



Recipe **DIM'S**



Associated trends: Ethical lifestyle

Consumers analyse the ingredients used, the nutritional values, the presence of preservatives and additives, sourcing, as well as allergen information. This gluten free dessert, shaped as a dim sum is made with natural and sustainable ingredients. An explosion of textures and flavours with the freshness of a pineapple brunoise with lime, ginger and fresh coriander.

ETHICAL
LIFESTYLE

Trend

VIEW
THE VIDEO AT
[www.tastetomorrow.com/
dims](http://www.tastetomorrow.com/dims)

INGREDIENTS 20 pieces

Praliné rice crackers (*gluten free*)

- 200 g Rice chili crackers
- 15 g Roasted sesam
- 50 g *Pralirex hazelnut**
- 40 g *Belcolade Blanc Intense**

Coconut biscuit (*gluten free*)

- 68 g Rice flour
- 202 g Icing sugar
- 105 g Grated coconut
- 240 g Almond powder
- 100 g Granulated sugar
- 315 g Egg whites
- 6 g Orange zest

Vietnam 45% chocolate creamy

- 100 g Pure Coconut cream
- 68 g *Belcolade Origins Vietnam 45%**
- 5 g *Belcolade PPP cocoa butter**

Thai pineapple brunoise

- 150 g Fresh victoria pineapple (brunoise)
- 1 g Lime zest
- 2 g Fresh ginger (grated)
- 4 pcs Chopped fresh coriander leaves
- 80 g Mango puree
- 20 g Passion fruit juice
- 10 g Lime juice
- 10 g Sugar
- 1,5 g Pectin NH

Tofu lime mousse

- 300 g Fresh cream 35%
- 240 g Tofu natur
- 30 g Sweet soy sauce
- 4,5 g Lime zest
- 315 g *Belcolade Blanc Intense**
- 10,5g Gelatin powder 180 bloom/silver
- 52,5g Water
- 495 g Whipped cream 35%

WORKING METHOD

Praliné rice crackers (7 g)

- Blend everything together in the food processor.
- Roll out between 2 paper sheets till 3 mm. Let it set.
- Cut rounds of 5 cm.

Coconut biscuit (1 tray 40x60 cm)

- Sift all powder, except the granulated sugar.
- Whip the egg white with granulated sugar until you get a firm texture.
- Fold in, powders and orange zests.
- Spread on baking tray 40x60 cm.
- Bake 10-12 minutes at 180°C, close damper.
- Cool down and cut round of 4,5 cm. Reserve it.

Vietnam 45% chocolate creamy (8 g/insert)

- Warm the coconut cream to 60°C, pour on the chocolate and mix.
- Mold 8 g in flexipan half sphere Demarle ref/1489.
- Let it set in fridge, then add the pineapple brunoise on top.

Thai pineapple brunoise (10 g/insert)

- Mix all together except sugar and pectin.
- Bring to a boil by adding the sugar/pectin mix at 60°C.
- Mold in flexipan half sphere Demarle ref/1489 on top of the Vietnam chocolate cream.
- Dispose a layer of biscuit then freeze.

Tofu lime mousse (55 g/mold)

- Soak gelatin in water.
- Warm the fresh cream at 80°C, pour over tofu, lime zest and chocolate.
- Add melted gelatin and blend using hand mixer.
- At 27-28°C, add the whipped cream.

Belcolade

Real Belgian chocolate, produced exclusively in Belgium following a long tradition of craftsmanship, quality and refinement.



This range is made with Cacao-Trace certified cocoa for a better tasting chocolate while at the same time improving the life of the cocoa farmers.



This recipe was developed and created by David Redon, previously International Technical Advisor for Patisserie at Puratos.

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