

CUAJADA DE BUFALA: Oriol de Montbru cheese parfait, Quicos de Chocolate earth, Mitica® Orange Blossom Honey gelee, micro mint and micro red amaranth.

Yield: 150 standard portions
Standard serving size = 50grams

For the Cuajada Parfait

Ingredients:

1kg Oriol de Montbru, finest microplaned without rind
1L heavy cream.
400g Sugar
60g Egg yolks
Zest from 1 orange
Juice from 1 lime
5ml vanilla extract.
12ea gelatin leaves

In a medium deep pot, place the sugar, heavy cream and bring it to 70°C. Add the gelatin leaves, previously placed in ice water. Dissolve well and strain.
Add the micro planed Buffalo cheese, applying hand blender all the time.
Pour in to the egg yolks and vanilla extract, whisk slowly, add the orange zest and the lime juice, be sure that you add the citric at the end.
With a Fondant Funnel, refill in to a desire silicon mold. Place in the freezer for about 45 minutes, place them out and reserve.

For the Chocolate Quicos Earth

Ingredients:

500g Quicos de Chocolate

Place the Quicos de Chocolate in a Robot Coupe, apply razors for 30 seconds and reserve. Try to store them in a place where they won't be affected by humidity.

For the Orange Blossom Gelee

Ingredients:

880g Mitica® Orange Blossom Honey
1125 g water
12.5ea Gelatin leaves

Lightly caramelize the honey
Add the water and deglaze.
Off of fire add the gelatin leaves, pass through a fine chinois and pour onto a 2" plastic tray and let it cool down room temperature.
Cut in desire form.