



25-27 NOVEMBER 2024

📍 RIYADH INT'L CONVENTION & EXHIBITION CENTER

MY RECIPE

CHEF NAME: Farah Hamdane

RECIPE NAME: Dacquoise Coco-Passion Fruits

INGREDIENTS

Biscuit Dacquoise Coco/ Almond

- 160g Egg whites
- 110g Almond Powder
- 30g Coconut Powder
- 70g Caster Sugar
- 100g Icing Sugar

Passion Fruits Confit

- 250g Passion Fruits Puree
- 80g Caster Sugar
- 3g Pectin NH

Vanilla Whipped Ganache

- 250g Cold Whipping Cream
- 250g Hot Whipping Cream
- 180g White Chocolate
- 22g Gelatin Mass
- 1 x Vanilla Pod

MY RECIPE

METHOD OF PREPARATION

Biscuit Dacquoise Coco/ Almond process

- Beat the Egg whites into bowl of stand mixer.
- Gradually add the caster Sugar, whip until soft peaks.
- Whisk all the dry ingredients and sprinkle over the Meringue.
- Mix well until it reaches a smooth and thick texture.

Passion Fruits Confit Process

- Heat the passion fruits puree at 45°C.
- Add the combined Sugar and pectin NH.
- Bring to the boil.
- Put the Passion fruit puree in a bowl and let it set in the fridge.

Vanilla Whipped Ganache Process

- Pour 250g of whipping cream and fresh vanilla in a saucepan.
- Heat until it boils.
- Add the white chocolate and gelatin mass. Once melted, add the 2nd addition of whipping cream (cold).
- Mix well then cover with a clingfilm.
- Keep it in the fridge for at least 8 hours.



EVENT PARTNER





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MY RECIPE

CHEF NAME: Ruba Alomaim

RECIPE NAME: Pistachio Knafeh Slab

INGREDIENTS

- 150g Sugar
- 160g Nuts (Pistachios Slice)
- 30g Shredded Kunafa Pastry
- 200g Tempered Milk chocolate
- 25g Butter (Optional For Richness)

MY RECIPE

METHOD OF PREPARATION

Caramelize the Sugar

- In a saucepan over medium heat, melt the sugar until it reaches a light golden caramel.

Add Pistachios & Kunafa

- Quickly add the pistachios and shredded kunafa directly into the hot caramel, stirring to coat evenly.
- Spread this mixture onto a flat, heatproof surface or parchment-lined tray, pressing it out into an even layer.

Cool the Caramel Layer Completely

- Allow the caramel-pistachio-kunafa layer to cool completely until it's firm and fully set.

Add the Tempered Chocolate

- Once the caramel layer is completely cool, spread the tempered milk chocolate evenly over the top.

Set and Serve

- Let the chocolate harden, then break or cut into pieces to serve.

Time of preparation will take 15 minutes



EVENT PARTNER



MY RECIPE

CHEF NAME: Elie Khalil

RECIPE NAME: Les Merveilles De Sophie

INGREDIENTS

Hazelnut Almond Crumble

- 180g Cold Butter
- 200g Caster Sugar
- 100g Hazelnut Powder
- 100g Ground Almonds
- 240g Flour
- 8g Salt
- 1pcs Zest of a Lemon

Chocolate Moist Cake

- 1kg Tegral Moist Cake Chocolate
- 400g Eggs
- 400g Oil
- 200g Water

Syrup Raspberry

- 500g Water
- 200g Sugar
- 100g Raspberry Puree

Raspberry Compote

- 600g Frozen Raspberry Broken
- 300g Caster Sugar
- 10g Gelatin Leaves
- 100g Raspberry Puree

Blackcurrant Raspberry cream

- 345g Puree Raspberry
- 345g Puree Blackcurrant
- 375g Sugar
- 270g Eggs
- 270g Butter
- 15g Gelatin Leaves

Vanilla Amber Mousse

- 450g Whole Milk
- 2 pcs Vanilla Pods
- 120g Egg Yolk
- 270g Amber Chocolate
- 12g Gelatin Leaves
- 750g Whipped Cream

Amber Glaze

- 150g Whole Milk
- 150g Fresh Cream
- 500g Glucose
- 1 kg Amber Chocolate
- 30g Gelatin Leaves
- 1 kg Neutral Cold Icing

MY RECIPE

METHOD OF PREPARATION

Hazelnut Almond Crumble

- Put all the above ingredients in the bowl of a mixer and mix everything with the leaf until complete homogenization.
- Make a cut 6mm thick then cut out circles and bake in the oven at a temperature of 170
- Keep dry after cooking

Chocolate Moist Cake

- Mix all the ingredients together for 4 minutes using pedal
- Bake it at 170 for 15 minutes

Syrup Raspberry

- Boil the water with the sugar and add the Cointreau after cooling then set aside at 4 before assembly

Raspberry Compote

- Mix the red fruits with the sugar in saucepan, boil and cook gently until 102
- After casing, add the gelatin, then Raspberry puree
- Cover with plastic wrap and refrigerate (+4)

Blackcurrant Raspberry cream

- Mix and cook the fruit purees, sugar and eggs together until boiling
- Add the softened gelatin and sieve everything
- Once the mixture is at 35-40 , add the butter and mix everything with a hand mixer.
- Keep cool (+4) before use
- When the cream is cold and set, remix with the hand mixer to loosen it
- Pour the raspberry blackcurrant cream into 16cm circles or flaxipans
- Then add on top a disc of Joconde biscuit puncher in Cointreau syrup then freeze everything at -30
- After freezing, add red fruit compote and a disc of cooked crumble

Vanilla Amber Mousse

- Make a Bavarian cream with milk, vanilla and egg yolks
- Once the mixture is at 85 , add the gelatin previously soaked in cold water



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MY RECIPE

CHEF NAME: Ayman Choukri

RECIPE NAME: Coconut Lime Caramel & Black Sesame Praline

INGREDIENTS

Coconut Lime Caramel

- 300g Coconut puree
- 40g Lime Juice
- 2g Lime zest
- 30g Glucose
- 150g Sugar

Black Sesame Praline

- 100g Black Sesame
- 225g Sugar
- 180g Almond
- 2g Salt
- 60g Sesame oil
- 160g Milk Chocolate
- 50g Cocoa Butter

MY RECIPE

METHOD OF PREPARATION

Coconut Lime Caramel

Boil the coconut puree, lime juice and zest. Make a caramel with glucose and sugar, deglaze with the hot liquid. Cook for about 5 minutes, at about 105C. Mix by hand and cool completely. Arrange on a white chocolate shell.

Black Sesame Praline

Toast the black sesame seeds in a saucepan until they start popping like popcorn. Make a caramel with the sugar and pour it over the seeds. Cool and grind with the almonds, oil and fleur du sel. Add the melted cocoa butter and tempered milk chocolate. Arrange on top of the lime caramel.



EVENT PARTNER



MY RECIPE

CHEF NAME: Charles Azar

RECIPE NAME: Gianduja & Passion Fruit Verrine (Yield :12)

INGREDIENTS

Passion Mango Fruit Jelly

- 70g Granulated Sugar
- 9g Pectin NH
- 185g Passion Fruit Puree
- 150g Mango Puree
- 55g Glucose
- 15g Lemon Juice

Hazelnut Crunch

- 180g Corn Flakes
- 180g Feuilletine
- 110g Chopped Hazelnut Toasted
- 500g Gianduja Lait

Gianduja Mousse

- 3.4g Gelatin Sheets
- 206g Gianduja Lait
- 125g Cream UHT
- 35g Hazelnut Praline
- 206g Cream, whipped to soft peaks

Creamy Gianduja Ganache

- 75g Heavy cream 35%
- 50g Milk
- 25g Hazelnut Paste 100%
- 13g Invert Sugar
- 125g Gianduja Lait
- 100g Milk Chocolate

MY RECIPE

METHOD OF PREPARATION

Passion Mango Fruit Jelly

- Mix to combine sugar and pectin in a small bowl. Bring purees, glucose, and sugar mixture to a boil in a medium sized pot, remove from heat, and stir in lemon juice. Fill ¼ of the verrine glass.

Hazelnut Crunch

- In a medium size bowl, combine cereal, Feuilletine and hazelnut. Melt the chocolate and pour over dry mixture. Gently fold mixture to thoroughly coat everything with chocolate. Mix everything and pour on top the passion fruit jelly.

Gianduja Mousse

- Soak gelatin in ice water until softened; squeeze out excess water and set aside. Bring the 125 gr of cream to boil. Add the gelatin, strain over the gianduja chocolate and praline. Mix with the hand blender and set aside to cool to 35°C before folding in whipped cream. Pour immediately on top the gianduja crunchy.

Creamy Gianduja Ganache

- In a small pot, bring heavy cream, milk, invert sugar and hazelnut paste to a boil. Pour over both chocolate and mix with the hand blender until smooth. Let cool down to 30C. Pour on top the mousse.



EVENT PARTNER





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MY RECIPE

CHEF NAME: Mario Sahyoun

RECIPE NAME: Lebanese Carobs Molasses & Tahini Pecan Cake With Caramel Tahini Sa

INGREDIENTS

- 143g Marzipan
- 150g Egg (3 pieces)
- 50g Brown sugar
- 3g Sea salt
- 106g All-purpose flour
- 50g Shopped pecan
- 6g Baking powder
- 140g Melted Butter
- 45g Lebanese carobs molasses
- 45g Tahini
- sea salt caramel with tahini sauce
- 100g Sugar crystal
- 115g Cream
- 20g Room temperature butter
- 2g Sea salt
- 50g Tahini sauce
- 50g Lebanese molasses carobs

MY RECIPE

METHOD OF PREPARATION

- Add the marzipan paste to the bowl of a stand mixer. use paddle attachment, mix until it becomes soft and pliable.
- With the mixer running at medium low speed gradually add the whole eggs and continue mixing until a smooth mixture's forms.
- Sift the all-purpose flour, baking powder and shopped pecan into a separate bowl add the sea salt and brown sugar and mix the dry ingredients with a Wisk.\
- Gradually fold the dry ingredients into the marzipan mixture and stir gently with a spatula until smooth
- Melt the butter at 40C and add it to the batter and mix thoroughly with a spatula until homogeneous.
- Gradually add the tahini and Lebanese molasses and gently mix thoroughly with a spatula until homogeneous.
- Cover the bowl with finished batter with cling film and leave it in the fridge overnight
- Transfer 300g of the batter to each mold and apply a strip of softened butter to the center of each cake
- Bake at 150* between 40 to 50 minutes depends on your oven.
- Sea salt caramel with tahini sauce
- Place the sugar in a saucepan and boil the cream separately, stir the sugar until fully dissolves and caramelizes, turn the heat and add in the hot cream followed by the salt and butter whisk to combine and pour into a container while still hot and place cling film directly on the surface to avoid moisture
- Add the Lebanese carobs molasses, tahini and mix well until well incorporated



EVENT PARTNER





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MY RECIPE

CHEF NAME: Patricia Radzichovska

RECIPE NAME: Quinoa Crunch Tarte, Vegan & Gluten Free

INGREDIENTS

Puffed quinoa crunch base:

- 120g Puffed Quinoa
- 80g Icing Sugar
- 180g Blanched Almond Paste
- 60g Grapeseed Oil
- 60g Cocoa Butter
- Seeds from 1 vanilla bean Norohy

Coconut Coulis

- 896g Coconut Puree 100% Fruit Layer
- 90g Caster Sugar
- 19g Pectine NH SOSA
- 1g Calcium Lactate SOSA

Yuzu & Lime Crèmeux

- 150g Yuzu Puree 100% Fruit Layer
- 50g Lime Puree 100% Fruit Layer
- 400g Water
- 16g Citrus Fibre Emulsifier SOSA
- 9g Pectine NH SOSA
- 15g Gelcrem Hot SOSA
- 180g Caster Sugar
- 120g Cocoa Butter
- 50g Coconut Oil

MY RECIPE

METHOD OF PREPARATION

Puffed Quinoa Crunch Base

- Roast puffed quinoa at 140°C for 40 minutes, cool down.
- Melt cocoa butter with oil to 35°C. Add vanilla seeds. Blend together with paste and icing sugar.
- Add quinoa and stir well to enrobe fully with almond mixture.
- Spread crunch in the silicone molds or pastry rings with baking paper strip around the edges.
- Freeze.

Coconut Coulis

- Heat coconut puree to 50°C. Mix sugar with pectine and add gradually to puree. Blend. Whisk constantly and heat to 85°C. Refrigerate.

Yuzu & Lime Crèmeux

- Heat purees and water to 50°C. Mix sugar with powders and add gradually to puree. Blend. Whisk constantly and heat to 85°C. Pour onto cocoa butter and coconut oil and emulsify with blender. Refrigerate.

Assembly

- Unmold quinoa crunch base. Pipe the coulis inside and refrigerate. Pipe crèmeux on the top.



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MY RECIPE

CHEF NAME: **Bertrand Le Gallic**

RECIPE NAME: **Pistachio Delight**

INGREDIENTS

Cocoa Sable

- 150g Butter
- 25g Cacao powder Callebaut CP
- 75g Icing Sugar
- 1g Salt
- 25g Ground Almond
- 250g Flour
- 5g Baking powder
- 68g Eggs

Chocolate Shells

- 200g Callebaut 823 Milk chocolate

Pistachio Filling

- 240g Pure Pistachio Paste
- 200g Callebaut W2 white chocolate

MY RECIPE

METHOD OF PREPARATION

Cocoa Sable

- In a mixer add the dry ingredients together. Then add the chopped room temperature butter and mix using a paddle in a slow speed until becomes a sandy texture. To check if its ready for the next step, press into into your hand. It should stick together. Finally add the eggs and mix until you form the dough Sheet the dough between guitar sheets 2-3 mm. Allow it to rest for a couple of hours before baking. Place the dough between perforated silpat. Bake for 15 min at 160

Chocolate Shells

- Melt the chocolate in the microwave carefully for a few seconds each time to control the temperature. Stir well each time and monitor the temperature. Do not exceed 32-33 . Make Chocolate shells using the Cacao Barry pistol mould.

Pistachio Filling

- Melt the chocolate in the microwave carefully for a few seconds each time to control the temperature. Stir well each time and monitor the temperature. Do not exceed 32 . Then add the pistachio paste and mix well. The filling is tempered and ready to pipe into the shells.

Decoration

- Add the crispearls in a plastic container. Temper a small amount of milk chocolate and pour some chocolate with irregular shape to make the crispearls stick together. Allow them to cristalize and after bush them with Mona Lisa metallic gold powder using a brush to give you a nice jewelry kind of effect.

Assembling

- Bake the sable discs. Make chocolate shells. Make the filling and pipe into the shells. Allow it to set and with some filling left over or tempered chocolate, stick onto the cocoa sable. Do it on both sides. Stick on top the decoration with tempered chocolate.



EVENT PARTNER





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MY RECIPE

CHEF NAME: Luca Salvatori

RECIPE NAME: Lemon, Yuzu and Pistachio Bonbon

INGREDIENTS

Shell

-Reno Concerto White 31,5% - Qty: To Taste

Yuzu Lemon Filling

- 200g Ravifruit Yuzu Puree 90%
- 30g Irca Glucosio
- 100g Irca Toffee D'or Salty Caramel
- Grated Lemon Zest - Qty: To Taste

Pistachio Filling

- 300g Reno Concerto White 31,5%
- 50g Seed Oil
- 100g Joypaste Pesto Di Pistacchio
- 50g Joypaste Pistacchio 100%
- 3g Salt
- 40g Caramelized Chopped Pistachio

MY RECIPE

METHOD OF PREPARATION

- Temper RENO CONCERTO WHITE 31,5% and make the shell.
- Bring the puree and glucose to 75°Brix in a small saucepan. Once the Brix level has been reached, add the lemon zest and leave to cool overnight. Mix 100g of gel with 100g of Toffee D'or Salty Caramel.
- Temper the chocolate at 28.5°C, add the oil, the Joypaste Pistachio Pesto, Joypaste Pistacchio 100% and finally the salt and the caramelised pistachio grains.



EVENT PARTNER



MY RECIPE

CHEF NAME: Norman Mawili

RECIPE NAME: Hazelnut Chocolate Bar

INGREDIENTS

Hazelnut Dacquoise

- 25g T45
- 70g Hazelnut Powder
- 70g Caster Sugar
- 2g Salt
- 116g Egg White
- 42g Sugar
- 35g Chopped Hazelnut

Chocolate Ganache

- 75g Cream
- 75g Dark chocolate 66%

Hazelnut & Almond Praline

- 160g Hazelnut
- 240g Almond
- 420g Caster sugar
- 4g Salt

Chocolate Crunch

- 240g Hazelnut & Almond Praline
- 25g Cacao Butter
- 25g Milk Chocolate
- 120g Feuilletine

Coffee Mousse

- 50g Egg Yolk
- 45g Caster Sugar
- 5g Sugar Syrup
- 10g Instant Coffee
- 1.5 leaves Gelatine Leaf
- 160g Cream

Milk Chocolate Mousse

- 70g Cream
- 70g Milk
- 20g Egg Yolk
- 200g Milk Chocolate 46%
- 1 leaf Gelatine Leaf
- 200g Whipping Cream

Chocolate Glaze

- 200g Water
- 250g Glucose
- 65g Whipping cream
- 1 sheets Gelatine Leaf
- 30g Cocoa Powder
- 250g Dark Chocolate 66%

Garnish

- 1g Edible Gold Leaf
- 10g Caramelized Whole Hazelnut
- 5g Hazelnut Crumble

MY RECIPE

METHOD OF PREPARATION

Hazelnut Dacquoise

- Make meringue with egg white and sugar
- Fold all the dry ingredients, spread on the ring
- Add hazelnut chopped on top, press slowly
- Bake 175C for 10 mins

Chocolate Ganache

- Boil the cream, pour the chocolate, mix well

Hazlnut & Almond Praline:

- Cook sugar to dry caramel
- Fold in the hot roasted nuts inside
- Pass to Thermomix

Chocolate Crunch

- Melt chocolate and cocoa butter, add praline, mix well
- Fold in feuilletine together

Coffee Mousse

- Make sabayon with yolk and sugar, cook sugar syrup and instant coffee
- Put soaked gelatin into the mixture
- Pour the coffee mixture to sabayon mixture, cool it until 40C
- Make soft peak cream, fold the coffee sabayon and cream together

Milk Chocolate Mousse

- Cook cream and milk. Pour to the yolk for temper, cook again until 80C
- Pour to the chocolate and gelatin, whisk them
- Make cream soft peak
- Fold in together

Chocolate Glaze

- Boil the cream, water and glucose
- Add the soaked gelatin
- Add dark chocolate and cacao powder
- Use hand blender to mix



EVENT PARTNER



MY RECIPE

CHEF NAME: Dania Baik

RECIPE NAME: Financier Delight Cake

INGREDIENTS

Financier :

- 150g Almond Powder
- 120g Icing Sugar
- 3g Baking Powder
- 215g Egg White
- 60g Cream
- 58g Dark Chocolate 70%

Praline Cremux:

- 213g Praline Almond
- 4g Gelatin Powder
- 20g Ice Water For Gelatin
- 215g Cream
- 65g Milk

Chocolate Ganache :

- 190g Cream
- 25g Inverted Sugar
- 2g Clove Powder
- 185g Jivara 40% Milk Chocolate
- 40g Guanaja 70% Dark Chocolate

Ganache Monte :

- 225g Cream
- 25g Glucose
- 25g Inverted Sugar
- 310g Opalys White Chocolate 33%
- 580g Cream

MY RECIPE

METHOD OF PREPARATION

Financier Method :

- Mix the dry ingredients tighter then add the cream and chocolate .
(better to rest 6 hours before baking)
bake at 180c for 15 minute .

Cremaux :

- Mix the gelatin with the water and let it bloom.
heat the cream and milk then pour over the praline and gelatin and blend with hand blender.
let it set overnight before using.

Chocolate Ganache :

- melt the chocolate.
heat the cream with the inverted sugar and clove powder and let it infuse for 6 hours.
strain the cream from the clove and heat again then pour over the chocolate on 3 batches
then blend with hand blender .
add the butter and blend again .

Ganache Monte Opalys :

- Heat the cream with the inverted sugar - glucose, and pour over the chocolate and blend
with hand blender.
add the cold cream.
use after 6 hours or over night .

Montage :

- After the financier is baked and cooled, pipe the chocolate clove ganache inside it as an
insert.
let it set in the fridge.
pipe the ganache monte after whipping and the creamux on top and decorate with clove
powder and little sea salt



EVENT PARTNER





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MY RECIPE

CHEF NAME: Sanjay Thakur

RECIPE NAME: Dunes of Al Qassim

INGREDIENTS

Panacotta Dates Puree

- 150g Dates
- 100ml Saudi Coffee
- 70% Dark Chocolate
- 100g Milk
- 200g Date Puree
- 50g Saudi Coffee
- 150g Fresh Cream
- 5g Gelatin

Date Tuile

- 40g Date
- 60g Egg white
- 6g Salt
- 8g Sugar
- 50g Flour
- Mint Gel
- 150g Mint
- 150g Mineral Water
- 20g Sugar
- 2g Agar Agar

MY RECIPE

METHOD OF PREPARATION

Pannacotta

- Soak Dates in Chai 50 ml for minimum 4 hours
- Lukewarm the milk adds dates simmer until soft then blend into puree.
- In a pot add Darjeeling Chai, fresh cream and date puree on low heat gradually increase the
- Heat add gelatin stir until incorporates.
- Set in desired mould.

Tuile

- Mix All the ingredients use desired mould bake at 160 for 6 mins

Method

- Blanch the mint leaves for 15 seconds, boil water add agar agar to it once temperature down add mint leaves blend and let it set. Once set add to blender again and form the gel

Be Creative with plating



EVENT PARTNER



MY RECIPE

CHEF NAME: Michel Estephan

RECIPE NAME: Lily

INGREDIENTS

Hazelnut Crumble

- 100g Hazelnuts Powder With Skin
- 100g White Sugar
- 100g Flour
- 100g Butter 82%
- 1g Sea Salt

Crunchy Hazelnut

- 280g Hazelnut Crumble
- 110g SOSA Hazelnut Paste
- 110g Valrhona Hazelnut Praline 50%
- 130g Valrhona Eclat D'Or Feuilletine
- 60g Valrhona Jivara 40%
- 60g Valrhona Caraïbe 66%
- 75g Crushed Roasted Hazelnuts
- 2g Fleur De Sel

Mascarpone Praline Whipped Ganache

- 80g Full Fat Milk
- 300g Whipping Cream(1)
- 170g Mascarpone Cheese
- 400g Valrhona Hazelnut Praline 50%
- 45g Gelatine Mass
- 700g Whipping Cream(2)
- 2 Norohy Vanilla Stick

Namelaka Dark Chocolate:

- 100g Full Fat Milk
- 200g Whipping Cream
- 133g Valrhona Caraïbe 66% Chocolate
- 15g Gelatine Mass

Banana Passion Confit

- 300g Andros Banana Puree
- 45g Andros Passion Fruit Puree
- 15g Andros Lime Puree
- 1 Norohy Vanilla Stick
- 30g White Sugar
- 4g SOSA Pectine NH

Choco Tuile

- 100g Butter 82%
- 100g Sugar Powder
- 100g White Eggs
- 75g Flour
- 25g Valrhona CoCoca Powder

Mirror Glaze

- 200g Valrhona Absolute Mirror Glaze
- 20g Water

Garnish

- Caramelized Banana with Brown Sugar

MY RECIPE

METHOD OF PREPARATION

Hazelnut Crumble

- Using a stand mixer and a paddle mix all the ingredients with room temperature diced butter until gently crumble. Bake at 160c for 15 minutes.

Crunchy Hazelnut

- Temper the chocolate with the Praline and the hazelnut paste. Add all the dry items and mix using a spatula. Shape with desired mold and freeze.

Namelaka Dark Chocolate

- Bring the milk to a boil add the gelatin, slowly combine with the melted chocolate add the cold cream and mix using a blender. Pour in the desired mold and freeze.

Mascarpone Praline Whipped Ganache

- In a pot boil milk, cream (1) with vanilla stick. Add the gelatin, Mascarpone and praline mix with whisk. Add the rest of the cream (2) mix with hand mixer. Stock overnight in a cold chiller before using.

Banana Passion Confit

- Heat the fruits Puree with Vanilla Beans. at 40c add the combined Pectin and Sugar. Bring to the boil add the Lime Juice Mix with a hand mixer and transfer to a container and store in the Chiller.

Choco Tuile

- Using a stand mixer and a paddle, mix all the ingredients with room temperature diced butter until gently combined. Spread over the desired silicone mold Bake at 160c for 7 minutes. Store in a dry Container.

Mirror Glaze

- Gently boil the absolute Glaze with water and spray it over the frozen mousse using a spray gun.

In a white plate place 30g of hazelnut Crunchy round base in the middle, place to molded and glazed Praline Whipped Cream on the top fill the upper layer with Banana Passion confit and garnish with caramelized fresh banana using brown sugar and torch topped with cocoa Lily Tuile flower. Sprinkle the plate with grated chocolate for decoration.



EVENT PARTNER



MY RECIPE

CHEF NAME: Steve Thiery

RECIPE NAME: Datelet

INGREDIENTS

Date paste filling
Milk Chocolate (Jivara lactée)

Date Paste

- 500g Eau
- 6g Sucre Semoule.
- 10g Cannelle
- 2g Cardamome
- 250g Dattes
- 24g Jus De Citron



MY RECIPE

METHOD OF PREPARATION

- Bring to a boil water and icing sugar.
- Add cinnamon and crushed cardamom.
- Infuse for 15 minutes, then strain everything.
- Add the dates.
- Cook everything until all the liquids have evaporated.
- Add lemon juice and blend everything together.
- Cook using a refractometer to reach 45° Brix.
- Molding the chocolate bar
- Melt the milk chocolate to 40-50°C.

Tempering curve for Jivara 40%:

- Melting temperature: 40 - 50°C
 - Crystallization temperature: 27 - 28°C
 - Working temperature: 29 - 30°C
-
- Store between 16-18°C.
 - Mold the chocolate bar with the tempered chocolate, creating a single layer.
 - Let crystallize, then generously fill with homemade date paste.
 - Store at 14°C for 4 hours, then seal the bar with crystallized chocolate.
 - Store at 14°C for 10 hours, then unmold the Datelet bar and enjoy!



EVENT PARTNER



MY RECIPE

CHEF NAME: AbdellahTougda

RECIPE NAME: Coffee Lovers

INGREDIENTS

Chocolate Coffee Sponge

- 50g Patisserie dark Chocolate 61%
- 100g Butter diced softened
- 70g Sugar Powder
- 200g Egg yolks
- 160g Egg whites
- 60g Sugar Granulated
- 40g All purpose Flour
- 30g Coffee extract

Chocolate Chantilly

- 400g Patisserie Milk 34,6 % Chocolate
- 50 ml Whole milk
- 400 ml Whipping cream
- 6g Sheet gelatin
- 200g Cream liquid
- 100g Coffee bean

White Chocolate Coffee Ganache

- 100g Patisserie white chocolate 31%
- 50 ml Espresso coffee
- 115 ml Whipping cream

Crisp Praline

- 20g Patisserie milk chocolate
- 40g Crepe detentes
- 100g Praline

Velvet Spray

- 50g Cocoa Butter
- 50g Patisserie Milk 40 % Chocolate

MY RECIPE

METHOD OF PREPARATION

Chocolate Coffee Sponge

- Melt the chocolate to 45 C, beat the butter and the confection sugar add the melted chocolate until smooth, gradually beat in the egg yolks in another bowl whisk the egg and sugar to make stiff meringue fold in the first mix and sift in the flour and fold in remaining Meringue add the coffee extract bake at 160 C for 20 to 25 min.

Chocolate Chantilly

- Whipped the 400 ml of cream and set aside in the refrigerator. Heat the cream 200 ml and pour over the chocolate add the soften gelatine and incorporate them until just dissolved. Carefully fold in the cream whipped and set aside.

White chocolate Coffee Ganache

- Melt the chocolate add the espresso and pour over the chocolate. proceed with a hand blender to a smooth emulsion.

Crisp Praline

- Melt the chocolate add the praline then add the creeps' dentelles and mix well.

Velvet Spray

- Melt the cocoa add the chocolate mix together and heat to 50 C strain the mixture and then add to the gun spray.

Assembling

- Cut the sponge to 5 cm insert in the mould pipe the Chocolate Chantilly layer add the crispy then add chocolate Chantilly piped the ganache and one more disque of sponge freeze for 2 hrs dipped in chocolate tempered and spray with velvet sheen!



EVENT PARTNER





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📍 RIYADH INT'L CONVENTION & EXHIBITION CENTER

MY RECIPE

CHEF NAME: Sara Bajabir

RECIPE NAME: Hot Chocolate With Marshmallows & Profiterole

INGREDIENTS

Profiterole

- 125g Milk
- 125g Water
- 10g Sugar
- 100g Butter
- 2g Salt
- 150g Flour
- 220g Egg

Marshmallows

- 4.5g Gelatin
- 40g Water
- 30g Water
- 115g Sugar & Pinch Of Salt
- 2g Vanilla Bean

Hot Chocolate

- 500g Milk
- 50g Espresso Coffee Light Brown Sugar
- 250 - 200g Good Dark Chocolate
- Salt optional

MY RECIPE

METHOD OF PREPARATION

Profiterole

- Heat (water, milk, sugar, salt, butter) then add the flour and stir until combined for three minutes on the stove) Set aside until cool, then add the eggs gradually and slowly, shape and bake at 140 degrees for a quarter of an hour or according to the type and temperature of the oven

Marshmallow

- Dissolve the gelatin in the first amount of water. In a mixing bowl, put the egg whites with the salt and beat with a whisk until it becomes like a light foam. Then heat the second water with the sugar until the sugar dissolves completely and reaches 110 degrees. Add the hot syrup to the eggs at a constant speed, then add the gelatin and increase the mixing speed until we have a marshmallow mixture with a soft beak.

Hot chocolate

- Put the milk, sugar and starch in a pot on the stove. As soon as it starts to heat up, add the chocolate and leave them on low heat until they blend and thicken simmer



EVENT PARTNER





25-27 NOVEMBER 2024

📍 RIYADH INT'L CONVENTION & EXHIBITION CENTER

MY RECIPE

CHEF NAME: Soukouna Silamaka

RECIPE NAME: Cocodjambo

INGREDIENTS

Coconut Ganache

- 150g White Chocolate
- 700g Liquid Cream 35%
- 180g Pure Coconut
- 6g Vanilla
- 6g Gelatin

Mango Passion Insert

- 500g Pure Mango
- 250g Pure Passion
- 70g Caster Sugar
- 8g Gelatin

Madelaine Cookie

- 400g Brown Butter
- 500g Sugar
- 600g Egg
- 450g Flour
- 30g Baking Powder

Coconut Icing

- 400g Coconut
- 200g Water
- 100g Sugar
- 10g NH pectin
- 9g Gelatin

MY RECIPE

METHOD OF PREPARATION

- Heat half of the cream and the pure coconut then the vanilla, pour the cream, heat it over the chocolate and the gelatin then mix well then add the rest of the cold cream. mix and let cool for 24 hours
- Melt the butter into small pieces, mix the sugar and eggs then add the flour and yeast add the butter. zest a piece of orange
- Heat the coconut puree and water at 45 degrees add the sugar and pectin until elaborated then add the gelatin and mix. frozen at 28 degrees
- Coconut Torify
put the coconut powder on a plate and cook for 10 minutes at 180°C



EVENT PARTNER

