

## Valentine's Day dessert: tangy passion flower and hazelnut, frothy milk chocolate petals



*Crédit photo : @ Restaurant SixSeven*

### Necessary Utensils:

- 2 baking trays
- Whisk
- Thermometer
- Spatula (flexible)
- Immersion blender
- Tart rings (12 cm in diameter)
- Silpat or parchment paper
- Saucepan
- Mixing bowls
- Plastic wrap
- Fridge and freezer

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### 1. Soft Biscuit Without Nuts Ingredients:

- 200 g egg yolks
- 100 g sugar
- 300 g egg whites
- 140 g sugar
- 180 g flour

- 4 g baking powder
- 100 g milk
- 100 g grape seed oil

**Preparation:**

1. Whisk the egg yolks with 100 g sugar until the mixture becomes pale (this is called the "ribbon" stage).
  2. Whisk the egg whites with 140 g sugar (when they form stiff peaks, it's perfect!).
  3. Gently mix the two preparations using a spatula, then add the sifted flour and baking powder.
  4. In another bowl, mix the milk and oil. Add a bit of this mixture to the egg mixture, then incorporate it into the rest of the batter.
  5. Spread 450 g of this batter on a baking tray lined with parchment paper and bake for 13 minutes at 170°C (338°F).
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**2. Milk Chocolate and Hazelnut Cream Ingredients:**

- 250 g milk
- 250 g cream
- 120 g egg yolks
- 40 g sugar
- 70 g hazelnut paste
- 100 g Jivara milk chocolate (or another milk chocolate)

**Preparation:**

1. Prepare a custard by heating the milk and cream in a saucepan. Mix the egg yolks and sugar, then slowly pour the hot mixture over the egg yolks and return to the saucepan, cooking until it reaches 85°C (185°F).
  2. Stir in the hazelnut paste and melt the chocolate in the mixture. Blend well until smooth.
  3. Pour 75 g of this cream into each tart ring.
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**3. Hazelnut Crunch Ingredients:**

- 70 g hazelnut paste
- 30 g almond and hazelnut praline
- 50 g milk chocolate
- 70 g chopped hazelnuts
- 15 g cocoa butter

**Preparation:**

1. Melt the praline, hazelnut paste, chocolate, and cocoa butter in a small saucepan.
  2. Mix in the chopped hazelnuts and spread the mixture between two sheets of parchment paper to a thickness of about 3 mm (1/8 inch). Let it set in the fridge.
  3. Cut out 10 cm (4 inches) diameter discs.
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**4. Passion Fruit Compote Ingredients:**

- 280 g passion fruit purée
- 70 g passion fruit seeds (if available)
- 70 g sugar
- 4 g NH pectin (a gelling agent)

**Preparation:**

1. Heat the passion fruit purée with the seeds to 40°C (104°F). Mix the sugar and pectin, then add it to the purée.
  2. Boil for 1-2 minutes to thicken the compote.
  3. Pour 80 g of compote into each tart ring and let it cool.
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**5. Jivara Whipped Ganache Ingredients:**

- 225 g cream
- 25 g glucose
- 25 g trimoline (or liquid honey)
- 305 g Jivara milk chocolate
- 580 g cold cream

**Preparation:**

1. Heat the cream, glucose, and trimoline in a saucepan until it boils.
  2. Pour this hot mixture over the chocolate, then add the cold cream and blend well to achieve a smooth texture.
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**6. Milk Chocolate Coating Ingredients:**

- 500 g Jivara milk chocolate
- 500 g cocoa butter

**Preparation:**

1. Melt the cocoa butter gently, then mix it into the melted chocolate.
  2. Blend well to obtain a homogeneous texture.
  3. Use at 35°C (95°F) for coating (the chocolate should still be a little liquid).
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#### **7. Passion Fruit Cream Ingredients:**

- 250 g passion fruit purée
- 100 g egg yolks
- 162 g whole eggs
- 130 g sugar
- 150 g butter
- 4 g gelatin (rehydrated)

#### **Preparation:**

1. Heat the passion fruit purée.
  2. Mix the eggs and sugar, then incorporate the hot purée into the egg mixture. Bring to a boil.
  3. Add the gelatin, blend well, then incorporate the butter to achieve a creamy consistency.
  4. Pour into 3 cm (1.2 inches) diameter semi-sphere molds and freeze.
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#### **8. Kappa Passion Jelly Ingredients:**

- 500 g passion fruit purée
- 75 g glucose
- 200 g water
- 50 g sugar
- 7.5 g Kappa (gelling agent)

#### **Preparation:**

1. Heat the water, passion fruit purée, and glucose.
2. Add the sugar and Kappa, then boil for 1 minute.
3. Use this jelly at 45°C (113°F) to coat the passion fruit creams.

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## 9. Cake Assembly

1. Cut out an 11 cm (4.3 inches) diameter circle of biscuit and place it at the bottom of a 12 cm (4.7 inches) tart ring.
2. Pour 75 g of milk hazelnut cream and let it firm up in the fridge for 1 hour.
3. Place a disc of hazelnut crunch and freeze.
4. Pour the passion fruit compote and freeze again.
5. Remove the elements from the rings and dip them in the milk chocolate coating to fully cover the cake.
6. Place a dome of passion fruit cream (dipped in Kappa jelly) in the center, then pipe the whipped ganache around it in the shape of a rose.



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