



## Tropical Wave

Yield: 25 pastries

**Ingredients:** Mould: Inserts 40 x 495 x 39 mm, 700 ml

### Mango-Cream

\_\_\_\_\_ 0,100 kg **Alaska-express Mango**  
 \_\_\_\_\_ 0,125 kg Water, approx. 25 °C  
 \_\_\_\_\_ 0,500 kg Whipped cream

▶ Dissolve the **Alaska-express Mango** in the water and fold in the whipped cream.

### Mousse au Chocolat

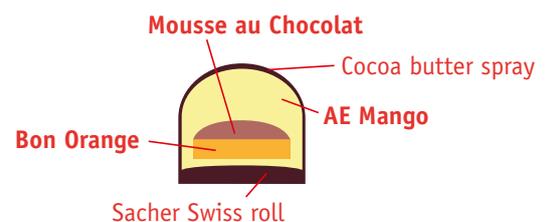
\_\_\_\_\_ 0,150 kg **Mousse au Chocolat**  
 \_\_\_\_\_ 0,090 kg Milk  
 \_\_\_\_\_ 0,090 kg Cream, liquid

▶ Whip up for approx. 5 min. at fast speed.

\_\_\_\_\_ 0,400 kg **Bon Orange**  
 \_\_\_\_\_ 1 Sacher Swiss roll

### Method:

- \* Pipe Mango-Cream into the mould to cover above and sides.
- \* Fill **Mousse au Chocolat** as shown on the photo.
- \* Place in the fridge for at least 30 min., later for at least 30 min. in the shock freezer.
- \* Pipe **Bon Orange** into the mould and refreeze in the shock freezer.
- \* After 10 min. fill the last layer of Mango-Cream and press the Sacher swiss roll onto the mould; all moulds should be 100 % filled.
- \* After another 10 min. in the fridge, refreeze again in the shock freezer for at least 1 hour.
- \* Remould, cut and spray with cocoa butter spray. Decorate as shown on the photo.





## Orange Sapphire

Yield: 36 sapphires

### Ingredients:

Mould: Sapphire 75ml

\_\_\_\_\_ 1,000 kg **Mousse au Chocolat**  
 \_\_\_\_\_ 0,625 kg Cream, liquid, unsweetened  
 \_\_\_\_\_ 0,625 kg Milk

Whip up for approx. 5 min. at fast speed. Add 225 g dark couverture, melted and fold under the Mousse. Fill into the silicone mould.

\_\_\_\_\_ 0,500 kg **Bon Orange**  
 \_\_\_\_\_ 1 pc Chocolate Swiss roll (35 pcs)

Pipe 500 g **Bon Orange** into the Mousse. Cut small bases of the Swiss roll and press onto the mould; all moulds should be 100 % filled. Place in the fridge for minimum 1 h. Afterwards place in the freezer.

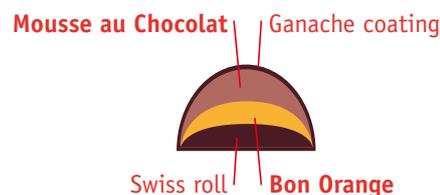
\_\_\_\_\_ 0,150 kg **For decoration** Peanuts, chopped, roasted  
 \_\_\_\_\_ 1 pc Couverture, sprayed with orange cocoa butter

\_\_\_\_\_ 0,375 kg **Ganache Coating** **Schokobella**, chocolate cream  
 \_\_\_\_\_ 0,130 kg Water  
 \_\_\_\_\_ 0,130 kg Glucose sirup

Bring water and glucose syrup to boil, add **Schokobella**, chocolate cream and mix well.

### Method:

- \* Remould the sapphires and coat them with Ganache coating, dip the base into the chopped and roasted peanuts.
- \* Refreeze.
- \* Garnish as shown on the photo.
- \* Variation: Add 200 g peanut butter and 150 pieces chopped and roasted peanuts to the Mousse.



www.martinbraun.com

**MARTIN BRAUN KG**  
 Hannover - Germany  
 email: info@martinbraun.de

A company of  
**MARTIN BRAUN - GRUPPE**