



This is how 'Cálido' is made, a rich dessert by Aitor Neketán

FIRST STEPS

a) Ingredients and Cooking method for Gel Rum Maracuyá

35g maracuyá juice
25g brown sugar
2g lime peel
365g icing topping
70g white Arehucas rum

Heat up the juice, sugar and lime peel. Mix with the icing and the rum. Store cold.

b) Ingredients and Cooking method for Banana and Maracuyá conserve

65g maracuyá pulp
40g brown sugar
40g liquid butter
630g banana
5g powdered jelly

Peel and cut up the bananas.

Mix the rest of the ingredients together, except the jelly, to make a marinade for 40 minutes.

Put it all into a bowl and oven cook at 200 degrees for 15 minutes. Add the previously hydrated jelly.

Store in the fridge.

c) Ingredients and Cooking method for Almond Streuzel

140g butter
140g flour
140g powdered almond
140g unrefined sugar
4g lime peel

Mix all the ingredients together into some small balls.

Oven cook at 150 degrees until golden brown.

d) Ingredients and Cooking method for Orelys cream

- *Orelys is a chocolate*
700g *Custard*
5g *powdered jelly*
400g *Orelys chocolate*

RMake some custard, strain it, and add the previously hydrated jelly. Emulsify with Orelys chocolate.
Allow to set in the fridge.

COOKING METHOD

Making and preparation of the dessert

Place some banana maracuyá compote in the middle of a dish, and spread.
Beat the fudgy ganache and make 3 balls with a piping nozzle.
Make a few holes with a hot spoon, and fill them with the maracuyá rum jelly.
With the nozzle make the cream in the shape of drops.
Finish by placing some eztreuzel balls and some jelly drops on it.