



JORDI ROCA ANARCHY

Flavoured chocolate waters (7 types)

BASE FOR CHOCOLATE WATERS (7 types)

- 1,5 l water
- 500 g Alto El Sol
- 500 g Alunga™
- 500 g Lactée Supérieure
- 500 g Fleur de Cao™
- 500 g Inaya™
- 500 g Mexique
- 500 g Ghana

Preparation

- / For each chocolate, heat 1,5 l of water to 85°C and pour it over the chocolate, blend in a mixer until homogenous in consistency.
- / Pour into a Superbag placed in a high-sided recipient large enough to hold the filtered water from the mixture, and leave to filter in the refrigerator for 12 hours.

Liquorice & chocolate water



- 500 g Alto el Sol 65% Chocolate Water
- 20 g liquorice paste

Preparation
Whisk and set aside.



Porcini & chocolate water

- 500 g Alunga 41% chocolate water
- 3 g powdered porcini

Preparation
Whisk and set aside.

Yuzu & chocolate water



- 500 g Lactée Supérieure 38.2% chocolate water
- 50 g yuzu juice

Preparation
Whisk and set aside.



Tonka bean & chocolate water

- 500 g Fleur de Cao™ 70% chocolate water
- 2 beans grated Tonka

Preparation
Whisk and set aside.

Balsamic & chocolate water



- 500 g Inaya 65% chocolate water
- 10 g balsamic cream

Preparation
Whisk and set aside.



Peanut & chocolate water

- 500 g Mexique 66% chocolate water
- 80 g peanut paste

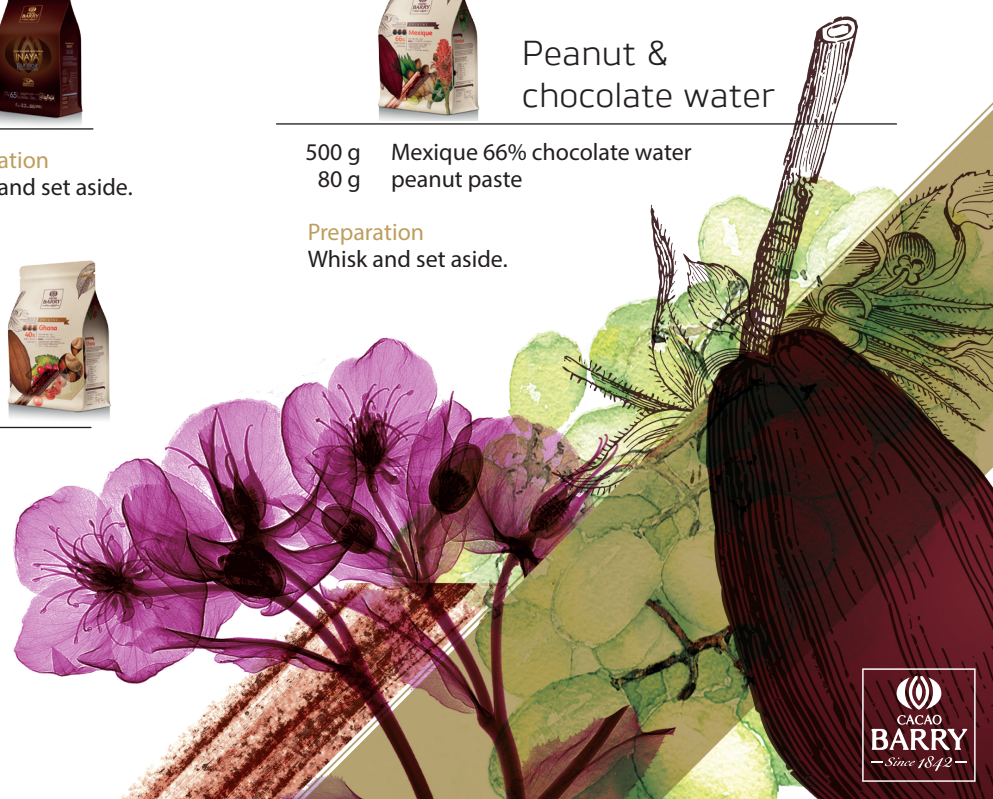
Preparation
Whisk and set aside.

Cardamom & chocolate water



- 500 g Ghana 40% chocolate water
- 5 g powdered cardamom

Preparation
Whisk and set aside.



TEXTURIZED CHOCOLATES WATERS (7 TYPES)

200 g TPT sugar and water
6 g agar
0,6 g xanthan gum

Préparation

- / For each texturized chocolate water, mix the flavoured chocolate waters with all the ingredients in a saucepan and bring the mixture to the boil.
- / Blend with a mixer.
- / Sieve the mixture and place in a pastry bag. Store in the refrigerator.

CHOCOLATE WATER JELLYS (7 TYPES)

2,5 g agar
50 g sugar

Préparation

- / Combine all the ingredients with 500 g of each texturized chocolate water (see above) in a saucepan and bring the mixture to the boil.
- / Pour into 2 moulds measuring 20 x 12.5 cm and 1 cm high. Let set in the refrigerator.
- / Unmould the gelatin and cut into 0.4cm cubes.
- / Set aside.

FLAVOURED OILS

Rosemary oil

1000 g sunflower oil
200 g fresh rosemary

Préparation

- / In a vacuum-sealable bag, place the oil and rosemary and vacuum seal.
- / Heat in a water bath to 60°C for 3 hours. Strain and let cool.
- / Set aside.

Ginger oil

1000 g sunflower oil
300 g fresh ginger

Préparation

- / In a vacuum-sealable bag, place the oil and ginger sliced in rounds and vacuum seal.
- / Heat in a water bath to 60°C for 3 hours.
- / Strain and let cool. Set aside.

Chilli pepper oil

1000 g sunflower oil
120 g chili peppers

Préparation

- / In a vacuum-sealable bag, place the oil and pepper and vacuum seal.
- / Heat in a water bath to 60°C for 3 hours.
- / Strain and let cool. Set aside.

CHOCOLATE CREAMS WITHOUT SPICES (7 TYPES)

CREAM BASE

3750 g milk
3750 g cream
750 g sugar
37,5 g Cremodan

Préparation

- / In a pot, warm the milk together with the cream and 500 g of the sugar.
- / Heat to 40°C.
- / Add the rest of the sugar, 250g, already mixed with the CSIM stabilizer.
- / Heat the mixture to 85°C.



Alunga 41% chocolate cream

600 g Alunga 41%
Preparation
/ Mix with 1l cream base (see above)

Inaya 41% chocolate cream

400 g Inaya 65%
Preparation
/ Mix with 1l cream base (see above)

Ghana 40% chocolate cream

600 g Ghana 40%
Preparation
/ Mix with 1l cream base (see above)

Fleur de Cao chocolate cream

380 g Fleur de Cao
Preparation
/ Mix with 1l cream base (see above)

Mexique 66% chocolate cream

400 g Mexique 66%
Preparation
/ Mix with 1l cream base (see above)

Lactée Supérieure 38,2% chocolate cream

620 g Lactée
Supérieure
Preparation
/ Mix with 1l cream base (see above)

Alto el Sol 65% chocolate cream

400 g Alto el Sol 65%
Preparation
/ Mix with 1l cream base (see above)

CHOCOLATE CREAMS WITH SPICES (7 TYPES)

Coffee and Alunga 41% chocolate cream

750 g Alunga 41% chocolate cream
18 g ground coffee
Preparation
/ Combine the ingredients using a whisk until the mixture is homogenous.
/ Reserve in the refrigerator.

Spicy pepper and Mexique 66% chocolate cream

700 g Mexique 66% chocolate cream
1,5 g chili peppers
Preparation
/ Combine the ingredients using a whisk until the mixture is homogenous.
/ Reserve in the refrigerator.

Cardamom and Ghana 40% chocolate cream

750 g Ghana 40% chocolate cream
7,5 g cardamom
Preparation
/ Combine the ingredients using a whisk until the mixture is homogenous.
/ Reserve in the refrigerator.

Ginger and Inaya 65% chocolate cream

700 g Inaya 65% chocolate cream
2,1g grated ginger
Preparation
/ Combine the ingredients using a whisk until the mixture is homogenous.
/ Reserve in the refrigerator.

Java pepper and Alto el Sol 65% chocolate cream

700 g Alto el Sol 65% chocolate cream
4/5 java pepper
Preparation
/ Combine the ingredients using a whisk until the mixture is homogenous.
/ Reserve in the refrigerator.

Tonka bean and Fleur de Cao 70% chocolate cream

690 g Fleur de Cao™ 70% chocolate cream
1,5 g Tonka beans
Preparation
/ Combine the ingredients using a whisk until the mixture is homogenous.

Saffron and Lactée Supérieure 38,2% chocolate cream

760 g Lactée Supérieure 38.2% chocolate cream
0,6 g saffron powder
Preparation
/ Reserve in the refrigerator.

Preparation
/ Combine the ingredients using a whisk until the mixture is homogenous.
/ Reserve in the refrigerator.



PRALINES (6 TYPES)

Pine nut

150 g pine nut paste
150 g Lactée Supérieure 38,2%

Preparation

- / In the mixer bowl, combine the nut paste and milk chocolate.
- Set the machine temperature to 37°C and mix for several minutes.
- Set aside.

Pistachio

150 g pistachio paste
150 g Lactée Supérieure 38,2%

Preparation

- / In the mixer bowl, combine the nut paste and milk chocolate.
- Set the machine temperature to 37°C and mix for several minutes.
- Set aside.

Peanut

150 g peanut paste
150 g Lactée Supérieure 38,2%

Preparation

- / In the mixer bowl, combine the nut paste and milk chocolate.
- Set the machine temperature to 37°C and mix for several minutes.
- Set aside.

Almond

150 g almond paste
150 g Lactée Supérieure 38,2%

Preparation

- / In the mixer bowl, combine the nut paste and milk chocolate.
- Set the machine temperature to 37°C and mix for several minutes.
- Set aside.

Walnut

150 g walnut paste
150 g Lactée Supérieure 38,2%

Preparation

- / In the mixer bowl, combine the nut paste and milk chocolate.
- Set the machine temperature to 37°C and mix for several minutes.
- Set aside.

Hazelnut

150 g hazelnut paste
150 g Lactée Supérieure 38,2%

Preparation

- / In the mixer bowl, combine the nut paste and milk chocolate.
- Set the machine temperature to 37°C and mix for several minutes.
- Set aside.

BROWNIE

6 eggs
540 g sugar
340 g butter
120 g Extra Brute
150 g flour
540 g Ghana

Preparation

- / Gently warm the butter until it melts; set aside.
- / Beat the eggs together with the sugar at 30°C.
- / Add the melted butter and stir to emulsify.
- / In another bowl, combine the flour with the cocoa powder, sift and add to the mixture.
- / Add the chopped chocolate and stir. Bake in a preheated 170°C oven for 25 to 30 minutes.
- / Cut into 1cm cubes.
- / Store in an airtight container at room temperature.

CHOCOLATE ICE CREAM

3920 g water
6820 g whole milk
780 g cream
800 g Extra Brute
3600 g dextrose
600 g saccharose sugar
140 g stabilizer
740 g low fat powdered milk
600 g invert sugar
2000 g Fleur de Cao™

Preparation

- / In a saucepan, combine the water milk, cream, cocoa powder and dextrose and heat to 40°C.
- / Add the CSIM stabilizer, powdered milk and invert sugar; bring the mixture up to 85°C.
- / Pour over the chocolate and blend in a mixer.
- / Strain and let the mixture rest in the refrigerator for at least 12 hours.
- / Once cool, churn into ice cream.

CHOCOLATE SORBET

5480 g water
1800 g sugar
320 g invert sugar
200 g dextrose
1200 g Extra Brute
1200 g Cuba
400 g liquid glycerine
750 g vodka

Preparation

- / In a saucepan, combine the water, sugar, invert sugar and dextrose and bring to a boil.
- / Pour the warm mixture over the chocolate and cocoa powder.

- / Let the mixture cool in the freezer.
- / When the mixture is cool, pour it over the combined glycerine and vodka and mix.
- / Strain and let sit in the refrigerator for at least 12 hours.
- / Churn into sorbet.



SACHERTORTE

420 g	egg yolks	Preparation	
300 g	eggs	/	Mix the egg yolk with marzipan, the whole egg and icing sugar in the mixer until combined. At the same time, combine the flour and cocoa powder and sift.
860 g	almond paste 50%	/	Melt the butter over low heat and add it to the cacao paste.
260 g	confectioner's sugar	/	Place the sugar and egg whites in a bowl, warm over a bain Marie and once the sugar has dissolved, whip to form a meringue.
200 g	flour	/	When the whites are very stiff, fold in the first mixture and the dry ingredients. Bake at 200°C for 20 min.
200 g	Extra Brute	/	Cut into 1cm cubes.
200 g	unsalted butter	/	Store in an airtight container.
500 g	egg white		
300 g	sugar		
300 g	Grand Caraque		

CHOCOLATE FOAM

1200 g	Alto El Sol	Preparation	
1200 g	Lactée Supérieure	/	In a saucepan, bring the combined milk and cream to the boil.
300 g	Fleur de Cao™	/	Add egg, already beaten together with the sugar and xanthan gum; bring the mixture to 85 °C.
300 g	Praliné Onctueux	/	Pour the warm mixture over the chocolates and praliné.
960 g	milk	/	With a whisk, beat to combine.
6 g	xanthan gum	/	Cool the mixture quickly in an ice bath.
600 g	sugar	/	When cool, add the egg whites and use a mixer to blend.
720 g	egg white	/	Place 650 g of the mixture in a siphon or cream whipper with three chargers and set aside.
720 g	egg yolks		
3600 g	cream		

CHOCOLATE SIPHON CAKE

2400 g	Alto El Sol	Preparation	
2500 g	egg white	/	Melt the chocolate and keep at 45 °C.
1600 g	egg yolks	/	Add the egg whites and yolks using a mixer.
1600 g	sugar	/	Add the salt, flour, cocoa and baking powder.
20 g	salt	/	Mix until a homogenous mixture is formed.
400 g	flour	/	Strain the mixture and place 650 g of it in a 1l siphon or cream whipper with three chargers.
40 g	baking powder	/	With the filled whipper, fill half a 33 ml plastic glass.
120 g	Extra Brute	/	Cook for 45 seconds in a microwave at maximum power.
		/	Place the plastic glasses upside down on a cooling rack.
		/	When cool, take out the plastic glass, remove the baked cake from the glass and break into approximately 1.5 cm cubes.
		/	Store in a sealed container at room temperature.

CHOCOLATE CARAMEL

100 g	sugar paste	Preparation	
500 g	glucose	/	In a pan, warm the fondant, isomalt and glucose to 135°C.
500 g	isomalt	/	Add the citric acid and continue to heat the mixture to 160°C.
200 g	Alto El Sol	/	Once the temperature of the sugar mixture falls to 145°C, add the chocolate and stir.
22	drops citric acid solution	/	Pour out and stretch on two silicone-coated parchment papers, aiming for the thinnest layer possible; cut in 2 x 2 cm squares, set aside.

CRUNCHY COCOA NIBS

1000 g	cacao nibs	Preparation	
500 g	sugar	/	Place the sugar and water in a pan and bring to the boil.
100 g	water	/	Remove from heat and add the cocoa nibs, stirring with a wooden spoon until the sugar mixture sticks to the nibs.
		/	Remove the crunchy nibs, drain and spread on a silicone mat to cool. Set aside.

CHOCOLATE SAUCE

320 g	cream	Preparation	
560 g	water	/	In a saucepan, bring the mixture of cream, water and sugar to the boil.
800 g	sugar	/	Remove from heat and add the cocoa powder; blend in a mixer.
520 g	Extra Brute	/	Strain and reserve in the refrigerator.

Finishing and assembling the dish

Q.S. cacao nibs
Q.S. Pop Rocks

