



GUANAJA | GIANDUJA | 4 X ORANGE FROM WOLFGANG KIESSLING



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Longer presentation times without loss of quality
- Creamy indulgent taste with less fat



INGREDIENTS FOR 10 PORTIONS

FOR THE BASIC CUSTARD (CRÈME ANGLAISE)

500 ml Whipping cream 36 % fat

500 ml Milk

2 Vanilla bean

200 g Egg yolk(s)

100 g Sugar

FOR THE GIANDUJA CREMEUX

500 g Basic custard (Crème Anglaise)

500 g Gianduja

FOR THE ORANGE SORBET

10 Orange(s)

120 g Sugar

40 g Glucose

FOR THE GUANAJA CHOCOLATE MOUSSE

500 g QimiQ Whip Pastry Cream, chilled

500 g Basic custard (Crème Anglaise)

600 g Valrhona-Guanaja 70% dark chocolate, melted

FOR THE MUSCOVADO & ÈCLAT D'OR CRUMBLES

200 g Butter

200 g Muscovado sugar

200 g All purpose flour

200 g Almonds, ground

6 g Lemon peel

75 g Eclat d`Or (broken wafers)

FOR THE SEMI-CANDIED ORANGE ZEST

200 g Orange zest, grated

100 g Sugar

100 ml Water

MISCELLANEOUS

Orange sauce

Blood orange(s), cut into segments

Milk chocolate, rasped

METHOD

1. For the basic custard: infuse the cream and milk with the vanilla pulp for about 20 minutes.
2. Mix the egg yolk with the sugar. Bring the cream mixture to the boil. Whisk the egg yolk mixture into the cream mixture over a bain-marie (warm water bath) until it thickens slightly, enough to coat the back of a spoon.
3. Strain through a wire chinois and allow half of the mixture to chill.

4. For the gianduja cremeux: pour the remaining hot basic custard over the melted "Gianduja-style" and make an emulsion as for a ganache.
5. Mix with a hand-held mixer or use the Thermomix to perfect the emulsion, taking care not to incorporate any air into the mixture and to keep the temperature above 35 °C (max. 45 °C).
6. For the orange sorbet: fillet the oranges and place into a pacojet beaker to the full mark. Squeeze the remaining flesh well and fill half of the juice into the pacojet beaker.
7. Pour a share of the juice into a saucepan, heat and dissolve the sugar and glucose in it. Pour back into the pacojet beaker and allow to cool. Freeze to minus 22 °C for approx. 24 hours.
8. For the guanaja chocolate mousse: whisk the chilled QimiQ Whip Pastry Cream (previously QimiQ Whip) in a mixer until completely smooth. Add the cold basic custard and continue whisking until the full volume has been achieved. Fold in the melted chocolate.
9. Pipe the guanaja mousse into suitable silicon moulds and freeze.
10. For the muscovado and Éclat d'Or crumbles: dice the cold butter. Mix the muscovado sugar, flour, powdered almonds and lime zest in a mixer with the paddle attachment.
11. Add in the Éclat d'Or and mix briefly, but do not let the dough break up too much.
12. Bake at 150 °C with the oven door slightly ajar to ensure an amber colouration.
13. For the semi-candied orange zest: soak the orange peel in cold water for 2 hours. Drain and slice into julienne. Bleach in cold water twice, drain and place into a saucepan.
14. Add the sugar and water and bring to the boil over a very gentle heat. Lower the heat and cook until the water is evaporated taking care that the sugar does not turn into caramel. Remove the candied zest.
15. Pacotize the container. The flavour and texture will improve if you pacotize your sorbet twice.
16. Assembling and finishing: squeeze a drop of the orange sauce on the edge of the plate. Draw it with the back of a spoon into a divided teardrop across the plate. Place the chocolate mousse slightly off centre on the plate; sprinkle a few muscovado crumbles alongside. Pipe a few dots of the gianduja cremeux around each and place a neat quenelle of the orange sorbet on the plate. Finish the creation with some julienne of the semi-candied orange peel and the blood orange segments.