

Duet of Orange and Jules Destrooper

Recipe Joconde biscuit

- 100 ml egg
 - 100 g broyage 1/1 (= 50 g almond powder / 50 g icing sugar)
 - 50 g Virtuoso
 - 50 g flour
 - 120 ml egg whites
 - 20 g sugar
1. Beat the eggs and the broyage into a ribbon
 2. Break up the cookies (into chunks that are neither too big nor too small)
 3. Mix the cookie chunks into the flour
 4. Add the sugar to the egg whites and whisk until frothy (not too stiff)
 5. Fold everything together and spread out on a 'baking mat' with relief structure
 6. Bake for 8' at 220°C

Chocolate biscuit

- 150 g butter
- 100 g 'Alm choc' biscuit
- 150 g melted chocolate
- 100 g sugar
- 100 ml egg yolks
- 250 ml egg whites
- 100 g sugar

Moelleux of chocolate and 'florentines'

- 100 g egg
- 100 g sugar
- 60 g butter
- 30 g flour
- 50 g chocolate
- vanilla
- salt

1. Beat the eggs into a ribbon with the sugar, vanilla and a pinch of salt
2. Melt the butter, skim off and fold into the above mixture together with the chocolate
3. Stir in the flour
4. Pipe into convex 'pleximats' and bake for 15' at 200°C



Orange mousse with butter crisps

Prepare beforehand: orange cream

3 oranges (zest and juice)

- 1 lemon (zest and juice)
- 250 g sugar
- 150 g butter
- 150 g egg
- vanilla

1. Mix everything together and bring to a gentle boil for 5', stirring constantly
2. Pass through a pointed colander

- 300 ml milk
- 80 g egg yolks
- 80 g sugar
- vanilla
- 500 g 'orange cream'
- 12 bl gelatine
- 1 L whipping cream
- 150 g sugar
- 75 g small butter crisps

1. Make a cream Anglaise of the milk, vanilla, sugar and egg yolks
2. Dissolve the soaked gelatine in this mixture and mix with the orange cream
3. When sufficiently cooled, fold in the half-whipped cream (with sugar) and finally the broken butter crisps

Spun sugar

- 200 ml water
- 200 g glucose
- 400 g sugar

Boil everything together up to 155°C

Caramelised 'butter puff pastry'

1. Roll out butter puff pastry to 2mm thickness
2. Sprinkle generously with soft brown sugar
3. Bake until well done at 180°C

Macarons

- 200 ml egg white
- 50 g sugar
- 200 g powdered sugar
- 150 g almond bread
- 300 g broyage (almond powder / icing sugar)

Assembly and finish

1. Line pastry moulds with mica
2. Place a joconde strip of 1cm against the mica
3. Place a cut-out slice of caramelised butter puff pastry on the bottom
4. Top with a little orange mousse and a slice of chocolate biscuit
5. Sauce this slice with orange cream
6. Top with a little orange mousse
7. Put in a macaron and further fill with orange mousse
8. When set, level off the top with orange cream

On a clean serving plate, pipe a decoration with chocolate and fill with orange cream. Arrange the pastry on the plate with a chocolate moelleux. Finish off with a caramelised orange chunk, red and blue berries, spun sugar, chocolate garnish and, last but not least, Destrooper cookies.

Enjoy !