



# Special BIG BERRY dessert "FOREST PATH"

Syu Poropat



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Preparation time: 1:30 min.  
4 servings

## I. BLACK ZABUYE 83% CHOCOLATE MOUSSE WITH CARAMELISED HAZELNUTS

### INGREDIENTS

- 1 pc egg yolk
- 30 g sugar
- 10 g water
- 80 g Black Zabuye 83%chocolate
- 140 g whipped cream 35%
- 30 g caramelised ground hazelnuts

1. Mix sugar and water. Cook it till 121 degrees.
2. Pour the syrup on egg yolk and mix until you get a light cream.
3. Melt the chocolate and mix it with egg yolk cream. Add whipped cream and mix gently.
4. Fill the silicon moulds with mousse add 10 g of caramelised chopped nuts and freeze.

## II. CHOCOLATE SPONGE

### INGREDIENTS

- 50 g flour
- 20 g cacao powder
- 2 g baking powder
- 1 pc egg
- 30 g sugar
- Pinch of salt
- 20 ml walnut oil

1. Mix together egg, walnut oil, sugar and salt to get a nice and creamy texture.
2. Add all dry ingredients. Put the sponge in muffin mould and bake it at 180 degrees for 12 minutes

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## III. CRUMBLE

### INGREDIENTS

- 30 g flour
- 20 g hazelnuts powder
- 20 g sugar
- 20 g butter

1. Mix all the ingredients together.
2. Bake the crumble at 180 degrees for 10 minutes.
3. Use when it is cold.

## IV. FOAM/ESPUMA WITH BLACK BERRY LIQUOR BERRYSHKA

### INGREDIENTS

- 200 ml cream
- 100 ml black berry liquor Berryshka
- 5 g Proespuma cold Sosa

1. Blend fast all ingredients.
2. Put in siphon bottle and use.

## V. BLUEBERRY BERRYSHKA BUBBLES

### INGREDIENTS

- 100 ml water
- 1 pc lemon juice
- 50 ml blueberry liquor Berryshka
- 5 g Buble Sosa

1. Blend fast all ingredients.
2. Put in siphon bottle and use.



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## VI. MARINATED FRUITS WITH REDCURRANT BERRYSHKA

### INGREDIENTS

- ◆ 50 g raspberries
- ◆ 50 g blueberries
- ◆ 50 g blackberries
- ◆ 50 g redcurrant
- ◆ 30 ml redcurrant liquor

. Spray the fruits with liquor.

### INGREDIENTS

- ◆ 200 g simple vanilla ice cream base
- ◆ 30 g blackberry liquor
- ◆ 80 g blackberry puree

## VII. BLACKBERRY AND VANILLA ICE CREAM

Mix all ingredients together and freeze.

### INGREDIENTS

- ◆ 200 g raspberry puree
- ◆ 2 g xanthan

## VIII. RASPBERRY COULIS

Blend together all ingredients and use.



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## IX. DECORATION

### INGREDIENTS

- ◆ Pine spray Sosa for aroma
- ◆ Melisa cress
- ◆ Edible flowers
- ◆ Chocolate decoration

Put all ingredients on plate and create your “Forest Path”.

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