



## Chocolate Gnocchi, Grapefruit Gelee

*(Advanced) - makes about 30-33 servings*

*"I have a lot of fun coming up with new techniques especially with my chocolate desserts. I am also constantly inspired by the talented chefs I work with and those around me in the industry. The gnocchi and spaghetti recipes evolved from a lot of interesting ideas and collaboration. The gnocchi dough sets using Activa YG™ overnight and is deep fried the next day. The result: a creamy, crunchy, rich bite of chocolate." - Johnny*

### Chocolate gnocchi

30 grams cocoa powder  
38 grams atomized chocolate  
2 grams salt  
1.9 grams Activa YG (.5%)  
250 grams ricotta  
50 grams milk

### Chocolate Spaghetti

9.9 grams Ultra Sperse A™  
8.3 grams Ultra Sperse 3™  
6.6 grams Crisp Coat™  
15 grams cocoa powder  
15 grams atomized chocolate  
20 grams confectioners' sugar  
100 grams water

### Grapefruit gelee

450 grams sugar  
120 grams Vitpris™  
3000 grams grapefruit juice  
6 vanilla beans, split and seeded  
90 grams gelatin sheets

### Grapefruit confit

Peel of 3 grapefruits  
500 grams simple syrup  
50 grams glucose syrup

### Gianduja dip

1000 grams Gianduja  
200 grams hazelnut oil

### Garnish

Feullatine  
Fleur de Sel  
Micro Basil

### Chocolate gnocchi

Sift all the dry ingredients together. Combine dry with ricotta and milk in a food processor. Blend into a thick paste. Pipe into acetate lined plastic tubes on a Silpat. Place plastic wrap directly on the surface and refrigerate.

### Chocolate Spaghetti

Sift together starches with cocoa powder, atomized chocolate and sugar. Whisk in water to form a thick paste. Pipe thin strips onto acetate. Dehydrate overnight in dehydrator at 135°F. Heat a deep fryer or large pot of oil to 375°F. Drop individual strips into oil for 10 to 15 seconds until pliable. Remove from oil and bend immediately to desired shape. Allow to dry and rest in an empty egg carton. Store spaghetti in an airtight container.

### Grapefruit gelee

Combine the sugar and Vitpris™ and mix well. In a large pot, bring grapefruit juice and vanilla seeds to a boil. Add the sugar mixture. Boil for 2 minutes. Add the bloomed gelatin and strain. Strain and refrigerate overnight. Gently heat and fill bowls or desired dishes with gelee. Allow gelee to set in refrigerator.

### Grapefruit confit

Clean and julienne grapefruit peel. Blanch, strain and rise peel. Repeat twice. In a small pot combine peel, simple syrup and glucose. Simmer until peel is translucent. Cool slightly. Store in syrup in refrigerator.

### Gianduja dip

Melt Gianduja and combine with oil. Reserve warm.

### Assembly

Heat a deep fryer to 375°F. Unmold and drop gnocchi into oil. Cook for one minute, or until crispy skin forms. Roll in warmed Gianduja then in feullatine. Season with fleur de sel. Place gnocchi on set gelee. Garnish with spaghetti, 2 strips of grapefruit and sprig of micro basil.