

Little raspberry and chocolate cushions

Recipe calculated for about 20 pieces
 Cost price: 0.27 € each



BASIC DOUGH

500 g plain flour type 45
 250 g whole eggs
 50 g milk
 55 g caster sugar
 10 g salt
 12 g yeast
 15 g invert sugar
 300 g butter

Use very cold eggs. Knead all the ingredients together lightly except the butter for 5 minutes. Knead with a mixer for about 10 minutes at the 2nd speed. Incorporate the butter little by little and mix until the dough leaves the side of the bowl. The dough should be at 24°C at the end of the kneading operation. Leave to prove for 2 hours at room temperature. Flatten out the dough, put it on a plaque and cover it with film. Freeze for 30 minutes to stop fermentation. Set aside in a refrigerator. Roll out the dough 1.5 cm thick then cut it into rectangles 8 cm long by 4 cm wide. Leave to prove again for 2 hours at 25°C. Deep fry in oil at 180°C.

Tip: Before frying the donuts, put them into a refrigerator for a few minutes so that a thin crust forms. This gives the donuts a nice smooth surface without bubbles.

RASPBERRY AND CHOCOLATE COMPOTE

170 g raspberry pulp
 70 g whole raspberries
 25 g caster sugar
 5 g pectin X58
 225 g caster sugar
 50 g glucose
 70 g EXTRA AMER 67 % chocolate

Heat the pulp and the whole raspberries to 40°C. Add the pectin mixed in a small quantity of sugar. Incorporate the rest of the sugar in two stages, bringing the mixture to the boil between each addition of sugar. Finish by adding the glucose. Bring to the boil again for no less than a minute. Add the Extra Amer chocolate, beat with a mixer and set aside in a refrigerator.

COCOA NIBS WITH SUGAR

200 g caster sugar
 40 g cocoa nibs

Roast and grind the nibs finely, then, using a whisk, mix the two ingredients together thoroughly.

ASSEMBLY

Cut the rectangles in half, garnish with 20 g of compotée de framboise au chocolat then roll them partially in the sugar and cocoa nibs mixture.

VARIATION

You can also make little buns instead of donuts. After forming the balls, brush them with egg and leave to rise for 2 hours at 25°C. Before baking, brush a second time and sprinkle the surface lightly with the sugar / cocoa nibs mixture. Bake at 220°C or 190°C in a ventilated deck oven. Garnish the buns in the same way as the donuts.

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