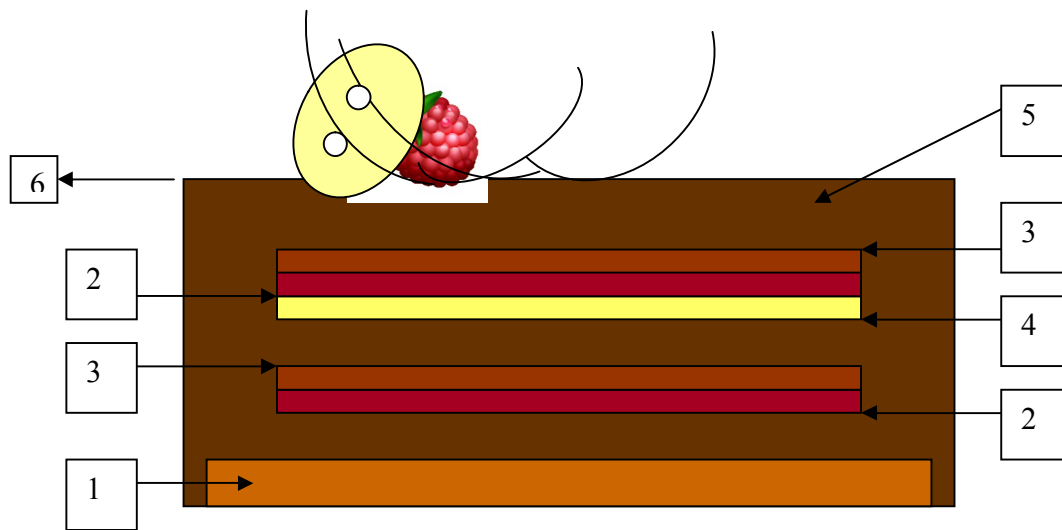


RED DELICE



- 1- CHOCOLATE BRETON
- 2- RASPBERRY JELLY
- 3- CHOCOLATE JOCONDE
- 4- VANILLA VELOUTE
- 5- CHOCOLATE 'FLEUR DE CAO' MOUSSE
- 6- RED VELVET SPRAY

RASPBERRY JELLY:

300g raspberry puree
1 ½ gelatin leaves
Heat the raspberry puree then add gelatin leaves.
Pour into the molds.

VANILLA VELOUTE:

125g heavy cream
30g egg yolks
2 vanilla beans
25g sugar
½ gelatin leaf
85g whipped cream
Cook heavy cream, egg yolks, vanilla beans and sugar as an anglaise.
Add gelatin leaf, cool mixture slightly then add whipped cream.

CHOCOLATE 'FLEUR DE CAO' MOUSSE:

200g whole milk
200g heavy cream
40g granulated sugar
80g egg yolks
400g whipped cream
280g chocolate 'fleur de Cao' 70%

Cook heavy cream, whole milk, egg yolks and sugar as an anglaise.
Pour anglaise over melted chocolate, cool mixture slightly and set aside to use.
Whip cream to a soft pick then add to the first mixture.

CHOCOLATE BRETON:

160g granulated sugar
160g soft butter
80g egg yolks
20g cocoa powder
200g all purpose flour
20g baking powder

Mix butter until really soft.
Mix egg yolks and sugar together until it turns white.
Sift the flour, baking powder and cocoa powder together.
Mix the yolks mixture to the butter making.
Add the flour, baking powder and cocoa powder.
Spread the dough at 4 mm, detail and bake it 12' at 160°c.

CHOCOLATE JOCONDE:

300g fresh eggs
225g confection sugar
60g all purpose flour
225g almond flour
40g cocoa powder
200g white egg
30g granulated sugar
45g melted butter

Sift confection sugar, all purpose flour, cocoa powder and almond flour.
Beat fresh eggs.
Combine sifted dry to the eggs.
Make meringue with white egg and granulated sugar.
Fold the meringue into the dry / eggs mixture.
Slowly add melted butter.
Spread evenly on lined half sheets pan.
Bake at 218°c 11'.

RASPBERRY SYRUP:

1000g water
1360g granulated sugar

300g syrup
15g raspberry liquor

Mix water and sugar, cook until boiled, let cold down in the fridge.
Weight 300g of syrup then add 15g of raspberry liquor.