

# Manjari Dacquoise

Recipe calculated for 3 square molds, 18 x 18 cm (ref 2540) total 100 pieces



## DACQUOISE

250 g egg whites  
 20 g egg white powder  
 250 g caster sugar  
 150 g MANJARI 64 % couverture  
 250 g ground almonds

Mix the egg white powder and the caster sugar.  
 Whisk the egg whites with a mixer at medium speed and add the sugar and egg white powder mixture little by little.  
 Melt the chocolate at 45/50°C, add a little of the whisked egg whites and mix. Delicately incorporate the rest of the whisked whites and the ground almonds using a spatula. Pour into the molds.  
 Preheat a convection oven to 220°C. Turn down the heat to 190°C immediately after putting the dacquoise into the oven and bake for 7 minutes, damper open.  
 Deep freeze and cut into 3x3 cm squares.

# Chocolate Guimauve

Recipe calculated for 3 square molds, 18 x 18 cm (ref 2540) total 240 pieces



## GUIMAUVE

450 g caster sugar  
 150 g water  
 140 g invert sugar  
 35 g gelatine  
 200 g invert sugar  
 250 g cocoa paste  
  
 cocoa powder  
 TPT mix: cornflour/confectioners' sugar  
 (icing sugar)

Soak the gelatine in a large quantity of water. Cook the sugar, the 140 g invert sugar and the water at 110°C.  
 Put the rest of the invert sugar into a mixing bowl and pour the cooked sugar onto it.  
 Drain the gelatine thoroughly so as to have 105 g in weight, melt in a microwave, then pour onto the sugars and beat to the ribbon stage. When the guimauve is cool, incorporate the cocoa paste melted at 60°C using a spatula. Immediately pour the mixture (at 35/40°C) into 18 x 18 square molds. Sprinkle the surface with the confectioners' sugar and cornflour.  
 Leave to crystallize overnight then cut into 2x2 cm cubes with a guitar. Roll the cubes of guimauve in cocoa powder or in a mixture of confectioners' sugar and cornflour.  
 Keep in a dry place.