

ANDRÉS LARA

A SMALL TRIBUTE TO CHOCOLATE

ANDRÉS LARA RESTORES THE UNIVERSE OF PLANTATION IN TROPICAL COUNTRIES THROUGH THE FLAVOR AND AROMAS OF ONE OF THE MOST RENOWNED COUVERTURES IN INDONESIA, KENDARI. *Images from a world hidden behind each chocolate bar and which stays alive in popular imagery and in the prestige chocolate has nowadays gained among the professionals. Cigars, chocolate and a luxuriant vegetation add up, rather than rest, in that nostalgic picture of inventiveness during the colonial years, a land-owner's way of life that was part of the landscape in the countries between the tropics.*

Also open to the influences from his surroundings, Lara gathers in this dessert the rich variety of spices from Asia, where restaurant Iggy's, his current workplace in Singapore, is located.





PLANTATION. NUANCES OF SPICE AND FRUIT

chocolate brown butter biscuit

180	g	brown butter
180	g	Kendari noir 65%
80	g	almond flour
72	g	T-55 flour
18	g	cornstarch
180	g	egg whites
180	g	sucrose
2	g	salt

First make brown butter; then mix with melted chocolate. Thermomix all dry ingredients and reserve. Whip a meringue with egg whites, sugar and salt. Quickly whisk dry into melted chocolate, then fold in meringue. Bake at 165°C.

pistachio ice cream

850	g	milk
400	g	cream
120	g	invert sugar syrup
280	g	dextrose
50	g	yolks
50	g	sucrose
10	g	stabilizer
160	g	Iranina pistachio paste
80	g	milk powder

Mix all dry solids together. Warm milk and cream to 40°C. Add dry ingredients. At 60°C add homemade Iranina pistachio paste. Pasteurize to 85°C. Cool to 4°C, and mature overnight.

port blackberries

130	g	port
10	g	sucrose
2.50	g	cinnamon
150	g	whole blackberries

Bring port, sucrose and cinnamon to a boil. Pour over blackberries and infuse. Pour over fresh blackberries. Allow to marinate for 2 to 3 hours.

caramelized puffed rice

70	g	puffed rice
70	g	sucrose
21	g	water
3	g	butter

Bring sugar and water to 118°C. Add puffed rice. Cook until light caramelization, add butter; and cast onto silpat. Cool and put away in airtight box.

kendari sichuan cremeux

200	g	milk
125	g	cream
63	g	yolks
50	g	invert sugar syrup
263	g	Kendari noir 65%
5	g	Sichuan pepper (Szechwan Pepper; ground

Infuse Sichuan pepper into milk and cream. Add invert sugar syrup and egg yolks and cook to 85°C like an anglaise. Emulsify into chocolate. Reserve in refrigerator.

kendari pistachio gianduja

200	g	Kendari 65%
264	g	pistachio paste
5	g	maldon salt
100	g	base
70	g	caramelized puffed rice

Melt chocolate to 45°C. Add pistachio paste. Crystallize or temper on marble to 23°C. Mix with puffed rice, and maldon salt. Reserve in airtight container.

chocolate plaquets (rectangles)

(20x30 rhodoid sheet)

130	g	Kendari noir 65%
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Crystallize or temper chocolate. Spread onto acetate sheets. Scale 130 g chocolate for one 30x20 sheet of acetate. Cut out rectangles, 2 mm x 4.5 mm.

others

sudachi lime, cut raw and thin on plate
pomegranate seeds
sudachi slices
oba flowers
purples shiso

