

# Lionel Clement

1st place, Chocolatier of the Year 2011

*NuubiaChocolat.com*

## Raspberry Jasmine Tea

### Ingredients

Heavy Cream 36 %	180g
Raspberry Puree	240g
Butter 83%	96g
Dextrose	50g
Milk Couverture 38%	430g
Dark Couverture 65%	325g
Jasmine Tea	30g
Raspberry Liquor	96g

### Process:

1. Infuse heavy cream with Jasmine tea for 30 minutes.
2. Strain it and rescale. Add dextrose and butter, warm the mix up.
3. Heat up raspberry puree then mix with cream.
4. Pour over chocolate.
5. Mix and then add warm liquor.
6. Mix again and let cool down to 90°F.
7. Spread down on frame.
8. Let set for 24 hours, cut and enrobe with dark couverture 62%.

## Lime Vanilla Ganache

### Ingredients

Heavy Cream 36%	200g
Fresh Lime Juice	150g
Lime Peel	15g
Inverted Sugar	20g
Milk Couverture	400g
Vanilla Bean	2 Pieces

### Process:

1. Heat up heavy cream, inverted sugar and vanilla together, infuse 30 minutes.
2. Heat up fresh lime with peel, infuse 30 minutes.
3. Strain and mix both together. Rescale if necessary.
4. At 113°F pour over chocolate, and mix.
5. At 90°F pipe it into the molds. Molded with dark couverture 62%.
6. Let set for 24 hours.
7. Close them up and unmold.

# Frederic Loraschi

2nd place

ChocolatFL.com

## Caracas

### Dark Chocoate Ganache "Venezuela"

485g cream  
 125g butter  
 98g inverted sugar  
 600g Dark couverture 72 % "Venezuela"

1. Bring liquid to a boil, pour over chopped chocolate couverture and create emulsion.
2. Cast in a 6mm frame. Cut guitar section 25 x 25 mm.

### Peanut Praline

665g homemade peanut praline  
 160g Milk chocolate couverture 40% Ghana  
 55g cocoa butter Mycryo  
 120g Paillete feuilletine

1. Combine peanut praline base with feuilletine.
2. Temper the milk chocolate couverture with cocoa butter.
3. Spread mixture between 2 silpat at 3mm high. Cut with guitar section 20 X 20 squares.

### Vanilla Soft Caramel

40g sorbitol powder  
 120g sugar  
 31g butter  
 160g cream  
 30g water  
 96g glucose powder  
 2 vanilla bean  
 31g cocoa butter Mycryo  
 45g Milk chocolate couverture 40% Ghana

1. Bring to a boil and infuse the cream, water, glucose powder, and vanilla beans.
2. Caramelize sorbitol powder and granulated sugar (amber color).
3. Deglaze caramel with butter, and then add the cream mixture.
4. Pour caramel over the cocoa butter and the milk chocolate couverture.
5. Set aside at room temperature.

## Swirl

### Caramelize:

185g Glucose Syrup  
 50g Granulated Sugar  
 50g Muscavado Sugar  
 1 Crushed Organic Ceylon Cinnamon Stick

### Boil and deglaze caramel with:

500g Cream  
 3g Organic Ceylon Cinnamon Powder  
 75g butter

### Pour over:

375g Milk Chocolate Couverture 40%  
 15g Cocoa Butter

# David Ramirez

## 3rd place & Audience Choice

*PastryChefConsultants.com*

### Hand Dipped Crunchy Pistachio Truffle

#### Ingredients

Roasted Pistachio Caramel  
*(See Recipe Below)* 112g  
Pistachio Paste (PreGel) 138g  
White Chocolate 225g

#### Process:

1. Robo coupe Roasted Pistachio Caramel (recipe below).
2. Melt white chocolate to 96°F.
3. Warm up pistachio paste to 90°F, and add to melted white chocolate.
4. Fold in Roasted Pistachio Caramel pieces.
5. Pipe into truffle molds.
6. After the mixture sets up, hand dip into dark chocolate.
7. Garnish with candied pistachio flower.

### Roasted Pistachio Caramel

#### Ingredients

Glucose 38g  
Sugar 150g  
Roasted Pistachio Nuts 63g

#### Process:

1. Start to cook glucose, add sugar in stages as the glucose is melting down.
2. Bring to caramel stage.
3. Add roasted pistachio nuts.
4. Pour onto silpat and let cool.

### Lime Vanilla Ganache

#### Ingredients

Heavy Cream 100g  
Key Lime Juice 75g  
Sugar 55g  
Lime 1 Zest  
Trimoline 30g  
49% Milk Chocolate 165g  
Butter 40g

#### Process:

1. Bring to boil: heavy cream, key lime juice, sugar, lime zest and Trimoline.
2. Strain mixture while pouring over milk chocolate, let sit for 2 minutes and then stir.
3. At 96°F, incorporate soft butter.
4. Pipe into bon-bon mold.