

Afternoon Tea

# Jivara Jazz Transparence

Makes 30 verrines (ref. 4609).



### Caramelized Banana Cake

- > 30g caster sugar
- > 130g bananas
- > 10g rum
- > 100g brown sugar
- > 40g invert sugar
- > 125g VALRHONA LIQUID CLARIFIED BUTTER
- > 125g whole eggs
- > 135g cake flour
- > 6g baking powder
- > 50g TANARIVA LACTÉE 33% COUVERTURE
- > 100g banana

- 1 Make a dry caramel with the caster sugar.
- 2 Add the first amount of banana, chopped, and coat with the caramel. Deglaze with the rum and leave to cool on a baking sheet.
- 3 Use a freestanding mixer with a paddle attachment to combine the butter, brown sugar, invert sugar and caramelized banana, beating gently. Continue beating gently and add the eggs, flour, baking powder and chocolate and the chopped fresh banana.
- 4 Bake at 170°C and leave to cool.

### Banana Passion Fruit Cream

- > 500g banana puree
- > 40g passion fruit puree
- > 30g caster sugar
- > 4g powdered gelatin
- > 20g water
- > 25g lemon juice

- 1 Rehydrate the gelatin with the water. Heat together the other ingredients to 30°C.
- 2 Melt the gelatin and add to the fruit purees and beat.
- 3 Set aside in the fridge.

### Light Jivara Jasmine Mousse

- > 250g milk
- > 22g jasmine tea
- > 340g JIVARA LACTÉE 40% COUVERTURE
- > 5g powdered gelatin
- > 25g water
- > 500g whipping cream 35%

- 1 Infuse the jasmine tea in the milk overnight. Rehydrate the gelatin with the water. Strain the milk and check the quantity.
- 2 Bring the milk to the boil and slowly pour around 1/3 of the liquid onto the melted chocolate, whisking to create a smooth, glossy and elastic texture, indicating the emulsion process has begun.
- 3 Add the remaining milk, taking care to preserve the texture. When the chocolate mixture reaches 30°C, fold in the whipped cream. Pour immediately into the verrines and blast freeze.

### Lemon Jasmine Jelly

- > 100g minced lemon puree
- > 140g lemon puree
- > 60g caster sugar
- > 16g jasmine tea
- > 24g caster sugar
- > 5g pectin NH

- 1 Combine the small amount of sugar with the pectin NH.
- 2 Bring the two lemon purees to the boil and leave to infuse with the jasmine tea for around 10 minutes. Strain the infusion, add the remaining caster sugar and when the mixture reaches 40°C, mix with the sugar and pectin and bring everything to the boil.
- 3 Pour onto a sheet covered with food wrap and set aside in the fridge.

### Assembly and finishing

Weigh out 700g of the cake mixture and pour into a raised edge 34 x 34cm silicone mat and bake for 12 minutes at 170°C. Place the verrines in the freezer. Temper the Banana Passion Fruit Cream to 20/25°C and then use a piping bag without a nozzle to add 20g to each verrine, tilting the glasses to create a wave effect. Blast freeze. Cut the Banana Cake into 5cm cubes and add around five cubes of cake and a few Caramelia Crispy Pearls to each verrine. Blast freeze. Make the Jivara Jasmine Mousse and immediately add around 35g to each verrine. Blast freeze. To finish, pour on a little Lemon Jasmine Jelly, add a cube of banana cake and a house logo.



Focus on JIVARA LACTÉE 40%  
“Creamy cocoa taste”

Jivara Lactée has a seductively pronounced chocolatey taste in perfect harmony with its vanilla-malt finish.