

Chocolate Smoked Fig

Calculated for

x1

Tulakalum Streusel

Butter	g	28
Cassonade sugar	g	28
Almond powder	g	28
Flour T45	g	28
Royantine (Eclat Dór)	g	12
Praline hazelnut almond 50%	g	26
Tulakalum 72%	g	40

Tulakalum Namelaka

Milk	g	200
Glucose	g	10
Gelatin leaf 200 bloom	g	6
Whipping cream	g	400
Valrhona Tulakalum 72% chocolate	g	270

Smoked Fig confiture

Fresh Figs	g	226
Sugar	g	22
Honey Acacia	g	22
Pectin SOSA NH	g	1.2
Red Wine Pinot Noir	g	36
Sansho Pepper	pc	1
Fresh Orange	pc	1
Smoke chips		

Tulakalum Streusel

Cream the butter and the sugar in a bowl, add the almond powder and the flour, mix.
Spread on a baking tray, bake at 160C for 17min.
Melt the chocolate and the praline in a bowl, add the baked crumble and the royaltine, mix well.
Keep in room temperature.

Tulakalum Namelaka

Warm the milk and the glucose in a pot, then add the softened gelatin.
Pour over the chocolate, mix well with the hand blender to obtain nice emulsion.
Add the cold whipping cream, mix well.
Keep in chiller to crystalize for overnight.

Smoked Fig Confiture

Zest the orange, then cut into supreme, place in a pot.
Place rest of the ingredients, simmer for 1 min.
Transfer into a container to cool, keep in chiller.
Smoke using a smoke machine before serve.