

ENTREMENTS

Araguani 72%

A simple shape with contrasting textures and unusual tastes



Recipe calculated for 6 spherical moulds 14cm in diameter

FINANCIER CHOCOLATE SPONGE

220 g Araguani 72%
275 g single cream
100 g icing sugar
75 g cake flour
75 g ground almonds

8 g baking powder
110 g butter
205 g raw egg whites

160 g per entremets

Make a ganache with the cream and the chopped couverture. Mix the powdered ingredients together and sift. Cook the butter and strain it. Whip the egg whites and add the powdered ingredients, mixing well. Add the butter to this mixture. Finally, add the ganache and mix to obtain a smooth texture. Refrigerate for 1-2 hours before baking. Bake in rings at 170°C

GIANDUJA HAZELNUT, MILK AND LEMON CREMEUX

CUSTARD:
500 g single cream
35%

75 g granulated sugar
120 g egg yolks

90 g per entremets

Warm the single cream and pour over the yolks previously mixed with the sugar.

CRÉMEUX:
255 g basic custard
300 g Gianduja
Noisette Lait

55 g Crushed lemon pulp
3 g gelatine

Cook this mixture at 82-84°C. Strain and mix with an electric mixer to stop cooking. Weigh out the required amount and add the softened, drained gelatine. Pour the 255g of warm custard over the melted Gianduja and form an emulsion as for a ganache. Add the lemon and mix with an electric mixer to obtain a perfect emulsion, taking care not to incorporate any air and to work at a temperature higher than 35°C (45°C max.) Leave to crystallise in the fridge.

LIGHT ARAGUANI MOUSSE

500 g whole milk
1000 g single cream 35%
560 g Araguani 72%
6 g gelatine

300 g per entremets

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

Bring the milk to the boil and add the well-drained gelatine. Pour around 1/3 of the hot liquid over the chocolate and whip to obtain a smooth, supple and glossy texture, which shows that an emulsion is beginning to form. Add the rest of the milk making sure you maintain this texture. When the chocolate mixture reaches 45-50°C, add the single cream, previously whipped until frothy. Pour out immediately and freeze.

SOFT GIANDUJA GLAZE

190 g single cream
505 g neutral glaze
315 g Gianduja
Noisette Noir

Make a smooth ganache.

Start by mixing the single and chocolate together, then add the neutral glaze, previously melted at 70-80°C, towards the end. Stir using a rubber spatula, in order to avoid air bubbles from forming. Strain.

TIPS: It is very important to form a smooth emulsion. Just before using, melt the glaze in the microwave to avoid air bubbles from forming and to prevent the emulsion from separating.

Glazes made in this way will keep their supple, glossy texture for 48-72 hours after defrosting or use.

HOW TO ASSEMBLE AND DECORATE

Pipe the Gianduja crèmeux onto the sponge discs. Freeze.

Garnish the spherical moulds with chocolate mousse and close by placing the sponge disc with the crèmeux on the top. Glaze and once defrosted, decorate with crescents of Ivoire chocolate and caramelised hazelnuts.