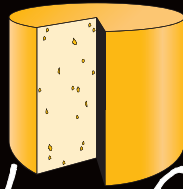


stilton

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CheeseCellar

cheese

oils

olives

chutneys

## Bittersweet Chocolate Crèmeux

Caramelized Banana, Black Sesame and Yuzu – 24 Servings

biscuits



recipe

chocolate

# Bittersweet Chocolate Crèmeux

Caramelized Banana, Black Sesame and Yuzu – 24 Servings

## Ingredients

### Yuzu Pate de Fruit

Yields One ¼ Sheet Pan  
83g Sugar  
19g Pectin – Apple Pectin Cuisine Tech  
122g Glucose  
2 Drops Yellow Color

600g Yuzu Juice  
450g Sugar  
163g Trimoline

Warm juice. Stir together pectin and first amount of sugar. Whisk pectin mixture into warm juice mixture. Bring up to a boil. Add second amount of sugar, glucose, and trimoline – a small amount at a time – so as not to seize the pectin. Bring back to a boil. Boil over medium heat and cook to 103° C. Add color. Continue to cook until 105° C. Turn off heat. Pour into a flat, level, parchment lined ¼ sheet pan. Cool at room temperature. Freeze in Liquid Nitrogen and shatter into small pieces, or brunoise.

### Bittersweet Chocolate Custard

500g Milk  
100g Sugar  
510g 64% Manjari Valrhona Chocolate  
4 ea Gelatin, Bloomed

500g Cream  
200g Yolks

Make anglaise (83°C/175°F). Add gelatin. Strain mixture over chocolate. Rest a minute to let chocolate melt. Emulsify. Pipe into deep mini muffin flex molds and freeze. Unmold and spray when frozen with sesame chocolate spray. Store in refrigerator for one hour before serving to completely thaw.

### Sesame Chocolate spray

500g 64% Manjari Valrhona Chocolate  
450g Cocoa Butter

50g Sesame Oil

Melt all ingredients together. Strain. Fill spray gun. Spray chocolate custard when it is frozen solid.

### Roasted Banana Sorbet

1500 – 2000g Whole Ripe Bananas

Roast bananas in oven until totally black and juice begins to run out. Cool slightly and remove from skin.

1000g Roasted Banana – skins removed  
600g Milk  
pinch of Nutmeg

334g Sugar  
2/3 tbsp Yuzu

Blend warm bananas, sugar and water in Vita Prep. Strain through chinois. Add yuzu to taste. Spin in ice cream machine. Freeze.

### Chocolate Tahini Feulletine

400g 64% Manjari Valrhona Chocolate  
10g butter  
240g feulletine

50g tahini  
Pinch kosher salt

Gently melt chocolate and butter together. Stir in tahini and salt. Gently stir in feulletine. Sheet to number 2 on a sheeter. Cut out 2” circles. Place a frozen, sprayed custard on top of disc. Store in refrigerator.

### Black Sesame paste

100g lightly toasted black sesame seeds, still warm  
37g sesame oil  
pinch of salt

Place warm seeds, oil and salt in vita prep and blend until a loose paste is formed. Pass through tamis. Cool.

### Caramel Yuzu Fluid Gel

500g sugar  
175g Yuzu  
10.5g agar-agar  
1 vanilla bean, scraped

100g water  
4.5g salt  
200g water

With sugar, make dark dry caramel. Warm yuzu, vanilla seeds and first amount of water. Deglaze caramel with warm yuzu water mixture. Add salt. Strain, and reserve. In a different saucepan, add second amount of water with agar. Cook until completely dissolved. Slowly temper the reserved warm caramel yuzu syrup into the agar mixture. Pour into a hotel pan and chill until firm. For every 800 grams of caramel yuzu agar, add 150 grams of cream. Blend until smooth and shiny. Pass through tamis.

### Banana Tapioca Tuile

50g Large Tapioca  
130g Cooked, Rinsed Tapioca  
50g Sugar  
Frying oil  
Super fine sugar

500g Water  
230g Very Ripe Banana  
Pinch of Nutmeg  
Fleur de Sel

Bring water up to a boil, add tapioca. Cook until soft. Strain and rinse with cold water.

Blend with banana and sugar until smooth. Season with nutmeg. Pass through tamis. Spread onto acetate. Dry in low oven for a couple hours, until crisp. Fry tuile in 370°F oil for 10 seconds or until lightly golden brown. Pull out of oil, shape and drain on rack. Sprinkle with fleur de sel and super fine sugar. Cool completely and reserve in a dry box until ready to use.

### Sesame Aerated Chocolate Crumble

500g 64% Manjari Valrhona Chocolate  
65g Sesame Oil

Liquid Nitrogen

Melt chocolate and oil together, stir until smooth and warm. Fill a foaming canister half full with chocolate mixture and charge with 3 NO2 chargers. Cool to 85°F. Disperse foam onto an acetate lined ¼ sheet pan. Freeze until set. Break into three large pieces. Freeze pieces in liquid nitrogen and gently break into a small crumble.

### Caramelized banana parisienne

### Maldon salt

## To Finish

1 Tbsp. Sesame Aerated Chocolate Crumble  
1 Sesame Coated Chocolate Custard  
3 Pcs Caramelized Banana Parisienne  
Maldon Salt

1 Tsp. Black Sesame Paste  
1 Tbsp. Yuzu Caramel Fluid Gel  
1 Pc Banana Tuile

1 Chocolate Feulletine Disk  
1 Tsp. Yuzu Pate de Fruit Pieces  
1 Quenelle Roasted Banana Sorbet

Pipe one teaspoon of black sesame paste on to lower left corner of plate. Spread thin with a small offset spatula. Place feulletine disk on top, top with chocolate custard. Pipe three round dots of caramel gel around custard. Arrange clusters of pate de fruit and bananas. Spoon the tablespoon of chocolate crumble next to the chocolate custard. Quenelle sorbet onto the top of the crumble. Place tuile over top of the custard and sorbet. Finish with a sprinkle of maldon salt.



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