

12 3 STEPS...



Step 1

Halve the defrosted **Orange Chocolate Crisp Slice** lengthwise and put it on a plate.

Boil red wine, gin, Grand Marnier, orange juice and cinnamon to get a fond for the Sangria orange slices. Pour the hot fond over the peeled oranges and soak them in the fond for two days. Thinly slice the oranges and place one on each plate.

For the Grand Marnier chocolates, boil cream, carefully stir in white chocolate and bittersweet chocolate, boil with butter and season to taste with Grand Marnier. Allow to cool and fill into hollow bittersweet chocolate spheres, close and push onto a wooden skewer. Allow to set, coat in bittersweet chocolate, sprinkle with hazelnut brittle and place each one onto an orange slice.



Step 2

Scatter nut crumble on the plate.

Boil orange juice, vanilla pulp and cream for the Campari & orange ice cream. Stir sugar and egg yolk together and thicken with the boiling cream & orange mixture. Flavour with Campari and freeze to creamy ice cream in the ice cream machine.

Use a cutting machine to slice the oranges to approx. 1 mm in width and dry overnight in the oven at 60°C.

Place a blob of Campari & orange ice cream onto the nut crumble and garnish with an orange chip.

Step 3

Cut the orange peels into strips and blanch in hot water three times, boil „dry“ with sugar and water and toss in sugar.

Decorate the chocolate & orange crisp slices with candied orange strips, raspberry and white chocolate sticks.

Blend raspberries, sugar and the juice binder and sieve. Dot the plates with raspberry sauce and garnish with honey cress.



... crackly
moments
to surprise



Recommended by:
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Hint...

Ingredients for 24 portions

			Sample calculation
	Quantity	Ingredient	Price in €
Step 1	12	erlenbacher backwaren Orange Chocolate Crisp Slices (art. no. 8108944)	14,80*
	6	Sangria orange slices oranges	7,30*
	1 L	red wine	
	40 ml	Gin	
	40 ml	Grand Marnier	
	100 ml	orange juice	
	2	cinnamon sticks	
	200 ml	Grand Marnier chocolates cream	7,70*
	100 g	white chocolate	
	120 g	bittersweet chocolate	
	30 g	butter	
	20 ml	Grand Marnier	
	24	bittersweet hollow spheres	
	24	wooden skewers	
	120 g	bittersweet chocolate (for the coating)	
	100 g	hazelnut brittle	
Step 2	300 g	Nut crumble nut crumble	3,78*
	1 L	Campari & orange ice cream orange juice	6,84*
	2	pulp from vanilla beans	
	1 L	cream	
	460 g	sugar	
	16	egg yolks	
	180 ml	Campari	
Step 3	2	Orange chips oranges	0,80*
	2	Candied orange strips oranges	1,20*
	60 ml	water	
	140 g	sugar	
	24	Decoration raspberries	3,20*
	24	white chocolate sticks	
	48	honey cress leaves	
	60	Raspberry sauce raspberries	6,40*
	100 g	sugar	
	20 g	juice binder	
Total			41,22*

If you're in a hurry you might like to use:

Manufacturer	Art. no.	Name of article	Price in €
erlenbacher backwaren	8108944	Orange Chocolate Crisp Slices	14,80*
		Chocolate stick	13,60*
		Rapsberries	
		Raspberry sauce	
		Blueberries	
		Lemon balm	
		Total	



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