

CREATED BY THE ÉCOLE DU GRAND CHOCOLAT VALRHONA

A chocolate delight in a glass

Recipe makes enough for 60 glasses

ARAGUANI SACHER SPONGE CAKE 5 g per glass

215 g Valrhona 50% almond paste
65 g castor sugar
105 g egg yolks
75 g whole eggs
125 g egg whites
65 g castor sugar
50 g type 45 flour
25 g Valrhona cocoa powder
50 g ARAGUANI 72% couverture
50 g butter

Mix the almond paste with the 65 g of sugar, then soften by adding the yolks and the whole eggs one at a time. Beat the mixture until it forms a ribbon. Beat the egg whites, gradually adding the remainder of the sugar.

Sift the cocoa powder and the flour together. At the same time, melt the couverture and the butter at a temperature of 50°C. Mix a small amount of the egg whites with the couverture and the melted butter to obtain a smooth, light consistency.

Add the mixture of almond paste, eggs and yolks. Fold in the dry ingredients and finish by adding the rest of the egg whites.

To bake: Bake on a sheet at 180/200°C with the damper closed.



ECLAT D'OR PRALINÉ 8 g per glass

300 g Valrhona 60% almond hazelnut praliné
75 g JIVARA 40% couverture
150 g ECLATS D'OR

Mix the praliné and the melted couverture, temper the mixture at approximately 26°C and add the Eclat d'Or. Pour into Elastomoule half-sphere moulds and set aside in the refrigerator.

FROTHY COCOA NIB MIXTURE 30 g per glass

210 g Valrhona cocoa nibs
540 g whole milk
450 g double cream
210 g egg yolks
210 g castor sugar
22 g gelatine
720 g double cream

In the oven, heat the cocoa nibs to 150/160°C for 10 minutes.

Boil the milk and add the cocoa nibs from the oven. Infuse for approximately 10 minutes. Sieve through a chinois and check the weight of the infused milk.

If necessary, add milk to obtain a total of 540 g.

Add the double cream, the egg yolks and the sugar to this mixture, as well as the soaked, drained gelatine. Heat to 82/84°C. Sieve through a chinois which has been lined with cheesecloth.

Cool to 35/40°C and add the foaming, whipped double cream.

FEATHER LIGHT ARAGUANI 72 % MOUSSE 30 g per glass

590 g ARAGUANI 72% couverture
525 g whole milk
1050 g double cream
7 g gelatine

Soak the gelatine in a considerable amount of water. Boil the milk and add the well drained gelatine. Pour approximately 1/3 of the hot liquid onto the chocolate and whisk to obtain a smooth, elastic, shiny texture, a sign that the emulsion process has started. Add the rest of the milk, while maintaining this texture. When the chocolate mixture reaches 45/50°C, fold in the foaming, whipped double cream.

ARAGUANI GELÉE 10 g per glass

140 g ARAGUANI 72% couverture
2 g X 58 pectin
35 g castor sugar
435 g whole milk

Mix the sugar with the pectin. Mix into the lukewarm milk. Bring to the boil. Pour some of the milk onto the chopped chocolate or chocolate "beans" and using a spatula, mix vigorously to emulsify. Continue to add the milk, still maintaining the elastic, shiny texture.

This gelée may be reheated as many times as necessary. It is absolutely imperative to ensure that a temperature of 60°C is reached before it is cooled to 30/35°C for handling.

Please note that this gelée does not freeze.

ASSEMBLY AND FINISHING

Pour a little of the feather light Araguani mousse into lightly frosted glasses, making irregular teardrops here and there in the glass.

Arrange the Eclat d'Or praliné and pour in the frothy cocoa nib mixture. Freeze for a few minutes and pour in more of the feather light Araguani mousse. Set aside in the refrigerator or in the freezer. Finish by pouring in the chocolate gelée and decorate with raspberries, Sacher sponge cubes and an Araguani transfer.

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