

Chocolate Pastry

Chocolate Mousse 'Venezuela'
Thyme and lime coulis
Vanilla sour cream
Chardon biscuit
Chocolate cream
Crumble



Crumble

Ground almonds	190g
Sugar	190g
Flour	160g
Butter	150g
Salt	6g
Orange zest	8g
Vanilla	½

Mix all together and place in freezer until frozen. Grate onto silplat mat, weigh 120g per circle and bake at 150°C for 25 minutes.

Chocolate cream

Milk	125g
Sugar	12g
Glucose	6g
Egg yolks	30g
Sugar	25g
811 chocolate	112g

Boil the milk with the sugar and glucose, pour over egg yolks already mixed with second quantity of sugar. Make an anglaise then pour over chocolate and mix well. Weigh 100g per circle.

Chardon biscuit

Almond paste	800g
Icing sugar	300g
Egg yolks	500g
Eggs	250g
Flour	250g
Cocoa powder	250g
Melted butter	100g
Egg whites	725g
Sugar	300g

Ovalett	40g
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Mix the almond paste and icing sugar together until smooth. Add the egg yolks and eggs slowly. Add the ovalett and the mix until light and fluffy. Fold in the sieved cocoa powder and flour followed by the butter. Make a meringue with the egg whites and sugar then fold the two mixtures together. Bake at 150°C for 15 minutes.

Vanilla sour cream

Sour cream	250g
Icing sugar	16g
Gel dessert	8g
Vanilla	1

Warm the cream with the gel dessert, icing sugar and vanilla. Mix well and pour into circles.

Thyme and lime coulis

Cream	135g
Thyme	4g
Glucose	16g
Sugar	32g
Lime puree	135g
Sugar	6g
Pectine	3g

Infuse the thyme with the cream for 20 minutes. Make a caramel with the glucose and sugar, and then add the infused cream. Add the lime puree, sugar and pectine and bring to boil. Pour into circles.

Chocolate mousse 'Venezuela'

Egg yolks	160g
Sugar syrup	80g
Chocolate Venezuela	250g
Chocolate arriba	25g
Whipped Cream	500g

Make a sabayon with the egg yolks and sugar. Take the warmed chocolate and mix some cream, fold gently into sabayon and then add the rest of the cream.

Glaçage Chocolate

Water	150g
Sugar	300g
Glucose	200g
Concentrated milk	100g
Gelatine	10g
Sao thomé chocolate	250g
Arriba chocolate	50g

Boil the sugar and water to 103°C, add the milk then the soaked gelatine. Add the chocolates, mix gently and use at 40°C.