



Recipe created by **Sophie de Bernardi**

LA MANUFACTURE DU GOÛT



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InterContinental Paris

JASMIN BITE

Recipe for 15 units

Jasmine cream

- 160 g UHT Cream
- 160 g Whole milk
- 150 g « **Organic Grands Crus** »
San Martín Dark Chocolate 70 %
- 25 g Gelatine mass or
3.5 gelatine leaves
- 1 Bag of Jasmine tea

Heat the milk and cream, use to steep the jasmine tea for 5 minutes, strain and bring back to the boil.

Pour over the chocolate, then add the gelatine mass or gelatine leaves. Allow to cool until the creamy mixture is cool enough to be poured into the chocolate shells.

Jasmine praline

- 150 g **Pure almond praline 50 %**
- 50 g « **Organic Grand Cru** »
San Martín Milk Chocolate 48 %
- 2 Drops of Jasmine essential oil
- 50 g **Croustilline®**
- 15 p **Small Dark Delta Slim**

Melt the praline, chocolate and essential oil. Add the Croustilline® to the melted mixture, then pour into the bottom of the Small Dark Delta Slim cups. Chill in the refrigerator before filling with the jasmine cream.

Jasmine syrup

- 250 g Water
- 125 g Caster sugar
- 1 Bag of Jasmine tea

Make a syrup with the water and caster sugar. Then allow the jasmine tea bag to steep for 5 minutes.

Jasmine glaze

- 375 g Jasmine syrup
- 13 g Caster sugar
- 10 g NH pectin
- 1 Zest of a Lemon

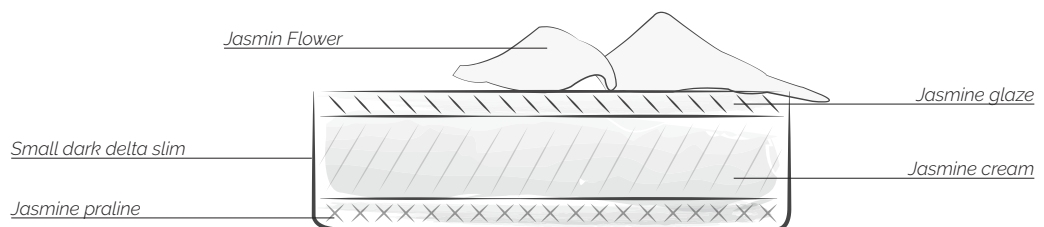
Heat the jasmine syrup. Meanwhile, combine the caster sugar with the NH pectin. Once the syrup reaches a temperature of 35 °C, add the mixture to the syrup.

Cook for 2 minutes. Once the glaze has been removed from the heat, add the lemon zest.

Assembly and finishing

Once the cream is set, pipe the topping on top of the Small Dark Delta Slim. Place dried jasmine flowers on top for decoration.

« Organic Grands Crus » San Martín Dark Chocolate 70 %	ref. 20552
« Organic Grand Cru » San Martín Milk Chocolate 48 %	ref. 20557
Pure almond praline 50 %	ref. 21030
Croustilline®	ref. 21007
Small Dark Delta Slim	ref. 23108



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