



Electric Saffron Orange with Olive Chocolate Perfumed with Violets

Recipe by Sebastian Neumann, Magdeburger Gastro Konzept GmbH, Magdeburg
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Ingredients:

Ganache

- 10 Elegance Tartelettes
- 85g White couverture
- 35ml Cream 33%
- 4 Black olives
- 3ml Orange liqueur
- 2 Drops violet essence

Algin stock solution

- 1L Water
- 5g Algin

Saffron oranges

- 5 Szechuan flowers
- 2 Oranges (150ml juice)
- 20ml Orange liqueur
- 25ml Clear mint syrup
- 0.25g Saffron
- 5g Gluco
- 1.5g Xantazon
- 9g Cane sugar

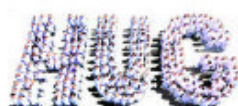
Deko

- 1 Leaf of gold leaf
- 50g Dark couverture
- 50g White couverture
- 2g Red chocolate colouring
- 1g Gold powder
- 10g Orange crispies



Instructions:

- Melt 50g each of white and dark couverture and temper.
- Add the colouring to the light couverture. Dip the corners of the Tartelettes into it and allow to cool.
- Pour the remaining couverture onto a baking sheet lined with baking paper and create sticks using a chocolate comb. Allow to cool.
- Mix 1L water with the algin and place somewhere cool until the air has escaped.
- Ganache: dissolve the couvertures in the cream over a low heat.
- Add the rest of the ingredients then place in the Tartelettes until not quite full.





- Squeeze the oranges, strain the juice and add the liqueur, mint syrup, saffron, sugar and Gluco.
- Thicken using the Xantazon until viscous.
- Immerse and coat the large sphere spoon.
- Carefully slide the sphere into the algin mixture, leaving the sphere open at the top.
- Add some Szechuan flowers to the sphere and immerse.
- Leave in there for a few minutes, moving slightly every now and again.
- When the skin of the sphere is set enough, rinse in cold water and dab dry.
- Place the spheres on the chocolate-filled Tartelettes.
- Coat the orange crispies in the gold powder. Use to garnish the Tartelettes together with the gold leaf and chocolate sticks.

