

## 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

#### Mango 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.

### Glaçage 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 crèmeux:

Whisk the eggs with the sugar until they are 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 gelatin 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 crèmeux 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 glaçage. 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.