



Wild fruits tandem

Code	Ingredient	Brand	g	%	g/kg
	Wild fruits daquoise		320	47,75	477,47
	Whipped gianduja with butter		150	22,38	223,81
	Wild fruits couverture		200	29,84	298,42
21000010	Gold sheet		0,20	0,03	0,30
		Total	670,20		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

In a frame 12x12 cm build the tandem with 3 daquoise layers and 2 gianduja 2 mm thick. Keep in the freezer for 3 hours. Cut cubes 1.5x1.5 cm and dispose two wild fruits couverture tuiles on two sides. Finish with a flake of gold sheet.

Wild fruits daquoise

Code	Ingredient	Brand	g	%	g/kg
00201005	Egg white		290	33,22	332,19
	Sugar		160	18,33	183,28
00100620	Maltodextrin	Sosa	50	5,73	57,27
00200510	Albuwhip	Sosa	3	0,34	3,44
45060006	Almond flour	Sosa	290	33,22	332,19
44050730	Freeze-dried wild fruits powder	Sosa	80	9,16	91,64
		Total	873		1000

Mix the egg white with the Albuwhip and do a french meringue, adding the sugar mixed with the maltodextrin during the whipping process. Aside, sift the almond flour and the wild fruits powder and combine with the meringue. Spread on a tray and bake for 15 minutes up 140 °C.

Whipped gianduja with butter

Code	Ingredient	Brand	g	%	g/kg
45300036	Macadamia nut pure paste	Sosa	60	40,00	400,00
	Wild fruits couverture		40	26,67	266,67
	Butter		50	33,33	333,33
		Total	150		1000

Mix the macadamia nut paste with the couverture and heat up to 40 °C. Stir well until combined and cool down to 22 °C. Combine with the soft butter and whip using a Kitchen Aid with the whisk. Never heat up more than 25 °C during the process.

Wild fruits couverture

Code	Ingredient	Brand	g	%	g/kg
00301500	Ariaga Blanche 30% white couverture	Valrhona	1000	76,92	769,23
44050436	Freeze-dried wild fruits powder	Sosa	200	15,38	153,85
00260500	Cacao butter	Valrhona	100	7,69	76,92
		Total	1300		1000

Melt the chocolate up to 40 °C and mix 2/3 part of it with the powder. Pour in the conching machine and refine from 1 to 5 hours until completely dissolved. Add the remaining couverture and the butter cocoa and work it for 5 minutes more. Temper the couverture down to 26/28 °C and use.