



RECIPE BY BENOIT CHARVET

# Quebrada Pitti

Recipe in 9 steps



## 1 Chocolate Shortbread

Chestnut flour	170g	22.5 %	Beat the sugar and butter together in the machine.
Maïzena	135g	17.9 %	Add the dry ingredients and eggs.
COCOA POWDER 22/24%	35g	4.6 %	Spread to 2mm thick.
Butter 84% fat	170g	22.5 %	Line a tray.
Demerara sugar	130g	17.2 %	Bake at 165°C for 15 minutes.
Eggs	70g	9.2 %	
Ground almonds	40g	5.3 %	
Salt	3g	0.3 %	
Total	753g	100%	

## 2 Deltora Biscuit

Eggs	200g	16.7 %	Mix the eggs, sugar, ground hazelnuts, flour, cocoa and baking powder in the machine on the 2nd speed.
Sugar	150g	12.5 %	
Ground almonds	500g	41.9 %	Heat the cream. Pour over the chocolate.
Chestnuts	100g	8.3 %	Add the melted butter.
Cocoa	15g	1.2 %	Pour over the first mixture.
Baking powder	6g	0.5 %	Spread to 4mm thick.
Cream	98g	8.2 %	Bake at 210°C 100% humidity for 3 minutes, turn then 2 minutes with fan 4.
Dark chocolate DELTORA 70%	62g	5.2 %	
Butter	61g	5.1 %	
Total	1192g	100%	

## 3 Biscuit Syrup

Water	1000g	64.9 %	Bring the water, sugar and cocoa to the boil.
Cocoa	40g	2.5 %	Soak the biscuit using the brush.
Sugar	500g	32.4 %	
Total	1540g	100%	

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## Deltora Mousse

Dark chocolate DELTORA 70%	116g	24.2 %	Whip the cream Boil the syrup to 30°C.
Whipped cream	268g	55.9 %	Pour the mixture over the egg yolks and whisk.
Egg yolks	35g	7.3 %	Heat the chocolate to 50°C.
30° syrup	60g	12.5 %	Add the chocolate to the warm sabayon.
Total	479g	100%	Fold in the whipped cream.
			Mould.

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## Deltora Hyssop Cream

Cream	590g	27.4 %	Infuse the mint and hyssop in the hot milk and cream for 2h.
Milk	590g	27.4 %	
Egg yolks	236g	10.9 %	Make a crème anglaise (milk, cream, egg yolk, sugar) at 83°C.
Sugar	78g	3.6 %	Pour over the chocolate and cocoa paste.
PURE COCOA PASTE MADAGASCAR	31g	1.4 %	Blend without adding air.
Dark chocolate DELTORA 70%	567g	26.3 %	
Mint	30g	1.3 %	
Hyssop	30g	1.3 %	
Total	2152g	100%	

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## Cocoa Nib Cream

Cream	1000g	25.0 %	Roast the cocoa nibs and infuse them in the hot cream.
Egg yolks	2540g	63.5 %	Pass through a sieve.
Sugar	158g	3.9 %	Infuse for 2h and pass through a sieve.
4 sheets of gelatine	0g	0.0 %	Boil the cream with the vanilla pods.
4 vanilla pods	0g	0.0 %	Combine the egg yolks with the sugar.
COCOA NIBS VENEZUELA	300g	7.5 %	Pass the cream through a conical sieve onto the egg yolks.
Total	3998g	100%	Heat to 83°C.
			Add the gelatine.
			Pour out and store.

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## Mint and Hyssop Chantilly

Cream	750g	88.2 %	Heat the cream and vanilla.
Sugar	70g	8.2 %	Add the mint and hyssop.
3 vanilla pods	0g	0.0 %	Infuse for 2H.
Mint	15g	1.7 %	Mix the cream and icing sugar.
Hyssop	15g	1.7 %	Leave to rest for 24h.
Total	850g	100%	Beat.
			Pipe into the green chocolate tube

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## Chocolate Gaze

Sugar	210g	34.4 %	Bring the cream to the boil.
Water	75g	12.2 %	Add the cocoa powder.
Cocoa	70g	11.4 %	Heat the syrup to 103°C.
Cream	145g	23.7 %	Pour the syrup over the cream.
Gelatine	10g	1.6 %	Add the gelatine rehydrated with 50g of water.
Water	50g	8.1 %	Add the grape seed oil.
Grape seed oil	50g	8.1 %	
Total	610g	100%	

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## Mint and Hyssop Confit

Water	900g	72.4 %	Heat the water and sugar.
Mint water	100g	8.0 %	Add the mint and hyssop.
Sugar	100g	8.0 %	Leave to infuse for 2h.
Pectin NH	22g	1.7 %	Blend and pass through a sieve.
Mint	60g	4.8 %	Add the pectin.
Hyssop	60g	4.8 %	Boil for 5 minutes.
Total	1242g	100%	Mould.

## Final assembly

Garnish the chocolate shortbread with the agastache chocolate cream.

Place deltoro biscuit on top.

Smooth with the cocoa nibs cream.

Glaze the mousse then decorate the border with cocoa nibs.

Garnish the flocked tube with agastache whipped cream.

Decorate with fresh grass shoots and sponge cake.

