



BRENNERS PARK-HOTEL & SPA

BADEN-BADEN



ARAGUANI MOUSSE

WITH ORANGE AND GINGER

Serves 6:

FOR THE CRISPY BASE:

- 35 g white nougat
- 30 g dark chocolate couverture (61%)
- 15 g paillette feuilletine

Melt the nougat and couverture, and fold in the feuilletine. Spread out to form a thin base in a deep baking tray and transfer to the refrigerator to set.

FOR THE ARAGUANI MOUSSE:

- 28 g sugar
- 70 g milk
- 1.2 g gelatine
- 71 g couverture (Araguani, 72%)
- 7 g Coeur de Guanaja (80%)
- 137 g whipped cream

Bring the sugar and the milk to the boil, melt both couvertures and blend thoroughly into the milk little by little. Add the soaked gelatine to the warm mixture and allow to dissolve completely. Carefully fold the whipped cream into the mixture and evenly arrange half of the mixture on top of the crispy base. Finally, transfer to the freezer to freeze thoroughly.

FOR THE ORANGE-GINGER JELLY:

- 12 g sugar
- 1 orange, cut into fillets
- 62 g orange juice
- 3 g grated ginger
- 1 g orange oil
- 1 g pectin
- 10 g water
- ½ star anise
- 2 g sugar

Caramelize the sugar in a saucepan and deglaze with the orange juice. Add the orange fillets and the star anise and reduce by half. Follow this by thickening the juice with the pectin, add the ginger and allow to infuse for 10 minutes. Spread the warm mixture on the frozen Araguani mousse and freeze once again in the freezer. Once the orange-ginger layer has frozen, spread the remaining Araguani mousse on top and freeze again. Turn out the frozen form from the tin and cut into 2.5 cm wide and 9 cm long rectangles. Store in the freezer until needed.

FOR THE GINGER-COCOA GLAÇAGE:

50 g	cream
85 g	water
95 g	sugar
30 g	cocoa powder
7 g	gelatine

Mix together the cream, water, sugar and cocoa powder until it is free of lumps and bring to the boil in a saucepan. Then fold in the gelatine that has been soaking in cold water and allow to completely dissolve in the warm mixture. Cool the glaçage completely and then heat to 32 °C, then cover the pre-frozen Araguaní mousse slices with the glaçage. Finally allow the slices to thaw out in the fridge in air tight containers and stand at room temperature for approximately 15 minutes before serving.

FOR THE ORANGE-GINGER SAUCE:

100 g	orange juice
10 g	sugar
20 g	sushi ginger (pickled)
0.5 g	xantan gum

Bring the sugar and the orange juice to the boil, add the ginger and infuse for 10 minutes. Then remove the ginger from the liquid and using a hand blender, thicken the mixture with the xanthan gum until a syrupy consistency is reached.

FOR THE SEA BUCKTHORN SORBET:

188 g	orange juice
1/8	vanilla pod
31 g	sugar
1/2 tsp	orange oil
72 g	sea buckthorn puree

Bring the orange juice containing the vanilla pulp and pod to the boil. Add the orange oil and sea buckthorn puree and mix thoroughly. Fill a Pacojet beaker with the mixture and freeze in the freezer. Just before serving, 'pacotize' the sorbet in the Pacojet.

FOR THE CARAMELISED ALMONDS:

12 g	sugar syrup
20 g	almonds

Boil down the almonds and the sugar syrup until all the water has evaporated. Stirring continuously, caramelize the almonds until golden. Space the almonds out separately on baking paper and cool.

FOR THE CARAMEL POWDER:

25 g	glucose
15 g	fudge
5 g	couverture (Guanaja, 71%)
5 g	butter

Heat the glucose and fudge together in a saucepan to 155 °C. Add the butter followed by the couverture and mix everything together well. Pour the mixture onto baking paper and cool. Finally, grind to a fine powder

FOR THE CARAMEL CRUMBLE:

5 g	flour
3 g	fluid butter
3 g	caramel powder

Mix the flour and caramel powder together, then knead the butter into the mixture and sprinkle onto a baking sheet covered with baking paper. Bake in a 180 °C pre-heated oven for about 10 minutes. Finally, allow to cool and then store until needed.

FOR THE MILK SKIN CRISP:

100 g	soya milk
10 g	Crué de Cacao
5 g	icing sugar

Mix together the Crué de Cacao and icing sugar and pour the soya milk on to a flat griddle. Once the soya milk has turned golden, sprinkle with the Crué de Cacao/icing sugar mixture and use a palette knife to scrape fan shapes off the griddle. Allow to cool.

FOR THE CHOCOLATE SAUCE:

12 g	water
4 g	sugar
5 g	cream
3 g	cocoa powder

Mix all the ingredients together, bring to the boil then reduce until a syrupy consistency is reached.

PREPARATION/FINAL STEPS:

Refer to the photograph for our serving suggestion.

Bon appétit!