

BLUE LAGOON ENTREMET



<u>FOR THE MOJITO JELLY</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Water	115 g	½ cup	7	7	
Mojito syrup	30 g	2 tbsp	7.6	8.5	
Agar agar	1 g	½ tsp	8	8	
Invert sugar	10 g	2 tsp	1	1	
Kiwi (diced)	90 g	-	35	35	
Mint leaf (chopped)	10 g	-	2	2	
TOTAL			₹ 60	₹ 61.5	<u>INSTRUCTIONS</u>
<u>METHOD</u>					Do not boil for long
<ol style="list-style-type: none"> 1. Take a 16cm round ring and cover one side with cling wrap. 2. In a saucepan, collect all the ingredients and bring it to boil. 3. Keep boiling it for 10 to 15 seconds then pour it in 16cm ring. 4. Set it in fridge to set for at least 30 minutes. 					

<u>FOR INVERT SUGAR</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTION: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Water	30 ml	0.5	0.5	
Lemon juice	3 ml	1	1	
Baking soda	1/8 tsp	0.5	0.5	
TOTAL		₹ 5.1	₹ 10.4	
<u>METHOD</u>				<u>INSTRUCTIONS</u>
<ol style="list-style-type: none"> 1. In a saucepan, take sugar and water together and let it start heating. 2. Heat this until the sugar dissolves completely. 				Lemon juice is used to prevent crystallization.

3. When the mixture comes to a boil add lemon juice to it. Mix for a few seconds and then remove from heat.
4. Let the syrup cool down to 60C.
5. Once the temperature is reached, add baking soda to it. Stir to combine and the mixture will become frothy.
6. Let it cool completely and the bubbles will disappear.

<u>FOR THE VODKA WHIPPED GANACHE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Elle n vire (A)	75 g	¼ cup	43	47	
White couverture	165 g	-	158	290	
Elle n vire (B)	225 g	½ +v ¼ cup	129	140	
Agar agar	5 g	2 + ½ tsp	40	40	
Vodka	50 g	3 + ½ tbsp	39	39	
TOTAL			₹ 409	₹ 556	
<u>METHOD</u>					
<ol style="list-style-type: none"> 1. In a bowl, collect elle n vire (A) and add agar agar to it. Mix and warm this mixture. 2. In a new bowl, melt the chocolate and add it to the warm cream mixture. 3. Once the ganache is formed add in the cold elle n vire (B) then mix it. 4. Cover it and refrigerate it. Once the mixture reaches 11C, whip it till soft peaks and fold vodka into to it. 					

<u>FOR THE CURACAO MOUSSE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Elle n vire (A)	50 g	2+ ½ tbsp	29	31	
White couverture	50 g	-	48	88	
Elle n vire (B)	100 g	1/3 cup	57.5	62.5	
Agar agar	2 g	1 tsp	16	16	
Blue curacao syrup	20 g	-	25.5	25.5	
TOTAL			₹ 176	₹ 223	
<u>METHOD</u>					
<ol style="list-style-type: none"> 1. In a bowl, whip cream (B) with blue curacao syrup till soft peaks. 2. In a new bowl whisk in agar agar in cream (A). Melt the chocolate and keep it aside. 3. Now warm this mixture and add it to melted white chocolate to make ganache. 4. Now fold ganache (30c) in whipped blue curacao cream and mix with the help of spatula. 5. Cling wrap one side of a 16 cm round ring and pipe the mousse into it. Freeze it overnight. 					

<u>FOR THE ORANGE CRUMBLE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Flour	72 g	½ cup	2	2.8	
Almond flour	60 g	½ + 1/8 cup	50.4	72	
Caster Sugar	60 g	¼ cup + ½ tbsp	3.5	7.2	
Salted Butter	55 g	3+1/2 tbsp	17.6	24.8	
Orange zest	1 nos.	-	5	5	
TOTAL			₹ 78.5	₹ 111.8	
<u>METHOD</u>					<u>OVEN TEMPERATURES</u>
<ol style="list-style-type: none"> In a bowl collect everything together and rub the butter with flour mix. Once everything is mixed, cling wrap it and freeze it. Now grate it into crumble and then place it in 16 cm ring press to 1cm height. Bake at 160C for 10-12 minutes. 					<p>OTG 160°C (upper rod + lower rod + fan)</p> <p>DECK OVEN Upper temperature – 160°C Lower temperature – 160°C</p> <p>UNOX 130°C, Fan speed – 1, Humidity – 0</p>

<u>FOR THE BLUE GLAZE</u>			<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>In gms</u>	<u>In cups</u>			
Elle n Vire Cream	150 g	½ cup	86.25	93.75	
Water	110 ml	½ cup	2.2	2.3	
Caster Sugar	175 g	½ + 1/3 cup	10.15	21	
Pectin X58	5 g	1+1/4 tsp	32.55	32.55	
White couverture	120 g	1/2 + ¼ cup	115.2	211.2	
Sky blue powdered colour	As required	-	5	8	
TOTAL			₹ 251.35	₹ 368.75	<u>INSTRUCTIONS</u>
<p><u>METHOD</u></p> <ol style="list-style-type: none"> 1. Place the cream and water together in a saucepan and begin heating to 40°C. Meanwhile, place the sugar and pectin in a separate bowl and combine well. 2. Once the water and cream mixture reaches 40°C, remove from the heat. Stirring continuously, slowly add in the combined sugar and pectin. Still stirring, return to heat. 3. Once sugar and pectin are dissolved, bring boil then temperature will be around 92°C. (At this stage the bubbles from the mixture will reach half level of the saucepan). 4. Once heated, pour mixture into a jug and add white chocolate to it. blend with a stick blender on low speed, being careful not to introduce too many air bubbles. 5. Cover with plastic wrap, ensuring the plastic is touching the surface of the glaze to prevent a skin forming. 6. Warm the glaze blend it and add Sky blue colour. Use the glaze at 35°C. 					Be careful of the temperatures.

<u>FOR THE VELVET SPRAY</u>		<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
White couverture	100 g	96	176	
Cocoa butter	100 g	151	151	
White powdered color	5 g	25	40	
TOTAL		₹ 272	₹ 367	<u>INSTRUCTIONS</u>
<u>METHOD</u> In a bowl collect everything together and melt it. Bring it to 45C and cool it down to 32C.				Be careful of the temperatures.

<u>FOR TEMPERING</u>		<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
White couverture	300 g	288	528	
TOTAL		₹ 288	₹ 528	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Melt chocolate 90% of the chocolate ie 270g till it reaches 45C in a double boiler or microwave. 2. thumb rule is to add 10% callets or chopped chocolate gradually. 3. Stir the chocolate well to mix in the stable crystals of callets/ chocolate thoroughly and evenly. If the chocolate melts too quickly, it means your chocolate is still too hot. 4. You can add more callets/ chocolate to lower its temperature and continue stirring. 5. Eventually you will get a slightly thickened chocolate, which is ready and workable at 29-30C. use it for making chocolate collars and stamp as instructed in the videos. 				Be careful of the temperatures.

<u>FOR THE GARNISH</u>		<u>COSTING (In ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
White chocolate collars	2 nos.	48	88	
White chocolate stamp	1 nos.	19	35	
Lemon slices	2	2	2	
Orange zest twists	2-3	3	3	
Chopped kiwi	10 g	4	4	
Chopped strawberries	1-2 pieces	5	5	
Fresh blueberries	4-5 pieces	5	5	
Mint leaf	2-3	2	2	
TOTAL		₹ 88	₹ 144	

ASSEMBLY

1. Take a 18cm round ring and pipe vodka whipped ganache around 1 cm thick then place mojito jelly on it.
2. Now again pipe 1 cm thick layer of vodka whipped ganache over the jelly. Place blue lagoon mousse followed by baked crumble. And cover the sides with whipped ganache and freeze the entremets overnight.
3. De-mold it and velvet spray on it. Then glaze it with sky blue glaze on half part. Once the glaze sets garnish it fresh fruits, lemon and orange slices and mint leaf on the velvet sprayed part.
4. Place 2 collars around the entremets and 1 stamp on the joint part.