

By



Since 1906

Luker Misterio 58% Chocolate Coconut Budino

Yields: 8 - 3.5 oz. servings



Publisher's Note: A native of Hawaii, Stanton started his culinary skills at the University of Hawaii, Kapi'olani Community College Culinary and Food Service Program. Furthering his education in baking, pastries, and confections, Stanton attended the Ecole Le Notre, in Plasir, France.

Over a 37 year career, Stanton has won many gold, silver, bronze and special recognition awards in many nationally and international culinary competitions. Named "Pastry Chef of the Millennium" by Paris Gourmet in 2000 for his contribution to the industry, Stanton has also served as the President of United States World Cup Pastry Team, winning America's first Gold Medal Championship at Coupe du Monde de la Patisserie in 2001.

Luker Misterio 58% Chocolate Coconut Budino

Ingredients	Metric	US
Coconut milk	225g	8oz.
Water	115g	4oz.
Luker Cocoa Powder 22-24% (luk cp1)	35g	1.2oz.
Granulated sugar	130g	4.5oz.
Corn starch	28g	1oz.
Salt	1g	Pinch
Egg yolks	4	4
Milk	225g	8oz.
Heavy cream	225g	8oz.
Pure vanilla extract Madagascar	10g	0.4oz.
Luker "Misterio 58%" chocolate (luk d201)	115g	4oz.

- In a small sauce pot, heat the water and coconut milk.
- In a mixing bowl, combine all the dry ingredients; the sugar, corn starch, the cocoa powder, and the salt. Dissolve the dry ingredients with about a quarter of the hot mixture, whisking it into a smooth consistency. Add in the remaining hot mixture. Once mixed thoroughly, slowly add in the egg yolks one at a time and blend well with a hand whisk.
- Place the milk and cream into another small sauce pot. On a low heat, bring to a boil.
- Add a third of the boiling milk and cream to the coconut milk and cocoa mixture. Mix it to a smooth consistency, before adding it into the sauce pot with the remaining milk and cream. Using a rubber spatula, stirring constantly, cook until 175°F. To 180°F. And thicken.

- Pour through a sieve, over a bowl containing the Luker's "Misterio 58%" chocolate and the pure vanilla extract. Allow the hot liquids to dissolve the chocolate solids for a few minutes, before mixing with a spatula.
- Pour into the desired vessel, placing a plastic wrap onto the opening. This will prevent a skin to form onto the surface. Place it into refrigeration for at least 4 hours or until set.

Coconut Tuiles

Ingredients	Metric	US
Desiccated coconut (unsweetened)	38g	1.3oz.
Granulated sugar	38g	1.3oz.
All purpose flour	18g	0.6oz.
Egg	18g	0.6oz.
Heavy cream	18g	0.6oz.
Unsalted butter (melted)	18g	0.6oz.

- Combine the first three ingredients and mix together. Add in the eggs, the heavy cream, and the melted butter. Mix well and chill (for a short while) till the mixture becomes a firm consistency.



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Fino de Aroma Inspired Recipes

- Using a pastry bag with a half inch plain round pastry tip, pipe small ½” rounds onto a silicone baking mat. This dough will be covered with a piece of parchment paper or a baking foil and flattened by a flat surface object, so it has to be spaced according to the size preference. Place the entire sheet into the freezer for 10 minutes. Chilling the prepared batter will enable the top silicone sheet to be removed cleaner from the tuile batter.
- Bake in a preheated oven set at 330°F. Bake to a light golden brown coloration or for 12 minutes. Cool it thoroughly, before placing it into an air tight container.

Cream Chantilly

Ingredients	Metric	US
Heavy cream	115g	4oz.
Confectionery sugar (sifted)	5g	0.2oz. (1 tbsp.)
Pure vanilla extract Madagascar	1 dash	1/8 tsp

- Chill the mixing bowl and the whisk.
- Whisk the heavy cream to a soft peak. Sift the confectionery sugar and fold into the cream. Add in the vanilla. The cream should be at a medium peak as a finish product.



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- Pour Budino into the desired vessel. Place plastic wrap onto the opening to prevent skin from forming on the surface. Refrigerate for at least 4 hours or until set.
- Prepare the Coconut Tuiles. Using a pastry bag with a plain, round tip, pipe ½” rounds onto a silicone baking mat.



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- Cover dough with baking foil or parchment paper and flatten with a flat surface object. Space according to the size preference.
- Place the sheet into the freezer for 10 minutes. Chilling the prepared batter will enable the top sheet to be removed cleaner from the Tuile batter.
- Bake in a pre-heated oven set at 330°F. Bake to a light golden brown color or for 12 minutes. Cool thoroughly.
- Prepare the Cream Chantilly. Whisk to medium peak. Top chilled Budino with Cream Chantilly, fresh fruit, chocolate décor and Coconut Tuiles.

CASA
LUKER

1906

Single Origin Chocolate

Made from selected beans from the different Fino de Aroma cocoa growing regions and countries, the flavor of Luker 1906, **SINGLE ORIGIN CHOCOLATE** does not only reflect the cocoa variety, but also the richness of the soil and the cocoa growing culture of its region.

*A Treat
for the Senses*



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