

# Sésame & fraîcheur

Recipe calculated for 36 persons



## CHOCOLATE "PAIN DE GÊNES"

quantity for a 60 x 40 mold

400 g almond paste 50%  
480 g whole eggs  
64 g plain flour  
12 g baking powder  
240 g EXTRA AMER 67%  
120 g butter

Soften the almond paste by adding the eggs one by one. Heat over a bain marie until the mixture "pricks" the finger. Beat until the mixture reaches the ribbon stage. Meanwhile, melt the chocolate with the butter, add a little of the almond paste mixture. Then mix into the remaining almond paste. Gently sift in the flour and the baking powder, mixing with a spatula. Pour into the 60 x 40 cm mold. Bake in a convection oven at 180/190°C

## LIGHT JIVARA MOUSSE

160 g per square mold (ref 2539)

275 g full fat milk  
550 g single cream 35%  
375 g JIVARA LACTÉE 40% couverture  
6 g gelatine  
55g sesame seed paste

Soak the gelatine in a large quantity of water. Weigh and chop the chocolate. Heat up the milk with the sesame paste and add the drained gelatine through a chinois. Pour about 1/3 of the hot liquid onto the chocolate and whisk to obtain a smooth and shiny texture, showing the emulsion stage has been reached. Add the rest of the milk while maintaining the same texture. When the mixture has reached 35/45°C, incorporate the lightly beaten single cream. Pour immediately into molds.

## WILLIAMS PEAR TUBES

1500 g Williams pears  
1000 g mineral water  
250 g caster sugar  
20 g lemon juice

Wash the pears. With an apple corer, make tubes of pear and poach in lemon juice syrup. Once cooked, set aside in a refrigerator. Cooking time will vary according to the ripeness of the fruit.

## SESAME NOUGATINE

300 g caster sugar  
5 g pectin NH  
250 g butter  
100 g glucose  
350 g golden sesame seed  
20 g mineral water

Melt the butter, add the glucose and the water then the pectin and sugar mixed together. Cook over low heat without stirring too much until the ingredients mix. Add the sesame and spread out on Silpat sheets. Bake in a convection oven at 190/200°C. Leave to cool.

**Note: these ingredients can be frozen before cooking and the required quantity cooked as needed.**

## REFRESHING JUICE

300 g orange juice  
40 g lemon juice  
140 g caster sugar  
2 g pectin NH

Mix the pectin with the sugar. Heat the orange and lemon juices, add the pectin and sugar mixed together and bring to the boil. Set aside in a refrigerator.

## ASSEMBLY AND FINISHING

Put the Chocolate "Pain de Gênes" in the bases of the 15 x 15 cm square molds and pour over the light Jivara mousse. Deep-freeze. Cut the squares into 3 bands then once again diagonally (Each 15 x 15 cm square makes 6 portions). Put a triangle of Jivara Sesame on the plate, add some chocolate and Sesame nougatine as decoration. To finish, place the William pear tubes and pour on some refreshing juice.

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