



PASTRYMAKING ESSENTIALS by VALRHONA

An original and creative concept

For you, Frédéric Bau and his team of instructors have created a collection of recipes in which each ingredient - chocolate, praline, gianduja or almond paste - has been very carefully chosen and tested.

The result is a series of "building blocks" from which you can create your very own range of recipes.

These "open recipes" have been developed by artisans working for artisans. You will discover a large number of basic recipes demonstrating how to get the best results from the principal products used by Valrhona.

Each recipe has been developed and rigorously tested until perfect balance of texture and taste have been achieved.

■ Carnibet confection | - Réf. 33351 - 06/05



VALRHONA, Inc. - 1801 avenue of the Stars, suite 829 - LOS ANGELES, CA 90067 - Tél. (310) 277-0401 - Fax (310) 277 - 7304
Chocolaterie VALRHONA - 26602 Tain-l'Hermitage cedex - France - Tél. 00 33 475 079 090 - Fax 00 33 475 080 517
École du Grand Chocolat - Tél. 00 33 475 079 095 - Fax 00 33 475 078 820 - www.valrhona.com

1. SPONGES

- All baking temperatures refer to convection ovens. For deck ovens, add around 20°C. You will also need to adjust the temperatures and baking times depending on the amount and type of sponge.
- We advise using pasteurized egg yolks and whites and high gluten or all-purpose flour.
- For best results when baking sponge, we advise you to use perforated aluminium trays.

1.1 SACHER-TYPE SPONGE WITH COCOA AND CHOCOLATE

INGREDIENTS

430 g almond paste 50/70% almonds
130 g caster sugar
210 g egg yolk
150 g whole eggs
250 g egg whites
130 g caster sugar
100 g high gluten flour
50 g cocoa powder
100 g "Extra" cocoa paste
100 g butter

Mix the almond paste with the 130 g of sugar then soften by adding the egg yolks and whole eggs one by one. Beat to the ribbon stage. Beat the whites to stiff peaks, gradually adding the rest of the sugar. Sift the cocoa powder and flour together while melting the cocoa paste and the butter. Mix a small amount of the egg whites with the melted cocoa paste and butter to obtain a smooth, light mixture. Add the almond paste, egg and egg yolk mixture to this. Work in the dry ingredients, then the rest of the egg whites.

HOW TO BAKE:

Bake in molds or rings, or on baking trays, at 180-200°C with the vent closed. (600-1000 g per sponge).

1.2 SPONGE WITH ALMONDS OR HAZELNUTS

INGREDIENTS

160 g egg yolks
110 g caster sugar
105 g high gluten flour
125 g ground hazelnuts or roasted almonds
70 g butter
190 g egg whites
70 g caster sugar

Beat the yolks and sugar to the ribbon stage. Simultaneously, sift the dry ingredients and melt the butter. Beat the whites to stiff peaks, adding the sugar gradually. Mix a small amount of the beaten whites to the yolk and sugar mixture. Work in the dry ingredients and the rest of the beaten whites. To finish, add the melted butter previously mixed with a little of the yolk and sugar mixture.

HOW TO BAKE:

Bake in molds or rings at 170°C, or on baking trays at 190°C with the vent closed for 25 minutes. (600-1000 g per sponge).

1.3 LIGHT "FINANCIER" SPONGE WITH CHOCOLATE

INGREDIENTS

375 g ground almonds
300 g confectioners' sugar (icing sugar)
540 g unbeaten egg whites
150 g single cream 35%
20 g cornstarch
100 g Caraque

Mix all the ingredients except the chocolate with a beater or a blender. Melt the chocolate and pour over the above mixture, stirring vigorously.

HOW TO BAKE:

Always bake in a frame (because of the texture of the mixture) at 180°C with the vent closed.

This sponge rises very little and retains its original thickness after baking.

Garnish with macerated raisins or other fruits before baking.

TIP:

Because of its texture, this sponge can be used as the base for any classic dessert or for iced logs.

1.4 PLAIN OR COCOA "JOCONDE" SPONGE

INGREDIENTS

325 g whole eggs
200 g ground almonds
200 g confectioners' sugar (icing sugar)
260 g egg whites
70 g caster sugar
130 g high gluten flour*
70 g butter

Beat the whole eggs, ground almonds and confectioners' sugar. Whip the whites to stiff peaks, adding the sugar gradually. Sift the flour and melt the butter. Mix a little of the whipped egg whites with the egg, almond and icing sugar mixture, then add the flour, the rest of the egg whites and the melted butter previously mixed with a small amount of the egg and ground almond mixture.

HOW TO BAKE:

Always bake on baking trays, at 240-250°C with the vent closed for 6-8 minutes. (400-810 g per sponge).

TIP:

"Joconde" sponge is used for the interiors of log assemblies, or for decorating exteriors. Use 600-750 g for interiors and 500-550 g for decorations.

* For cocoa Joconde sponges, replace half the flour by sifted Valrhona cocoa powder.

1. SPONGES (CONTINUED)

1.5 MERINGUE SPONGE WITH ALMOND OR HAZELNUT

INGREDIENTS

150 g ground hazelnuts or roasted almonds
120 g confectioners' sugar (icing sugar)
250 g caster sugar
110 g water
200 g egg whites

Make an Italian meringue: cook the sugar with the water at 125°C and pour over the lightly beaten whites. Sift the dry ingredients and scatter over the cold meringue to work them in.

HOW TO BAKE:

Start baking at 160°C for a few minutes with the vent closed to swell the meringue, then lower the temperature to 100-110°C to bake through. Open the vent or leave in a sufficiently warm steamer for one night. This recipe is calculated for 4 log bases.

TIP:

This meringue is very easy to cut. When used as a base for a dessert, always thin-coat both surfaces before assembling.

1.6 TENDER SPONGE WITH ALMOND OR COCONUT

INGREDIENTS

225 g ground almonds*
100 g high gluten flour
225 g confectioners' sugar (icing sugar)
150 g unbeaten egg whites
50 g single cream 35%
450 g egg whites
250 g caster sugar

Mix the dry ingredients with the unbeaten egg whites and the single cream using a spatula. Beat the whites, gradually adding the sugar, then gently fold into the above mixture.

HOW TO BAKE:

Bake at 170-190°C with the vent open. The sponge may be as thick as you wish, but never bake in a mold. (500-1000 g per sponge).

TIP:

To flavor, add the chosen ingredients to the dough, then add the whites before spreading on the baking sheet (except in the case of soluble coffee, which should be added last - see sponge flavorings).

* FOR COCONUT SPONGE: replace half the ground almonds by shredded coconut.

1.7 BRITTANY SHORTBREAD

INGREDIENTS

160 g egg yolks
320 g caster sugar
450 g all-purpose flour
15 g baking soda
4 g salt
320 g softened butter

Beat the yolks with the sugar. Simultaneously, sift the flour with the baking soda and salt. When the yolks are well beaten, add the softened butter, then the flour and baking soda previously sifted together.

HOW TO BAKE:

Spread on a tray and leave for a while before baking. Bake in a cool oven (150-160°C) with the vent open.

TIP:

This is a recipe for plain shortbread. You can add flavorings to it to suit your purposes - see flavorings table.

1.8 SPONGE FOR DESSERTS AND ICED LOGS

INGREDIENTS

1000 g almond paste 70% from Provence
400 g egg whites
300 g melted butter
100 g invert sugar

Using the paddle attachment, beat the almond paste softened with a little of the liquid egg whites and the invert sugar until it pales. Once the mixture begins to whiten and is perfectly smooth, add the warm melted butter, then finish beating.

HOW TO BAKE:

Bake on baking sheets in an oven with the vent closed at 180-190°C (800-1300 g per sponge).

TIP:

This is a different, sweeter sponge designed for easy cutting at negative temperatures (-12 to -15°C).

1.9 PLAIN OR COCOA SPONGE FINGERS

INGREDIENTS

720 g egg whites
400 g egg yolks
440 g caster sugar
250 g cornstarch
250 g high gluten flour*

Beat the whites, gradually adding the sugar. Simultaneously, sift the dry ingredients together (cornstarch, flour, and cocoa if applicable). Work the yolks into the whites using a spatula, then add the dry ingredients. To obtain an attractive pearly crust, sprinkle with sugar twice at an interval of 5 minutes and bake with the vent open.

HOW TO BAKE:

Pipe out or spread on a baking tray. Bake at 200°C with the vent open (around 650 g per sponge).

* For COCOA SPONGE FINGERS, replace half the flour by sifted cocoa powder.

1. SPONGES (CONTINUED)

1.10 "CAPUCINE" COCOA SPONGE

INGREDIENTS

340 g ground almonds
450 g caster sugar
100 g cocoa powder
15 g high gluten flour
560 g egg whites
150 g caster sugar
20 g dry egg whites

Sift the ground almonds, 450 g sugar, cocoa powder and flour together. Simultaneously, beat the egg whites to stiff peaks and add the 150 g of sugar mixed with the dry whites. Then add the sifted dry ingredients using a rubber spatula or scraper. Spread on silicon baking sheets or baking paper. Sprinkle with confectioners' sugar twice.

HOW TO BAKE:

At 180°C with the vent open (sponge should be supple when it comes out of the oven).

1.11 GENOA SPONGE CAKE

INGREDIENTS

315 g whole eggs
320 g ground almonds 50 or 70%
100 g melted butter
60 g high gluten flour
4 g baking soda
(15 g aniseed-flavored alcohol)

Preheat the almond paste in a microwave. Incorporate the eggs one by one and beat until cool. At the same time, melt the butter and sift the flour with the baking soda. As soon as the first mixture has reached the ribbon stage, remove a small part to mix with the melted butter and, if used, the aniseed alcohol. Once the butter / aniseed alcohol mixture reaches a light consistency, combine the mixtures and delicately incorporate the flour and the baking soda.

HOW TO BAKE:

bake in non-greased rings at 160/180°C in a ventilated oven or at 200°C in a deck oven, vent closed, for about 15/20 minutes.

1.12 DACQUOISE WITH ALMONDS OR HAZELNUT

INGREDIENTS

115 g high gluten flour
340 g ground almonds or hazelnuts
200 g caster sugar
20 g dry egg whites
400 g caster sugar
560 g egg whites

Sift the flour with the ground almonds or hazelnuts and the 400 g of sugar.

Mix the dry whites with the 200 g of sugar and beat the fresh whites, adding the sugar and dry whites rapidly so as to obtain a perfectly smooth consistency. Finally, work in the sifted dry ingredients using a rubber spatula or a scraper.

Pipe out or spread on a baking tray, or put into rings with the base wet to "insulate" the sponge.

HOW TO BAKE:

In a convection oven at 180-190°C, or in a deck oven at 200°C, with the vent open.

1.13 CHOCOLATE SPONGE FINGERS

INGREDIENTS

180 g butter
720 g egg whites
15 g dry whites
250 g caster sugar
400 g egg yolks
75 g cocoa powder
120 g high gluten flour
120 g cornstarch

Chocolate

EXTRA DARK

EXTRA NOIR	EXTRA AMER
560 g	440 g

HOW TO MAKE CHOCOLATE SPONGE FINGERS:

Melt the chocolate with the butter at around 45°C. Simultaneously, mix the sugar and the dry whites together.

Beat the whites with the sugar and dry whites mixture, adding these at the beginning so as to obtain a smooth end result.

Sift the dry ingredients together.

Delicately incorporate the egg yolks into the whites, using a whisk. Take a small part of this mixture and add it to the chocolate and melted butter (to lighten).

Combine the two mixtures, then add the sifted dry ingredients using a scraper or skimmer.

Spread or pipe out. Bake at 200-210°C in a deck oven or at 180-190°C in a convection oven.

1.14 EMMANUEL SPONGE - AN ORIGINAL RECIPE BY FRÉDÉRIC BAU

INGREDIENTS

300 g butter
370 g high gluten flour
180 g confectioners' sugar (icing sugar)
4 g fine salt
15 g baking soda
370 g whole eggs
195 g invert sugar
75 g full fat milk

Melt the butter. Sift the flour, confectioners' sugar, salt and baking soda together.

Combine the eggs and invert sugar using the paddle attachment or a blender.

Add the sifted dry ingredients, milk and the butter melted at 45-48°C (this temperature is important).

This mixture must be left overnight before using. Spread a fine layer of dough on a silicon baking sheet.

Bake at 220-230°C with the vent closed for 6-8 minutes.

1. SPONGES (CONTINUED)

1.15 XAVIER BREAD - AN ORIGINAL RECIPE FROM L'ECOLE DU GRAND CHOCOLAT

INGREDIENTS

560 g whole eggs
240 g egg yolks
320 g invert sugar
160 g glucose
490 g single cream 35%
160 g all-purpose flour

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A take-anywhere sponge which is also suitable for desserts. Recipe for one 40 x 60 cm frame:

Mix equal volumes of crushed, roasted hazelnuts and almonds, shelled pistachios and brown sugar (granulated).

Prepare a 40 x 60 cm frame. Place on a silicon baking sheet and generously garnish with the nuts and sugar mixture.

Mix the eggs, egg yolks, invert sugar and the glucose together. Heat to 55-60°C in a bain-marie, then beat at medium speed.

Bring the cream to the boil and gradually pour over the chopped chocolate so as to form an emulsion. Add a small amount of the first mixture to obtain a soft consistency. Using a rubber spatula or scraper, add the remainder and the flour. Pour into a frame and bake at 160°C. Leave to cool on a grid, then remove the frame. To facilitate cutting, leave the sponge right side up and use a non-serrated knife. Cut into squares of differing sizes, then turn upside down onto a carton.

*This sponge can be stored at room temperature.

GRAND CRU CHOCOLATES

ARAGUANI	GUANAJA	CARAÏBE	MANJARI
450 g	470 g	495 g	510 g

1.16 TENDER SPONGE

INGREDIENTS

220 g butter
200 g egg yolks
400 g egg whites
220 g caster sugar
70 g high gluten flour

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Melt the couverture with the butter. Simultaneously, beat the eggs with the sugar.

Add the yolks to the couverture and butter mixture heated to 50-55°C, a small amount of the whites to obtain a soft consistency, then the rest, stirring with a rubber spatula or a scraper and adding the sifted flour at the same time.

Bake in buttered, sugared rings at 180-190°C with the vent closed.

2. MOUSSE TEXTURES

- The final mixture of chocolate mousses must be warmer than the crystallization point of the cocoa butter (26-28°C, depending on the chocolate used), i.e. between 28 and 31°C maximum.
- Use a ladle to transfer. This enables you to work even very light mousses without destabilizing the foamy texture. A glossy, supple mousse is the sign of successful texture and taste.

2.1 BASIC RECIPES

2.1.1 BASIC CUSTARD

INGREDIENTS

500 g single cream 35%
500 g full fat milk
200 g egg yolks
100 g caster sugar

Boil the cream together with the milk and pour this over the eggs previously mixed with the sugar (not whitened). Cook the mixture at 82-84°C until it coats the back of a spoon. Strain through a wire chinois and use immediately, or cool rapidly and store.

TIP:

It is not recommended to beat the yolks to the ribbon stage for a custard. This makes it more difficult to cook evenly and the texture tends to be more frothy than creamy. However, for technical reasons and reasons of heat reaction, we recommend mixing the yolks with the sugar early enough (3-4 hours previously) to ensure that the lecithin is less sensitive to the heat, thus preventing flocculation when cooking.

2.1.2 BASIC BOMB MIXTURE

INGREDIENTS

240 g egg yolks
100 g whole eggs
180 g caster sugar
120 g water

Poach the egg yolks, whole eggs, sugar and water together at 82-84°C in a bain-marie.

Beat at medium speed. Stop before the mixture is completely cold and make the mousse immediately.

TIP:

We recommend poaching the mixture because coagulation stabilises its water content. This helps it to retain its light, airy texture when frozen and defrosted.

2. MOUSSE TEXTURES (CONTINUED)

2.2 CHOCOLATE

2.2.1 CHOCOLATE MOUSSE BASED ON BOMB MIXTURE

INGREDIENTS

640 g basic bomb mixture
800 g single cream 35%
Chocolate

Bomb mixture: use recipe 2.1.2.

Mousse: Melt the chocolate at 50-58°C (45°C max. for milk chocolate and Ivoire couverture). Whip the single cream. Add a little of the lightly whipped cream to the warm chocolate to obtain a smooth, supple mixture similar to the other types of mousse mixture. When the temperature reaches 50-55°C, finish by rapidly incorporating the bomb mixture and the remainder of the whipped cream using a scraper or rubber spatula.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE		
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE
580 g	600 g	630 g	650 g	670 g	800 g	780 g	690 g	920 g+ 10 g gelatin	1085 g+ 6 g gelatin	970 g+ 10 g gelatin

2.2.2 CUSTARD-BASED CHOCOLATE MOUSSE

INGREDIENTS

600 g custard
900 g single cream 35%
Chocolate

Custard: use basic custard recipe 2.1.1

Mousse: Make an emulsion with the melted chocolate and the custard. The temperature should be 45-50°C. If need be, stabilize the emulsion by adding a small amount of the whipped single cream. When the mixture is smooth, add the rest of the cream.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE			
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE	IVOIRE
620 g	650 g	680 g	700 g	720 g	870 g	860 g	750 g	1 100 g	965 g+ 10 g gelatin	1100 g+ 6 g gelatin	1000 g+ 10 g gelatin

2.2.3 CHOCOLATE BAVAROÏSE

INGREDIENTS

12 g gelatin
700 g custard
900 g single cream 35%
Chocolate

Custard: use basic custard recipe 2.1.1

Bavaroïse: Soak the gelatine in a large volume of water and drain. Melt the gelatin with a small amount of the custard, then add the rest. Form an emulsion with the custard and melted chocolate. Check that the temperature has reached 35-40°C. Fold in the lightly whipped single cream using a rubber spatula or a scraper.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE			
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE	IVOIRE
270 g	285 g	300 g	315 g	320 g	325 g	375 g	285 g	365 g	425 g	410 g	

2.2.4 CHANTILLY CHOCOLATE MOUSSE

INGREDIENTS

1200 g single cream 35%
Chocolate

Melt the chocolate at 55-58°C depending on the type used (45°C maximum for milk chocolate and Ivoire couverture). Whip the chocolate until it forms an emulsion, adding the minimum amount necessary of lightly whipped single cream to obtain a supple, glossy texture. The consistency of this mixture should be similar to that of the rest of the remaining whipped cream. Check the temperature (45-55°C) before adding the rest of the cream. Mix using a rubber spatula or a scraper. Pour into frames or rings.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE		
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE
570 g	640 g	660 g	680 g	710 g	730 g	920 g	680 g	800 g	900 g	900 g

2.2.5 GANACHE MOUSSE WITH CHOCOLATE

INGREDIENTS

770 g single cream 35%
580 g single cream 35%
Chocolate

Form an emulsion by gradually pouring the boiled single cream over the chopped couverture to obtain a supple, smooth and glossy mixture. As soon as the temperature cools to 35-40°C, add the lightly whipped single cream using a rubber spatula or a scraper.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE		
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE
730 g	770 g	800 g	830 g	850 g	910 g	1050 g	820 g	900 g+ 10 g gelatin	1050 g+ 10 g gelatin	950 g+ 12 g gelatin

2. MOUSSE TEXTURES (CONTINUED)

2.2.6 WHIPPED GANACHE - AN ORIGINAL RECIPE FROM L'ÉCOLE DU GRAND CHOCOLAT

INGREDIENTS

BASIC GANACHE
450 g single cream 35%
50 g glucose
50 g invert sugar
+ couverture

Gradually pour the boiling mixture over the chopped couverture, stirring from the center to create a supple, glossy core, which is a sign that an emulsion is beginning to form. Maintain this texture right to the end.

Continue mixing, gradually adding the liquid. Mix to finish. Leave for a while, then combine equal parts of the ganache and cold single cream.

Refrigerate to crystallize for 2 or 3 hours, or even better, overnight, then whip to obtain piping consistency or a texture which is firm enough to be worked with a spatula.

TENDER WHIPPED GANACHE

900 g basic ganache
900 g single cream 35%
Chocolate

DARK CHOCOLATE COUVERTURE				MILK CHOCOLATE COUVERTURE	
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	JIVARA	TANARIVA
380 g	360 g	375 g	395 g	610 g	725 g

2.2.7 LIGHT CHOCOLATE MOUSSE

INGREDIENTS

500 g full fat milk
1000 g single cream 35%
Chocolate

Soak the gelatin in a large quantity of water. Weigh and chop the chocolate.

Bring the milk to the boil and add the well-drained gelatin. Pour around 1/3 of the hot liquid over the chocolate and whip until the texture is smooth, supple and glossy, showing that an emulsion is beginning to form.

Gradually add the rest of the milk while maintaining the same texture. When the chocolate mixture reaches 35-45°C in the case of milk chocolate or Ivoire couverture, or 45-50°C for dark couverture, add the lightly whipped single cream.

Use immediately. Freeze.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE			
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE	IVOIRE
560 g+ 6 g gelatin	570 g+ 6 g gelatin	590 g+ 8 g gelatin	610 g+ 8 g gelatin	660 g+ 8 g gelatin	690 g+ 8 g gelatin	730 g+ 10 g gelatin	600 g+ 8 g gelatin	680 g+ 10 g gelatin	780 g+ 10 g gelatin	720 g+ 12 g gelatin	930 g+ 20 g gelatin

2.2.8 EGG WHITE-BASED CHOCOLATE MOUSSE

INGREDIENTS

150 g single cream 35%
60 g pasteurized egg yolks
200 g pasteurized egg whites
60 g caster sugar
Chocolate

Bring the single cream to the boil and form an emulsion by mixing it with the chopped couverture.

Add the egg yolks. Simultaneously, beat the egg whites to stiff peaks with the sugar.

Check that the first mixture is at 40-45°C and that the emulsion is perfectly smooth. Add 1/4 of the stiff egg whites, mix together and finish by incorporating the rest.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE		
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE
285 g	300 g	320 g	330 g	330 g	340 g	430 g	320 g	390 g+ 4 g gelatin	460 g+ 5 g gelatin	460 g+ 6 g gelatin

2.2.9 CHOCOLATE MOUSSE WITH CARAMEL

INGREDIENTS

130 g caster sugar
255 g single cream 35%
180 g egg yolks
950 g whipped cream
Chocolate

Cook the sugar without water until it forms a frothy caramel. Deglaze by adding the 255 g of single cream.

Pour some of this mixture over the egg yolks, stir, then add the rest.

Cook at 82-84°C until it coats the back of a spoon, as for custard. Gradually pour the caramel custard over the chopped couverture while still hot, and form an emulsion with these two ingredients. Stabilize the emulsion by adding a small amount of the lightly whipped single cream. Make sure that the mixture is at 40-45°C, then add the rest of the whipped cream.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE		
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE
425 g	430 g	450 g	460 g	480 g	500 g	620 g	490 g	460 g+ 8 g gelatin	560 g+ 8 g gelatin	550 g+ 8 g gelatin

2. MOUSSE TEXTURES (CONTINUED)

2.3 NUTS

2.3.1 PRALINE MOUSSE BASED ON BOMB MIXTURE

INGREDIENTS

12 g gelatin
220 g single cream 35%
550 g praline with 50% or 60%
or Praliné fruité*
140 g bomb mixture
520 g single cream 35%

Bomb mixture: use recipe 2.1.2

Mousse: Soak the gelatin in a large volume of water and drain, add to the 220 g of boiling hot cream and pour this mixture over the praline. Whip to obtain a smooth mixture. Check that the temperature is at 40-45°C (reheat if necessary) and work in a small amount of the lightly whipped single cream to obtain a soft consistency. Add the 140 g of bomb mixture and the rest of the cream and stir in using a rubber spatula or a scraper.

* to make this recipe with Praliné fruité, use only 10 g of gelatin.

2.3.2 GIANDUJA MOUSSE BASED ON BOMB MIXTURE

INGREDIENTS

12 g gelatin
150 g single cream 35%
700 g Gianduja milk hazelnut
couverture
or
500 g Gianduja dark hazelnut
couverture
180 g bomb mixture
650 g single cream 35%

10 g gelatin
150 g single cream 35%
600 g Gianduja Noisette Noir
180 g bomb mixture
650 g single cream 35%

Bomb mixture: use recipe 2.1.2

Mousse: Soak the gelatine in a large volume of water and drain. Add to the 150 g of boiling hot cream and pour this mixture over the Gianduja, previously melted at 40°C. Whip to obtain a smooth mixture. Check that the temperature is at 40-45°C (reheat if necessary) and work in a small amount of the lightly whipped single cream to obtain a soft consistency. Add the 180 g of the bomb mixture and the rest of the cream, using a rubber spatula or a scraper.

2.3.3 LIGHT GIANDUJA MOUSSE - AN ORIGINAL RECIPE FROM L'ECOLE DU GRAND CHOCOLAT

INGREDIENTS

16 g gelatin
500 g full fat milk
75 g Gianduja Noisette Lait
milk hazelnut
couverture
1 000 g single cream 35%

Soak the gelatin in a large volume of water. Boil the milk and add the drained gelatin.

Pour around 1/3 of the hot liquid over the Gianduja and whip to obtain a smooth, supple, glossy mixture, indicating that an emulsion is beginning to form. Add the rest of the milk, maintaining the same consistency.

When the mixture cools to 35-45°C, add the lightly whipped single cream. Pour out immediately. Freeze.

2.3.4 MOUSSEUX WITH PROVENÇAL ALMOND PASTE

INGREDIENTS

250 g almond paste from Provence
50% or 70%
300 g full fat milk
300 g single cream 35%
12 g gelatin
500 g single cream 35%

Use either 50% or 70% almond paste depending on the desired taste.

Mix the almond paste with the milk and the 300 g of cream (all cold) until smooth.

Soak the gelatin in a large volume of water and drain. Melt the gelatin with a small amount of the initial mixture over heat.

As soon as the mixture begins to thicken slightly, add the lightly whipped single cream.

Pour into frames or rings and store in the freezer.

2.4 MISCELLANEOUS

2.4.1 PLAIN OR FLAVORED BAVAROISE

INGREDIENTS

Plain bavaroise (basic recipe):
600 g custard
10 g gelatin
400 g single cream 35%
Praline bavaroise:
Plain bavaroise
250-300 g praline
2-4 g gelatin

Bavaroise with nuts:

Plain bavaroise
80 g nut paste (walnut, hazelnut,
pistachio, almond)

Liqueur-flavored bavaroise:

Plain bavaroise
2 g gelatin
60-80 g liqueur

Custard: use basic custard recipe 2.1.1.

Bavaroise: Soak the gelatin in a large volume of water and drain.

Melt in a small amount of the custard, then add the rest. Add the flavoring and work some of the lightly whipped single cream into the custard.

Mix until smooth, then pour in the rest, incorporating delicately with a rubber spatula. Pour into frames or rings.

2. MOUSSE TEXTURES (CONTINUED)

2.4.2 FRUIT MOUSSE

INGREDIENTS

Italian meringue:

300 g egg whites, 450 g caster sugar, 180 g water

Mousse with fruit purée:

1 000 g fruit purée
20 g gelatin
200 g Italian meringue
600 g single cream 35%

Mousse with fruit juice:

500 g fruit juice
10 g gelatin
200 g Italian meringue
600 g single cream 35%

Make an Italian meringue: cook the sugar with the water at 123°C and pour over the lightly beaten whites (medium speed).

Leave to cool. Soak the gelatine in a large volume of water and drain.

Melt the gelatin in a small amount of the pulp or juice and add to the rest.

Work into the Italian meringue.

Finish by adding the lightly whipped single cream.

2.4.3 MOUSSE WITH FROMAGE FRAIS

INGREDIENTS

550 g plain fromage frais 20%
130 g bomb mixture
260 g single cream 35%
14 g gelatin
40 g lavender honey

Bomb mixture: use recipe 2.2.1

Mousse: Soak the gelatin in a large quantity of water, drain and melt it with the honey and a small amount of the whipped cream. Add this mixture to the fromage frais while warm. Finish the mousse by adding the bomb mixture and the rest of the whipped cream.

TIP:

This mousse is easy to flavor with citrus fruits: add zest to the mousse and replace the water in the bomb mixture syrup by the fruit juice of your choice.

3. CREAMY TEXTURES

- Creamy textures are made in the same way as ganaches, by creating an emulsion.
- Whether you are making fillings or decorations, piping or pouring, always add the butter at 35-40°C. For chocolate crémeux, the temperature must be higher than 35°C to be able to pour.

3.1 CHOCOLATE CRÉMEUX

INGREDIENTS

1000 g basic chocolate custard
Chocolate

Custard: use recipe 2.1.1

Crémeux: Strain the hot custard, then form an emulsion with the chopped or melted chocolate using a rubber spatula (as for a ganache) so as to obtain a smooth, glossy and supple mixture. For a perfect emulsion, finish with an electric mixer taking care not to introduce air and to work at a temperature higher than 35°C (45°C maximum).

This method ensures that the creamy texture remains supple even after defrosting.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE			
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE	IVOIRE
370 g	380 g	400 g	415 g	420 g	430 g	500 g	370 g	500 g	580 g	570 g	550 g+ 6 g gelatin

3.2 PURE PRALINE CRÉMEUX

INGREDIENTS

100 g single cream 35%
4 g gelatin
700 g praline with 50%
or 60% nuts
350 g single cream 35%

Heat the 100 g of single cream to boiling point and add the gelatin (previously softened in a large volume of water, then drained). Pour a small amount of this mixture over the praline. The mixture rapidly separates.

Form an emulsion in the blender using the paddle attachment.

Stabilize the emulsion, gradually adding the rest of the single cream so as to obtain a supple, glossy texture, indicating that an emulsion has been successfully formed.

If the mixture is too thick, warm it before pouring it into rings.

3.3 FRUIT CRÉMEUX

INGREDIENTS

Lemon crémeux:
250 g lemon juice
140 g egg yolks
160 g whole eggs
150 g caster sugar
150 g butter

Crémeux with fruit purée:

400 g fruit purée
120 g egg yolks
150 g whole eggs
100/140 g caster sugar depending
on the pulp
150 g butter
4 g gelatin

Soak and dry the gelatine. Add all the ingredients except the butter. Stir while bringing to the boil to obtain a "jellified" texture. Once the mixture has cooled to around 35-40°C, add the butter and form an emulsion using an electric mixer.

Pour immediately into molds or rings and freeze.

If you are making a crémeux with a cocktail of citrus fruits, choose the "Crémeux with fruit purée" recipe.

3. CREAMY TEXTURES (CONTINUED)

3.4 CUSTARD CRÉMEUX

INGREDIENTS

Custard:
 1 000 g single cream 35%
 150-200 g caster sugar
 or brown sugar
 240 g egg yolks
 8 g gelatin
 Flavoring for 1 kg of cream:
 80-150 g nut paste (pistachio,
 hazelnut, almond, walnut)
 to add after cooking
 60-80 g liqueur (raspberry liqueur,
 old rum)
 Infusion (e.g. Earl Grey,
 verbena, mint,
 lavender) Roasted, chopped
 nuts e.g. liquorice, etc

Heat the cream to boiling point and pour over the egg yolks previously mixed with the sugar.
 Add the gelatin, previously soaked and drained, and cook this mixture at 82-84°C. Strain to stop cooking, briefly mix with an electric mixer and cool rapidly. Pour into molds while still runny or when it has reached a creamy consistency.

TIP:

For better coagulation during cooking and to prevent the risk of flocculation, we advise you to mix the yolks with the sugar, without beating them, in advance and to refrigerate them for 3-4 hours before use. Mix well before using.

CARAMEL FLAVOR, add 50 g of sugar to the recipe and make a dry caramel. Deglaze with the lukewarm single cream, then continue as above.

HONEY FLAVOR, choose a strong-flavored honey (e.g. lavender) and use 100-150 g instead of the sugar.

LIQUEURS, leave the mixture to cool to prevent the flavor from evaporating.

INFUSIONS, infuse in cold light cream for 24 hours before use, or hot, depending on the type of infusion. Remember to replace the weight of cream lost during infusion.

3.5 CHOCOLATE AND RASPBERRY CRÉMEUX

INGREDIENTS

500 g basic custard cream
 500 g raspberry purée
 100 g invert sugar
 Chocolate

Custard: use the basic custard recipe 2.1.1

Crèmeux: After straining the hot custard, add the hot raspberry pulp and invert sugar. Gradually pour over the chopped chocolate, stirring with a rubber spatula (as for a ganache) so as to obtain a smooth, glossy and supple texture.

Finish with a mixer, taking care not to introduce air into it and to work at a temperature of more than 35°C (45°C maximum). This method ensures that the creamy texture remains supple even after defrosting.

DARK CHOCOLATE COUVERTURE MILK CHOCOLATE COUVERTURE

ARAGUANI	GUANAJA	CARAÏBE	MANJARI	JIVARA	TANARIVA
370 g	390 g	415 g	410 g	500 g	580 g+ 4 g gelatin

3.6 SUPREME WITH GRAND CRU CHOCOLATE - AN ORIGINAL RECIPE FROM L'ECOLE DU GRAND CHOCOLAT

Custards: use the basic custard recipe 2.1.1

Supreme: Strain the hot custard, then form an emulsion with the chopped or melted chocolate using a rubber spatula (as for a ganache) so as to obtain a smooth, glossy and supple mixture. For a perfect emulsion, Finish with a mixer, taking care not to introduce air into it and to work at a temperature of more than 35°C (45°C maximum). Add the lightly whipped cream using a rubber spatula and use immediately.

DARK CHOCOLATE COUVERTURE

MILK CHOCOLATE COUVERTURE

	ARAGUANI	GUANAJA	CARAÏBE	MANJARI	JIVARA	TANARIVA	IVOIRE
Custard	500 g	500 g	500 g	500 g	500 g	500 g	500 g
Grand Cru couverture	370 g	375 g	380 g	415 g	470 g	550 g	480 g
Lightly whipped cream	150 g	150 g	150 g	150 g	150 g	150 g	150 g
Gelatin						2 g	6 g

3.7 SUPREME

INGREDIENTS

1 000 g single cream 35%
 150-200 g caster or brown sugar
 200 g egg yolks
 12-14 g gelatin
 (depending
 on the type of cream)
 200 g single cream 35%

Warm the cream and pour over the egg yolks previously mixed with the sugar. Add the gelatin, previously soaked and drained, and cook this mixture at 82-84°C. Strain to stop cooking, briefly mix with an electric mixer and cool rapidly.
 Stir the whipped single cream into the above cold mixture, which will be either runny or creamy depending on how you wish to use it. Pour into molds or pipe.

TIP:

For better coagulation during cooking and to prevent the risk of flocculation, we advise you to mix the yolks with the sugar in advance, without beating them, and to refrigerate them for 3-4 hours before use. Mix well before using. any of the ingredients listed in recipe 3.4.

Flavorings: You can flavor the custard with any of the ingredients listed in recipe 3.4.

3. CREAMY TEXTURES (CONTINUED)

3.8 JELLY WITH GRAND CRU CHOCOLATE - AN ORIGINAL RECIPE FROM L'ECOLE DU GRAND CHOCOLAT

Mix the sugar and the X58 pectin.

Heat the milk until lukewarm and incorporate the sugar and pectin.

Bring to the boil, stirring continuously.

Gradually pour part of the hot milk over the chopped couverture and mix with a rubber spatula to create a supple core, indicating that an emulsion is forming.

Continue to pour in the milk, making sure that you retain the emulsion consistency right to the end.

*If you wish to use it later, reheat the jelly to 60°C and pour it into molds at 30°C.

DARK CHOCOLATE COUVERTURE

	ARAGUANI	GUANAJA	CARAÏBE	MANJARI
Whole milk	600 g	600 g	600 g	600 g
Caster sugar	40 g	40 g	40 g	40 g
X58 pectin	3 g	3 g	3 g	3 g
Couverture	150 g	170 g	180 g	190 g

4. COMPOTE AND FRUIT TEXTURES

• These compote recipes are suitable for all fruits and freeze well.

4.1 JELLIED FRUIT PUREES AND FRUIT COMPOTES

INGREDIENTS

16 g gelatin
 1000 g fruit purée
 (with 10% sugar)
 100 g caster sugar

Soak the gelatin in a large quantity of water and drain.

Melt it with a small amount of the pulp and mix with the rest. Mix in the sugar. Immediately pour into frames or rings and freeze.

TIP:

If the pulp is suitable, you can reduce it to concentrate the flavor. You can use various kinds of fruit pulp for this recipe, e.g. raspberry, Morello cherry, apricot, blackberry, blackcurrant, peach, etc.

4.2 SEMI-CRYSTALLIZED ORANGE COMPOTE

INGREDIENTS

400 g fresh oranges
 30 g butter
 30 g brown sugar
 100 g caster sugar
 50 g invert sugar
 5 g cornstarch
 100 g water

Wash and brush the oranges. Boil for 30 minutes in a large volume of water to reduce bitterness.

Drain. Coarsely cut up the oranges and fry them in butter with the brown sugar.

Caramelize over a low flame, then add the sugars and cover with water. Reduce until nearly all the water has evaporated.

Cover with water again, and reduce. Crush the oranges finely before adding the cornstarch mixed with the water.

Boil for a few minutes, stirring vigorously to prevent the mixture taking on a floury consistency.

Refrigerate.

5. BRITTLE TEXTURES

- We recommend using NH pectin. Coat the Eclat d'Or well to protect it from damp.

5.1 CRUNCHY PRALINE

INGREDIENTS

200 g Éclats d'Or
100 g Jivara Lactée
230 g Praline 50% or 60%
or Praliné fruité

Melt the Jivara Lactée couverture at 50°C. Mix with the praline and add the Eclat d'Or. Stir in gently, making sure that the Eclats d'Or is completely coated. Spread on a tray and leave to crystallize in a refrigerator. Cut to the size of the log or dessert and use.

5.2 NOUGATINE WITH COCOA NIBS OR NUTS

INGREDIENTS

150 g caster sugar
2.5 g NH pectin
125 g butter
50 g glucose
175 g nibs or chopped nuts
(hazelnut, walnut,
almonds from Provence,
pecan nuts, etc.)
10 g water

Mix the sugar and pectin together, then the glucose and water. Cook over a low flame without stirring too much until the mixture thickens. Add the previously warmed nibs or chopped nuts and spread on silicon baking sheets. Bake in an oven at 190-200°C. Leave to cool.

TIP:

This nougatine is resistant to humidity and does not run. This means that it can be used inside a dessert to add crunchiness, or outside for decoration. The mixture can also be frozen raw and cooked as needed for decoration.

5.3 ROASTED MIXED NUT AND PRALINÉ NOISETTE BRITTLE

INGREDIENTS

140 g Jivara Lactée
460 g Hazelnut Praliné 60%
150 g roasted hazelnuts
150 g roasted walnuts

Melt the couverture at 45°C, pour over the Praliné and add the finely chopped nuts. Leave to crystallize slightly and pipe out on to the previously cut sponge. Refrigerate.

6. ICES

- Add the stabilizer and sugar at 45°C.
- All of these ices must be pasteurized at 85°C.
- We advise leaving them for 12 hours before serving.
- Make sure to respect the volumes for your churn to obtain a nice, light texture.

6.1 ICED PRALINE

INGREDIENTS

12 g Cremodan
SE 30 stabilizer
70 g caster sugar
1900 g full fat milk
100 g skimmed milk powder
(dried milk extract)
60 g invert sugar
230 g single cream 35%
600 g praline 50 or 60%
or Praliné fruité

Weigh all the ingredients accurately. Carefully mix the stabilizer with a small amount of the sugar. Put the milk in the pasteurizer on a high setting, or in a pan. When the temperature reaches approximately 30°C, add the milk powder, the sugar, the invert sugar and the cream. At 45°C, add the praline, stirring very vigorously, followed by the sugar and stabilizer mixture. Pasteurize. Leave for 12 hours at +4°C. Churn. Once the ice is extruded, freeze in closed containers at between -18° and -20°C.

TIP:

You need to stir hard as you add each ingredient, especially in the case here with the praline and the stabilizer.



6. ICES (CONTINUED)

6.2 CHOCOLATE ICE

Take some of the sugar and mix it with the stabilizer. Heat the milk and the milk powder. At 30°C, add the sugar and invert sugar. At 45°C, add the sugar and stabilizer mixture and the chopped or melted chocolate. Pasteurize in a pasteurizer or in a pan. Mix vigorously and cool in a chiller or freezer. Leave for 4-12 hours at +4°C, then mix vigorously with an electric mixer to obtain a homogeneous mass. Churn. Store at -18°C and serve at between -10°C and -12°C.

	DARK CHOCOLATE COUVERTURE				EXTRA DARK	
	ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA NOIR	EXTRA AMER
Chocolate	515 g	540 g	570 g	590 g	830 g	490 g
Full fat milk	2000 g	2000 g	2000 g	2000 g	1800 g	1800 g
Skimmed milk powder	90 g	90 g	90 g	90 g	90 g	95 g
Single cream 35%	-	-	-	-	150 g	200 g
Caster sugar	200 g	200 g	170 g	150 g	-	230 g
Invert sugar	180 g	180 g	180 g	180 g	150 g	180 g
Cremodan SE-30 stabilizer	12 g	12 g	12 g	12 g	12 g	12 g

6.3 PRALINE ICE PARFAIT

INGREDIENTS

350 g praline 50% or 60%
or Praliné fruité
125 g single cream 35%
90 g pasteurized egg whites
80 g caster sugar
350 g single cream 35%

Using the paddle attachment, make an emulsion with the praline and the 125 g of warmed single cream. Add the cream gradually. The mixture will separate rapidly at first. Add the rest of the single cream in order to gradually obtain a very supple, glossy texture, indicating that the emulsion has formed. Simultaneously, make a Swiss-style meringue with the whites and sugar. Heat to 65°C in a bain-marie. Beat until cold. Add a small amount of meringue to the liquid praline and cream mixture to soften it. Finally, incorporate the rest of the meringue and the cream beaten with a rubber spatula or scraper. Pour into molds and freeze immediately.

6.4 CHOCOLATE ICE PARFAIT

INGREDIENTS

400 g single cream 35%
120 g fresh egg whites
200 g caster sugar
Chocolate

Make a Swiss-style meringue with the sugar and egg whites in a bain-marie, warming to 55-60°C and then beating gently until cold. Meanwhile, melt the couverture to 55°C for dark chocolate, 45°C for milk chocolate and whip the single cream. Form an emulsion with the couverture by adding the minimum necessary amount of lightly whipped single cream so as to obtain a supple, glossy texture. Add the meringue straight from the beater, carefully fold in and finish by adding the rest of the whipped cream. Pour into molds and freeze.

DARK CHOCOLATE COUVERTURE				MILK CHOCOLATE COUVERTURE	
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	JIVARA	TANARIVA
290 g	300 g	415 g	420 g	400 g	430 g

6.5 ALMOND PASTE ICE

With 50% almond paste: INGREDIENTS (2270 g)

500 g almond paste 50%
from Provence
1480 g full fat milk
60 g skimmed milk powder
(dried milk extract)
25 g caster sugar
8 g Cremodan SE 30 stabilizer
90 g invert sugar
110 g single cream 35%

With 70% almond paste INGREDIENTS (3330 g)

500 g almond paste 70%
from Provence
2160 g full fat milk
90 g skimmed milk powder
(dried milk extract)
250 g caster sugar
12 g Cremodan SE 30 stabilizer
135 g invert sugar
190 g single cream 35%

Weigh out all the ingredients accurately. Take a small amount of the milk from the total volume for the recipe and mix with the almond paste. Put the rest of the milk in the pasteurizer on a high setting, or in a pan. When the mixture reaches approximately 30°C, add the skimmed milk powder, the sugar, the stabilizer (Cremodan SE 30), the invert sugar and the cream. At 45°C, add the softened almond paste, stirring vigorously. Carry out one entire pasteurization cycle. Leave for 12 hours at +4°C. Churn. Once the ice is extruded, freeze in closed containers at between -18°C and -20°C.

TIP:

You need to stir in each successive ingredient vigorously, especially the almond paste and the stabilizer. We strongly recommend using a hand-held mixer.



7. GLAZES

- Some glazes are made with neutral glaze, the proportion of the water for diluting it depending on each brand. You can also adjust the fluidity of the glazes while hot, by adding water. Always apply glazes at between 40-45°C. If too hot, the glazes will be too runny and could melt the surface of mousses, causing bubbles to form.

7.1 "Absolu" TENDER DARK CHOCOLATE GLAZE

"Absolu" will give your desserts an original touch, color and flavor of chocolate, as well as ensuring a perfectly balanced taste for your own original recipes. "Absolu" can be frozen and defrosted without spoiling and will keep its glossy shine. "Absolu" must be diluted (30-80 g of water for 1 kg) before melting to obtain the right texture for glazing desserts. For éclairs, use only 10-30 g of water.

7.2 PRALINE GLAZE USING MILK CHOCOLATE COUVERTURE

INGREDIENTS

350 g Jivara Lactée
125 g praline 50% or 60%
150 g single cream 35%
450 g Absolu cristal
110 g water

Chop the Jivara couverture and add the praline.

Pour the boiled single cream into the centre to start an emulsion, as for a ganache. Add the glaze, diluted with water.

Mix with a rubber spatula to prevent air bubbles from forming.

To complete the emulsion and obtain a smooth, glossy, bubble-free texture, mix for a few moments with an electric mixer.

7.3 PRALINE GLAZE

INGREDIENTS

300 g praline 50% or 60%
150 g single cream 35%
450 g Absolu cristal
50 g water

Separately warm the single cream, and the Absolu cristal neutral glaze and water.

Pour the cream on the praline and start to form an emulsion.

To finish, pour the hot neutral glaze and water into the mixture.

To obtain a perfect emulsion and to make the mixture smooth, glossy and bubble-free, mix for a few moments with an electric mixer.

7.4 SOFT CHOCOLATE GLAZE

INGREDIENTS

450 g single cream 35%
1200 g Absolu cristal (if using Ivoire, use 300 g glaze and 6 g of gelatin)
Chocolate

(Can be frozen after glazing fresh desserts without altering appearance or taste).

Start with the single cream and the chocolate, then add the melted neutral glaze at 70-80°C.

(Mix using a rubber spatula to avoid air bubbles from forming).

Strain through a chinois.

TIP:

It is very important to form a perfect emulsion. Just before using the glaze, melt it in a microwave oven to avoid air bubbles from forming and above all to prevent destabilizing the emulsion.

This type of glaze will retain its supple, glossy texture for 48-72 hours after defrosting or use. Ivoire glazes should be used at 35°C-40°C.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE			
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE	IVOIRE
550 g	590 g	600 g	620 g	650 g	700 g	760 g	600 g	680 g	745 g	750 g	750 g

7. GLAZES (CONTINUED)

7.5 CHOCOLATE GLAZE USING GLAZING PASTE

INGREDIENTS

300 g full fat milk
150 g single cream 35%
100 g caster sugar
100 g glucose
500 g Dark glazing paste
Chocolate

Boil the milk, single cream, sugar and glucose together. Make a ganache by gradually pouring this mixture over the chopped chocolate and the glazing paste. The ganache can be refrigerated for no more than one week.

TIPS:

It is very important to form a perfect emulsion. Just before using the glaze, melt it in a microwave oven to avoid air bubbles from forming and above all to prevent destabilizing the emulsion.

This type of glaze retains its supple, glossy texture.

DARK CHOCOLATE COUVERTURE						EXTRA DARK		MILK CHOCOLATE COUVERTURE			
ARAGUANI	GUANAJA	CARAÏBE	MANJARI	EXTRA BITTER	CAFÉ NOIR, CARAQUE OR ÉQUATORIALE	EXTRA NOIR	EXTRA AMER	JIVARA, GUANAJA LACTÉE	TANARIVA	ÉQUATORIALE LACTÉE	IVOIRE
550 g	590 g	600 g	620 g	650 g	700 g	760 g	600 g	680 g	745 g	750 g	750 g

8. DECORATION

8.1 MIXTURE FOR CHOCOLATE AIRBRUSH

Dark: 700 g Guanaja + 300 g cocoa butter.
Milk: 600 g Jivara Lactée + 400 g cocoa butter.
Ivoire: 700 g Ivoire + 300 g cocoa butter.

For a velours effect, use a hot mixture (40-45°C) and spray onto a frozen support.

You can use the same recipes to give elaborate or artistic pieces a smooth and glossy appearance as long as you respect the correct temperature curve for the couverture you are using.

8.2 SPONGE DECORATIONS

	Chocolate chips	Cacao powder	Chocolate "Pailleté"	Shredded coconut	Chopped nuts	Sliced almonds	Chopped almonds	Piping	Color-combed	Smoothed with comb	Soluble coffee	Caramelized with a blow torch	Diced fruit
Plain Joconde	■	■	■	■	■	■	■	■	■	■		■	
Cocoa Joconde					■	■	■		■	■			
Sacher Sponge					■	■	■						■
Almond/hazelnut sponge	■	■	■	■							■		
Tender almond sponge	■	■	■	■	■	■	■	■			■		■
Almond/hazelnut meringue				■							■		
Ice sponge	■	■	■	■	■	■	■	■			■		■
Brittany shortbread					■		■				■		
Capucine					■	■	■						
Genoa sponge					■	■	■						■
Dacquoise					■	■	■						

■ recommended