

AZTEQUE

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Green icing

Lime and coriander diplomate

Almond and lime dacquoise

Milk chocolate crémeux

Milk chocolate biscuit



GREEN ICING

Milk.....	200 g
Sugar.....	375 g
Cream.....	250 g
Glucose syrup.....	150 g
Starch.....	24 g
Water.....	60 g
Gelatine 200B.....	10 g
Lime natural flavour.....	QS
Titanium dioxide.....	5 g
Green mint colouring.....	QS

Hydrate the **gelatine**.

Mix the half of the sugar with the starch.

Heat the milk with the other half of sugar.

Add the cream and glucose syrup, heat at 35°C.

Fold in the sugar and starch mixture, bring to the boil.

Add the **gelatine** hydrated, the **flavour**, and the **colourings**.

Blend

ALMOND AND LIME DACQUOISE

Egg whites.....	80 g
Sugar.....	65 g
Ground almonds.....	65 g
Icing sugar.....	40 g
Flour T55.....	20 g
Lime zests.....	5 g

Sieve ground almonds, icing sugar, zests and flour together.

Whisk egg whites with sugar.

Pour the powders over the egg whites.

Fill a meringue piping bag and set up in the form of a disk ($\varnothing = 14\text{cm}$). Bake at 170°C during 12 minutes.

MILK CHOCOLATE CREMEUX

Milk.....	100 g
Cream.....	100 g
Egg yolks.....	60 g
Sugar.....	30 g
Milk chocolate 33%.....	230 g

Heat the milk and the cream.

Whip egg yolks and sugar together.

Pour the liquids over the mixture egg yolks and sugar.

Bake at 85°C. Pour the custard over the milk chocolate partially melted and mix to create an emulsion.

Mix and pour into circle.

MILK CHOCOLATE BISCUIT

Milk chocolate 40%.....	150 g
Butter.....	150 g
Eggs.....	150 g
Sugar.....	90 g
Inverted sugar.....	25 g
Flour.....	35 g
Starch.....	35 g
Salt.....	2 g
Lime zests.....	10 g
Chopped milk chocolate.....	100 g
Lime natural flavour.....	QS
Lime essential oil.....	QS

Melt the milk chocolate at 40°C.

Add the softened butter, the eggs, the sugars and the salt.

Add the flour, the starch, the **flavours** and the zests.

Pour into circle.

Add the chopped milk chocolate.

Bake at 150°C during 20-25 minutes.

LIME – CORIANDER DIPLOMATE

Milk.....	300 g
Lime zests.....	5 g
Egg yolks.....	60 g
Sugar.....	60 g
Starch.....	30 g
Water.....	24 g
Gelatine 200B.....	4 g
Coriander essential oil (1%).....	QS
Lime natural flavour.....	QS
Whipped cream.....	300 g
Stabilizer for whipped cream.....	3 g

Hydrate the **gelatine**.

Heat the milk with the lime zests.

Whip egg yolks, sugar and starch together.

Pour the milk over the mixture egg yolks, sugar and starch.

Bring to the boil during 2 minutes.

Add the **gelatine** hydrated and **flavours**.

Let cool.

Fold in gently the whipped cream with the **stabilizer**