

# FIRST

4 desserts measuring 7 in x 1.5 in height



Recipe created by  
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### Citrus joconde:

3¾ oz icing sugar  
5 oz ground almonds  
Zest of 1 orange  
Zest of 1 lemon  
1½ oz flour  
6½ oz eggs  
1 oz butter  
4 oz egg whites  
2¾ oz sugar

Beat the eggs, icing sugar, flour, ground almonds and zests with a whisk. Add the warm melted butter followed by the stiffly beaten whites and sugar. Spread onto a baking sheet and bake at 425° F in a hearth oven for 15 min.

### Ginger milk chocolate mousse:

7½ oz egg yolks  
2½ fl oz water  
3½ oz sugar  
1 oz fresh ginger  
Zest of 1 lime  
13½ oz 38% milk couverture  
1½ fl oz GRAND MARNIER® Cordon Rouge liqueur  
½ oz gelatin  
33½ fl oz whipping cream, whipped

Make a bombe mixture with the yolks, sugar, water, grated ginger and lime zest. Add the melted couverture followed by the gelatin melted in the GRAND MARNIER® liqueur. Fold into the whipped cream.

### Fruit compote:

25½ fl oz pear cider  
10½ oz apples (Royal Gala)  
8 oz pears  
14 oz pineapple  
10½ oz sugar  
½ tsp. powdered lemon verbena  
1½ fl oz lemon juice  
Zest of 2 oranges  
Zest of 1 lemon  
2 vanilla beans  
1½ oz GRAND MARNIER® Cordon Rouge liqueur  
23½ fl oz cooking liquid  
1 oz potato starch  
½ oz gelatin

Bring the cider, sugar, powdered verbena, lemon juice, zests and vanilla beans to the boil. Add the diced fruit and bring back to the boil. Let rest overnight.

The next day, weigh out 23½ fl oz of cooking liquid. Mix the starch with a little of this syrup. Heat the rest of the syrup and add the thinned starch. Bring to the boil and add the GRAND MARNIER® liqueur and gelatin. Replace the fruit.

### Chocolate velvet coating:

21 oz 66% dark couverture  
14 oz cocoa butter

Melt and combine the ingredients. Work through a fine sieve.

### Streusel:

5 oz flour  
5 oz ground almonds  
5 oz brown sugar  
5 oz butter  
½ tsp. salt  
½ tsp. baking powder

Make a crumble with all the ingredients. Bake at 325°F in a ventilated oven for 15 min.

### Crunch:

2¾ oz gold flakes  
8 oz 33% milk couverture  
8 oz streusel  
½ oz chopped candied ginger  
2¾ oz candied orange peel

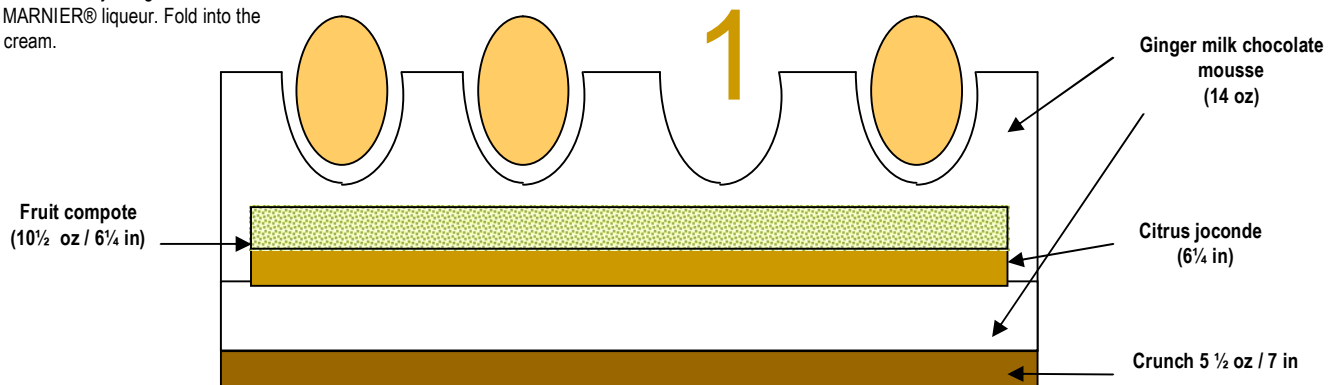
Melt the couverture then combine with all other ingredients.

### Assembly:

Pour 10½ oz of fruit compote into a 6¼" diameter circle and top with the Joconde cut into a 6¼" circle. Place in the freezer.

Pour the mousse into a 7" diameter and 1.5" high ring. Top with the frozen compote and Joconde and pour in the remaining mousse (total 14 oz). Cover with the crunch shaped into a 7" diameter disk (5½ oz) and freeze.

Unmold the dessert, spray then decorate.



N.B. Quantities given are approximate as they have been converted from the original metric measures.