nibs Opaline

Sugar	1000g	30.3 %
Fondant	1000g	30.3 %
Glucose	1000g	30.3 %
Blended Cocoa nibs	300g	9.0 %
Total	3300g	100%

Heat the first three ingredients.

Once the caramel reaches the correct temperature and desired colour, add the blended cocoa nibs.

Allow to cool, then blend.

Dust onto a Silpat and cut out using a ring cutter.

Bake for 3 minutes at 170°C, then shape immediately.

7 Chocolate Crémeux

Milk	500g	24.5 %
Cream	500g	24.5 %
Egg yolks	160g	7.8 %
Sugar	160g	7.8 %
Dark chocolate DELTORA 70%	720g	35.2 %
Total	2040g	100%

Prepare a custard (crème anglaise) with the first four ingredients, then pour over the chocolate.

Pour into sphere molds.

8 Cocoa Feuilletage

Flour	2134g	43.1 %
COCOA POWDER 22/24%	240g	4.8 %
Milk	1068g	21.5 %
Butter	236g	4.7 %
Sugar	236g	4.7 %
Honey	36g	0.7 %
Lamination butter	1000g	20.2 %
Total	4950g	100%

Prepare a dough (détrempe) with all the ingredients except the tourage butter.

Once the dough is finished, roll it out to 40 × 60 cm.

Freeze overnight, then begin the lamination process. Perform 5 single turns.