



BLOOD ORANGE & PECAN PLATED DESSERT

by Dira ambassador Anton Emonds

INGREDIENTS

TIME: 3H

SERVES: 10

Hazelnut Sponge

250gr egg whites
50gr sugar
300gr hazelnut powder
200gr icing sugar
50gr flour

Blood Orange Gel

250gr Dira blood orange puree
40gr glucose
75gr sugar
8gr pectin NH
25gr lemon juice

PREPARATION METHOD

Hazelnut Sponge

Whisk the egg whites with the sugar until stiff peaks form. Sift together the hazelnut powder, icing sugar, and flour, then fold into the egg whites. Spread onto a baking tray lined with baking paper to 1 cm thickness. Bake at 170°C for 15 minutes. Cool on the tray.

Blood Orange Gel

Heat the blood orange puree and glucose to 60°C. Mix the sugar with the pectin, then add to the puree and bring to a boil. Add lemon juice. Pour a part into a silicone mold, cut out 10 discs of 5 cm diameter each and freeze. Cool the remaining gel, then blend until smooth and transfer to a piping bag.

Pecan Mousse

250gr pastry cream
50gr 100% pecan praline
5gr gelatin
250gr whipping cream
25gr icing sugar

Chocolate Sablé

250gr butter
150gr sugar
50gr almond powder
100gr eggs
450gr flour
50gr cocoa powder
5gr salt

Blood Orange Coulis

200gr Dira blood orange puree
40gr sugar

Finishing & Decoration

Venne cress leaves

PREPARATION METHOD

Pecan Mousse

Heat the pastry cream and pecan praline to 30°C, then add bloomed gelatin and mix until smooth.

Whip the cream with the icing sugar to soft peaks, then fold into the pecan mixture.

Pipe into silicone molds, add a frozen blood orange gel disc, top with a disc of hazelnut sponge, and freeze.

Chocolate Sablé

Mix butter, almond powder, and sugar until smooth. Gradually add eggs. Sift flour, cocoa, and salt, then mix into the butter mixture. Refrigerate for 30 minutes, then roll out to 2.5 mm thickness and cut with a fluted cutter. Bake on a silicone mat at 160°C for 12 minutes. Cool on the tray.

Blood Orange Coulis

Heat the blood orange puree and sugar to a boil. Cool completely in the refrigerator.

Assembly & Decoration

Place the chocolate sablé in the center of the plate and top with the frozen pecan mousse. Fill the center with blood orange gel.

Garnish with Venne cress leaves and finish with blood orange coulis around the dessert.



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