Sweet Jalapeno



Used bresc products



Bresc Black garlic puree
325g



Bresc Red chilli puree
450g



Bresc Thai yellow curry
450g

Ingredients

4

Mojo verde parfait:
250 g whipping cream
50 g egg yolk
35 g sugar
10 g Bresc Mojo verde
1 vanilla pod

Lime coating:
175 g lime chocolate
75 g water
150 g sugar
100 g condensed milk
10 g gelatin
3 drops green food colouring
2 drops black food colouring

Gla□age with red chilli:
175 g white chocolate
75 g water
150 g sugar
100 g condensed milk
10 g gelatin
10 g Bresc red chilli puree

Mango mousse:
5 dl mango coulis
10 g gelatin
2.5 dl whipping cream
10 g Bresc Thai yellow curry

Chocolate crémeux:
60 g milk
110 g cream
45 g egg yolk
35 g granulated sugar
10 g Bresc Black garlic puree
100 g bitter chocolate
1/2 leaves gelatin

Coconut sponge:
50 g butter
6 eggs
190 g sugar
190 g flour
100 g grated coconut
2 drops green food colouring

Preparation method

Coconut sponge:
Melt the butter. Whisk the eggs with the sugar until they are fluffy. Spoon the flour into the egg mixture, then spoon in the butter and food colouring. Smooth the batter so that it is even, sprinkle with the grated coconut and bake for 8 minutes at 200 °C.

Lime coating:
Bring the water, sugar and condensed milk to the boil. Dissolve the soaked leaves of gelatin and the chocolate in the hot mixture. Colour with the food colouring and leave to cool.

Gla□age with red chilli:
Bring the water, sugar, chilli puree and condensed milk to the boil. Dissolve the soaked leaves of gelatin and the chocolate in the hot mixture.

Mojo verde parfait:
Whisk the eggs, sugar, vanilla and mojo verde au bain-marie at 37 °C. Next, beat the mixture until it is cool and stir into the whipped cream. Pour the parfait into a mould and place it in the freezer.

Chocolate crémeux:
Whisk the eggs with the sugar until they at 37 °C. Heat the milk and cream and dissolve the chocolate, black garlic and gelatin in it. Add to the egg mixture, pour into half-sphere moulds and freeze the mixture.

Mango mousse:
Bring mango coulis to the boil with the yellow curry and dissolve the soaked leaves of gelatine in it. Allow the mixture to cool and then spoon the whipped cream into it.

To plate up:
Pour the mango mousse into a ø 8-cm sphere mould. Press the frozen chocolate sphere mould with the crémeux into the centre of the mousse. Using a cutter, cut out a circle from the coconut sponge; it should be the same size as the sphere mould. Cover the mousse with the sponge circle. Place in the freezer and allow to firm. Remove the parfait from the mould, pour the runny lime coating over it and return to the freezer. Remove the spheres from the mould and coat them with the gla□age. Place in the fridge and allow to thaw gently. Arrange the mango tart in the centre of the plate and carefully arrange the parfait on top. Garnish with cress.