

COCOA VINEGAR

COCOA
CROCKERY

CHOCOLATE
TREE TO BAR



SMOKED 70%
CREAM

VINEGAR
FERMENTED

COCOA NIBS
CARMELIZED

SPECULOOS
COOKIES

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CREAM

INGREDIENTS

200 GR. CHOCOLATE COATING,
70% AT 30 °C (86 °F).
2 GR. BLACK CARDAMOM.
250 GR. SMOKED CREAM 35%
(CHARCOAL INFUSE FOR 3
MINUTES).
400 GR. BUTTER. ROOM
TEMPERATURE.
17 GR. GLUCOSE DE 40.

METHOD

1. HEAT THE CREAM, GLUCOSE AND LIGHTLY WORKED CARDAMOMO IN A MORTAR AND PESTLE.
2. INFUSE FOR 10 MINUTES.
3. STRAIN THROUGH A VERY FINE SIEVE, AND LET COOL TO 45 °C (113 °F).
4. MIX WITH THE TOPPING AND EMULSIFY WITH THE BLENDER.
5. ADD THE BUTTER AND STORE IN A PIPING BAG. REST IN THE CHAMBER FOR A MÍNIMUM OF 8 HOURS BEFORE THE TIME OF USE.

NIBS

INGREDIENTS

50 GR. COCOA NIBS.
40 GR. SUCROSE.
10 GR. MINERAL WATER.
4 GR. FINE SEA SALT.

METHOD

1. COOK THE SUGAR AND WATER IN A SAUCEPAN UNTIL IT REACHES A TEMPERATURE OF 117 °C (242.6 °F).
2. ADD THE NIBS AND REMOVE FROM THE HEAT.
3. STIR SLOWLY WITH A SPATULA UNTIL THE SUGAR CRYSTALIZES AND ADHERES TO THE NIBS, LEAVING THEM BREADED.
4. PUT THE NIBS BACK ON THE HEAT IN A NEW SAUCEPAN AS WIDE AS POSSIBLE AND PUT THEM TOGETHER OVER MEDIUM HEAT.
5. REMOVE THEM FROM THE HEAT AND ADD THE SALT.

SPECULOOS

SPICE COOKIE, INSPIRED BY THE MARKETS OF TÜRKIYE

INGREDIENTS

137 GR. BUTTER.
125 GR. WHOLE SUGAR.
37 GR. SUCROSE.
60 GR. EGG.
250 GR. STRENGHT FLOUR.
2,5 GR. BICARBONATE.
10 GR. MILK.
2,5 GR. FINE SEA SALT.
2,5 GR. CINNAMON POWDER.
2 GR. TURMERIC.
2 GR. PEPPERS.
2 GR. TAHITÍ VANILLA.
2 GR. CLOVES.
1 GR. NUTMEG.

METHOD

- 1.MIX THE BUTTER THE WHOLESET OF 8 SPICES + SEA SALT.
- 2.INCORPORATE THE SUGARS AND UNIFY THE MIXTURE.
- 3.ADD THE EGG AND MILK.
- 4.MIX THE FLOUR AND BAKING SODA, AND ADD TO THE FIRST MIXTURE.
- 5.HOMOGENIZE THE DOUGH AND SPREAD BETWEEN SHEETS OF BAKING PAPPER.
- 6.BAKE AT 180 °C (356 °F) FOR 10 MINUTES.
- 7.COOL AND BREAK TO GET A BROKEN COOKIE. IT IS VERY IMPORTANT TO LOOK FOR AN EXACT POINT OF THE FINAL TEXTURE, SINCE WE DO NOT WANT POWDER AND NO LARGE PIECES OF SPECULOOS. WE HAVE TO GET A TOASTED MIDPOINT IN TEXTURE THAT IS HOW TO EAT AND ENJOY IN THE MOUTH.

