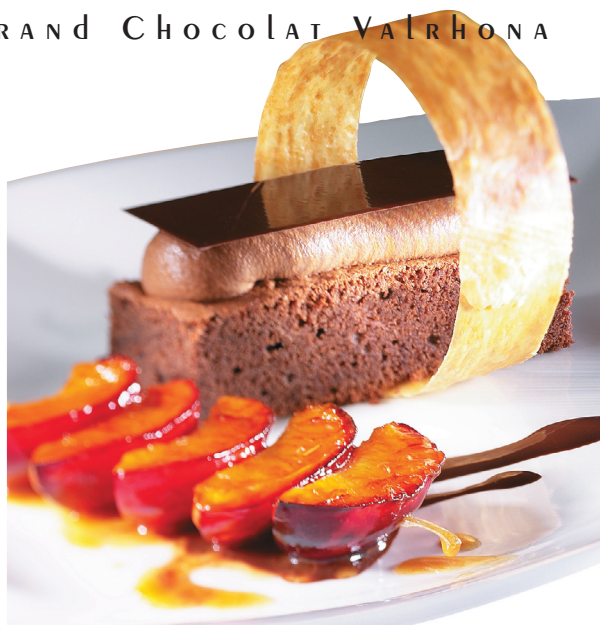


Sacher Araguani et Quetsches caramélisées

Calculated for 36 portions



SACHER ARAGUANI

345 g almond paste 110 g caster sugar
 70% Valrhona 80 g plain flour
 110 g caster sugar 40 g cocoa powder
 170 g egg yolks 80 g ARAGUANI
 120 g whole eggs couverture 72%
 200 g egg whites 80 g butter

Mix the almond paste with the 110 g sugar, add the egg yolks and whole eggs, then mix to a smooth paste. Beat this mixture until it reaches the ribbon stage. Whisk the whites until stiff then gradually add the remaining sugar. Sieve the cocoa powder with the flour. At the same time melt together the couverture and the butter. Mix a small quantity of the whites with the melted chocolate and butter to obtain a smooth light texture. Then add the almond paste and egg mixture. Fold in the dry ingredients followed by the remaining egg whites.

Cooking: bake in square 18x18 cm molds (reference 2540) at 180/200°C, damper closed.

GANACHE MONTEE "FACON CHANTILLY"

225 g cream
 25 g inverted sugar
 25 g glucose
 190 g ARAGUANI couverture 72%
 450 g ganache
 450 g fresh single cream (35% fat content)

Heat up the 225 g cream with the inverted sugar and the glucose until dissolved. Pour a little of the mixture onto the chopped chocolate, then beat thoroughly to obtain a smooth texture. Add the rest of the hot cream and, finally, mix in the ganache to make an emulsion. Weigh the obtained ganache and add the same weight of cold single cream into the warm ganache. Refrigerate for 2 or 3 hours or ideally overnight. Before use, beat the mixture until it has reached piping consistency.

CERCLES DE PHILO

500 g phyllo pastry
 Butter
 Icing sugar

Lay a sheet of phyllo pastry onto some greaseproof paper. Brush with melted butter and dust with sugar. Add a second layer of phyllo pastry and flatten with a rolling pin. Repeat the operation once and finish with a final sheet of phyllo pastry brushed with butter only. Cut into strips lengthways. Roll these strips round a 7 cm diameter tube (N.B. rub the tube with butter before sticking the strips round it).

Cooking: bake in a convection oven at 165°C.

LES FINESSES DE CHOCOLAT ARAGUANI

160 g ARAGUANI couverture 72%

Warm the Araguani couverture and spread it with a spatula onto a plastic sheet, then cover with a second plastic sheet and roll out very thin. Before the chocolate hardens completely, cut into rectangles with a pastry-cutter.

SAUCE CHOCOLAT GUANAJA

300 g milk
 75 g glucose
 250 g GUANAJA couverture 70%

Heat the milk and glucose to boiling point. Pour a third of this onto the couverture, mix thoroughly until a smooth and elastic texture is obtained. Add the rest of the milk and continue to mix. Keep in the refrigerator until needed. The ideal texture and thickness is reached when the sauce is heated to 35/40°C.

QUETSCHES CARAMELISEES

3000 g fresh red plums
 Butter
 Sugar

Wash the plums and cut into quarters. Melt the butter in a pan and add the sugar. Caramelize the fruit quarters in the pan for a few moments and serve.

ASSEMBLING AND FINISHING

Cut the sacher into rectangles (matching the dimensions of the finesses). On top of each, pipe a length of whipped ganache, place a thin rectangle of chocolate finesse on top. Arrange it in a ring of phyllo pastry and accompany with chocolate sauce. Lay the warmed plums in a line alongside.