



Peanut Delight

**RECUPÉ BY ABEL VIEILLEVILLE, HEAD PASTRY CHEF
FROM « THE ADDRESS BOULEVARD » HOTEL, DUBAI**

FOR APPROXIMATELY 10 PORTIONS

BANANA CARAMEL COMPOTE

Fresh banana	250 g	Caramelize the sugar, add the banana puree followed by the fresh bananas and the lemon juice. Stir on the stove in order for the banana to completely coat with caramel then cover it and cool the compote down.
Banana puree	50 g	
Raw sugar (cassonade)	25 g	
Lemon juice	10 g	

LIME COMPOTE

Fresh corona lime	200 g	Mix together the sugar and pectin. Heat the purees to 40 °C (104 °F). Stir in the previous mixture and boil. Cool to 50 °C (122 °F) and dose.
Lime juice	100 g	
Sugar	20 g	
Pectin NH	3 g	

PEANUT PRALINE

Roasted peanuts	166 g	Roast peanuts at 160 °C (320 °F), make a caramel with caster sugar and water and then caramelize the all compound to a light brown color then cool it down. Mix caramelised peanut mixture to the praline desired texture in a robot coupe.
Caster sugar	133 g	
Water	36.6 g	

CHOCOLATE MOUSSE

MAHOË 43% WEISS	200 g	Boil milk, pour into Mahoë 43%, add gelatin and emulsify ganache with a hand blender. Cool mixture to 33 °C (91.4 °F) before folding in whipped cream.
Milk	142 g	
Gelatin	6 g	
Whipped cream	250 g	

PEANUT COATING

ANÉO 34% WEISS	200 g	Melt chocolates, add melted cocoa butter and finish with roasted chopped peanuts.
MAHOË 43% WEISS	75 g	
Cocoa butter	90 g	
Roasted chopped peanuts	130 g	

CHOCOLATE SPONGE

FOR 60 X 40 CM BAKING TRAY

Egg yolks	115 g	Beat egg yolks, eggs and sugar together. At the same time whip egg whites with the dark brown sugar. Fold the two mixtures together, finishing with sifted flour and cocoa powder. Bake at 180 °C (356 °F) in a fan forced oven for about 20 minutes.
Whole eggs	300 g	
Sugar	225 g	
Egg whites	190 g	
Dark brown sugar	85 g	
High gluten flour	75 g	
WEISS COCOA POWDER	70 g	

ASSEMBLY

Pipe banana compote into two 3 cm diameter half sphere moulds, followed by peanut praline. Into a second 3 cm diameter half sphere, pipe lime compote followed by a chocolate sponge disc. Repeat the process to obtain 4 half spheres. Once two perfect spheres have been created, pipe a small amount of Mahoë mousse into 5 cm half sphere moulds and place the inserts. Seal off half spheres and freeze. Once un-moulded, stick the half spheres together to form complete spheres. Freeze and stick two spheres together and dip into gourmet glaze.

