

CREATED BY THE ÉCOLE DU GRAND CHOCOLAT VALRHONA

# Citrus delight in a glass

Recipe makes enough for 60 glasses



## ALMOND STREUSEL

5 g per glass

75 g butter  
75 g type 45 flour  
75 g brown sugar  
75 g almond powder

Cut the cold butter into little cubes. Sift the dry ingredients together. Add the butter to the mixer and use the beater to mix. Little balls will form and will then be transformed into a somewhat homogenous mixture. Stop mixing and set this dough aside in the refrigerator for at least 30 minutes. Press the dough through a sieve or a strainer (4 mm mesh) to obtain even granules. Store in the refrigerator or in the freezer until ready to bake. Spread the streusel unevenly on a Silpat baking sheet and bake at 150/160°C with the damper open, until a warm light golden colour is obtained. Once the streusel has been baked and allowed to cool, spray with a mixture of cocoa butter and tempered dark chocolate couverture to protect it from moisture.

## IVOIRE "ÉCLAT" SAUCE

2g per glass

40 g double cream  
65 g IVOIRE couverture  
25 g unflavoured coating

Melt the Ivoire couverture, bring the cream to the boil, then gradually pour it onto the couverture to create a smooth, elastic, shiny core, a sign that the emulsion process has started. Add the unflavoured coating in the same way and blend the ingredients to obtain a homogenised mixture. Set aside in the refrigerator.

## LUSCIOUS CITRUS PRALINÉ

9 g per glass

350 g Valrhona 50% hazelnut praliné  
225 g double cream  
1 orange zest  
1 lemon zest

Heat a little cream, use it to infuse the zests and pour on the praliné. It will separate. Emulsify in the mixer, using the paddle. Stabilise this emulsion by slowly adding the remainder of the cold double cream to obtain a very elastic, shiny consistency, a sign of a successful emulsion. Set aside in the refrigerator.

## FROTHY VALRHONA ALMOND PASTE MIXTURE

50 g per glass

575 g Valrhona 70% almond paste  
690 g whole milk  
690 g double cream  
28 g gelatine  
1150 g double cream

Without heating, use the mixer to combine the almond paste with the whole milk and the 690 g of cream until a homogenised mixture is obtained.

Soak the gelatine in a generous amount of water and drain. Heat some of the almond paste mixture and dissolve the gelatine. Add this to the rest of the mixture and let it set slightly.

Then gently add the foaming whipped cream.

## CITRUS PRALINÉ SAUCE

8 g per glass

220 g whole milk  
2 g gelatine  
275 g Valrhona 50% hazelnut praliné  
1 orange zest  
1 lemon zest

Soak the gelatine in a generous amount of water, then drain.

Bring the milk to the boil, infuse the citrus zests and add the gelatine.

Pour half on the praliné. Start to mix vigorously. It will separate. Gradually add the remainder of the milk and continue to mix until a liquid, smooth, elastic consistency is obtained. Set aside in the refrigerator.

## LEMON ZEST "SPÉCULO" BISCUITS

10 g per glass

200 g butter  
200 g demerara sugar  
60 g powdered molasses  
50 g whole egg  
15 g whole milk  
400 g type 45 flour  
2 g salt  
6 g baking powder  
3 lemon zests

Mix the demerara sugar with the molasses.

Crumble the cold butter with the sugars, the lemon zest, the salt and the sifted flour which has been mixed with the baking powder, then add the eggs and the milk.

Spread in a layer, 2 mm in thickness. Freeze and cut out strips (like the spokes of a bicycle wheel). Bake at 160°C.

## ASSEMBLY AND FINISHING

Using a spatula, spread the "éclat" sauce against the sides of the glasses and pipe in the luscious praliné mixture to create decorative flowing patterns. Pour in the frothy almond mixture and allow to harden. Fill with praliné sauce and set aside in the refrigerator or the freezer. To decorate: Add the spéculo rectangles and some citrus zest.

Valrhona - 26600 Tain-l'Hermitage  
Tel. 33 (0) 4 75 07 90 90 - Fax 33 (0) 4 75 08 05 17  
Ecole du Grand Chocolat  
Tel. 33 (0) 4 75 07 90 95 - Fax 33 (0) 4 75 07 88 20  
contact: ecole@valrhona.fr - www.valrhona.com

