



ORANGE MARMELADE WITH JASMINE FLOWERS AND VELVETY CHOCOLATE MOUSSE

Provisions

For four people

Orange Marmelade

- Eight organic oranges (or unwaxed and untreated)
- 500 g sugar

Warm Chocolate Mousse

- 150 g dark chocolate, 75% cocoa
- 110 g liquid crème fraîche (matured cream)
- 140 g egg whites (approx. four eggs)
- ½ tsp. *poudre Equinoxale* (“Equinox Powder”)

Warm Mousse with Jasmine

- 50 cl of milk
- ½ tsp. rose water
- ½ tsp. orange blossom water
- ¼ tsp. jasmine extract
- 20 g sugar
- 3 g of agar-agar

ROUTE

Orange Marmalade

Poke holes into five of the oranges, and blanch them in a pot of cold water (bring to a boil). Pour the water out and repeat the process three times. Immerse the oranges in a cold water bath, just enough to cover. Add the sugar and cook for three and a half hours at low heat.

Drain the cooked oranges, keeping their cooking juice. Blend, and then add a raw orange to the marmalade. Blend again, and put the mixture through a strainer. Remove the peel, white pith, and membranes from the two remaining oranges and cut them into segments.

Chocolate Mousse

Heat the cream with the *poudre Equinoxale* (“Equinox Powder”) and pour it onto the chocolate that has been chopped up beforehand. Turn the spoon well, until the mixture becomes smooth. With a whisk, beat the eggs until they are very firm but not stiff. Incorporate them into the ganache and mix well. Pour everything into a whipped cream dispenser, and discharge the charger into the unit. Mix well and leave it aside.

Jasmine Mousse

Boil the milk with the flavourings and the sugar. Let it steep for thirty minutes. Pour everything through a fine mesh conical strainer lined with cheesecloth, add the agar-agar and bring to a boil. Leave the milk to cool to room temperature whilst stirring until it becomes rich and smooth. Pour the mixture into a whipped cream dispenser, and discharge the charger into the unit. Mix well and leave it aside.

FINISHING TOUCHES:

Heat the whipped cream dispensers of chocolate and jasmine mousse in a bain-marie. At the final moment, put two teaspoons of orange marmalade into a bowl and pour in the warmed chocolate mousse. Lay the orange segments in the bottom of a second bowl and pour in the warmed jasmine mousse.