

# Boules de cassis

(Recipe for 100 petits fours)



## Blackcurrant and chocolate petits fours

| Ingredients                               | Quantity | Operational mode   |
|---|----------|--|
| <b>Chocolate biscuit</b>                  |          |  |
| <b>Patis' Cœur Fondant PatisFrance</b>    | 1000 g   | Mix all the ingredients together. Cast in a frame and bake it at 150°C in convection oven or at 170°C in deck oven during around 10/12 min.  |
| Eggs                                      | 250 g    |  |
| Water                                     | 250 g    |  |
| <b>Blackcurrant fruit paste</b>           |          |  |
| <b>Blackcurrant Starfruit PatisFrance</b> | 1000 g   | In a pan, heat the <b>Blackcurrant Starfruit PF</b> at 50°C, add the mix sugar and <b>Yellow pectin PF</b> . Bring to a boil. Incorporate <b>Glucose PF</b> and <b>Citric acid PF</b> . Bake it at 105°C. Cast it in a mold. |
| Sugar                                     | 1150 g   |  |
| <b>Yellow pectin PatisFrance</b>          | 35 g     |  |
| <b>Glucose PatisFrance</b>                | 200 g    |  |
| <b>Citric acid PatisFrance</b>            | 35 g     |  |
| <b>Dark chocolate creamy</b>              |          |  |
| Milk                                      | 250 g    | Heat milk and cream, pour on yolk egg mixed with sugar.<br>Bake it at 85°C like a custard cream.<br>Pour on <b>Chocolate PF</b> . Mix. Keep it.  |
| <b>Patiscrem PatisFrance</b>              | 250 g    |  |
| Sugar                                     | 50 g     |  |
| <b>Trimoline PatisFrance</b>              | 10 g     |  |
| Yolk egg                                  | 100 g    |  |
| <b>Semi Sweet Chocolate Couverture</b>    | 280 g    |  |
| <b>Cocoa 60% PatisFrance</b>              |          |  |

**Assembly :**

**Cut chocolate discs of 4 cm. Garnish a nice rosette of dark chocolate creamy with a pastry bag and a tip for mini Saint-Honoré.**

**Roll up balls of blackcurrant fruit paste in icing sugar. Put down on the dark chocolate creamy.**

