



ALMOND AND OLIVE OIL BITE - THIBAUT LIVERNETTE

👨‍🍳 Advanced level

Almond and Olive Oil Bite Dessert by **Thibault Livernette**
Representing **Puglia**

SUCREE DOUGH

AP Flour	300g
powdered sugar	115g
almond flour	35g
Salt	1g
Butter	185g
Eggs	55g

- In the mixer with the paddle attachment, mix all the dry ingredients with cold butter cut in small cubes.
- When the butter has a sandy texture, add the egg and mix until combined.
- Flat at 2.5mm and refrigerate until cold cut 4.5cm discs, place in between 2 perforated silicone mats, bake at 340°F for 10-12min

OLIVE OIL SPONGE

Sugar	130g
Eggs	120g
Milk	35g
Olive oil	50g
Baking powder	4g
King arthur ap	130g
Salt	2g

- Heat eggs and sugar to 50°C and whip for 5min with a whisk attachment.
- Slowly add olive oil and milk.
- Add the sifted powders in 3 times
- Spread in a half sheet pan with silicon mat.
- Bake at 390°F for 6-7min

ALMOND CRUNCHY

<u>RENO X Milk 33%</u>	100g
diced almonds	70g
<u>JOYPASTE PESTO DI MANDORLA</u>	70g
feuilletine	130g
crumble	130g
sea salt	1g

- Toast diced almonds at 350°F for 10-15min, cool down.
- Melt the milk chocolate and combine all the ingredients together flat on the sponge, cool down and cut some 3,5cm discs

ALMOND AND MILK CHOCOLATE CREMEUX

Milk
heavy cream
egg yolks
Sugar
gelmix
RENO X Milk 33%
JOYPASTE PESTO DI MANDORLA

280g
280g
130g
25g
35g
220g
100g

Heat milk and cream.
Mix egg yolks and sugar, add a bit of the hot liquids.
Bring it all to 85°C in a pan.
Pour on gelmix, chocolate and almond pest. Blend with hand mixer.
Rest 1 night and pipe on the sponge disc

OLIVE OIL WHIPPED GANACHE

Heavy Cream
Gelmix
RENO X White 28%
Olive Oil
Green Olive Color
Glucose Syrup

450g
15g
90g
50g
1g
5g

Heat half of the heavy cream with the glucose to 70°C.
Pour on the gelmix, chocolate and olive oil.
Blend with the hand blender until the chocolate is melted.
Add the rest of the heavy cream cold, blend again and add the color until the wished color.
Rest 1 night in the fridge.
Whip the ganache and pipe in the mold to $\frac{3}{4}$ height.

GREEN GLAZE

Water
Sugar
Glucose Syrup
RENO X White 28%
Condensed Milk
Gelmix
Green Olive Color

125g
225g
225g
225g
160g
150g
1g

- Bring water, sugar and glucose to a boil for 1min.
- Pour on the white chocolate, condensed milk and gelmix, blend with hand mixer. And add the color until getting the wished color.
- Rest for 1 night in the fridge.
- Bring to 28-30°C and blend again until smooth and fluid before glazing the cakes

MILK CHOCOLATE DIP

Cocoa Butter
RENO X Milk 33%
Grape Seed Oil

80g
100g
20g

Melt cocoa butter and milk chocolate separately.
Blend with the grape seed oil and bring to 40°C
Dip each frozen almond in the dip



Extraordinary
made simple.