

AIRBUS A-380



by Javier Guillén



Famous Spanish Chocolatier
Worked for Pierre Hermé
Owns 7 boutiques in Brazil

INGREDIENTS

CURRENT FRUIT PASTE

335g	currant purée
335g	powdered sugar
65g	glucose
7g	pectin Ruban Yellow
45g	powdered sugar
5g	citric acid (E330) diluted

RED AIR

10g	gelatin
115g	sugar
255g	cranberry juice

WHITE CHOCOLATE MOUSSE

500g	White Chocolate Ecuador 31%
360g	basic crème anglaise
10g	gelatin
540g	cream

CHOCOLATE GLAZE

679g	White Chocolate Ecuador 35%
450g	liquid cream 35 % fat
10g	gelatin
300g	neutral gelatin
C/S	white coloring

CHOCOLATE IN THIS RECIPE



METHOD

CURRENT FRUIT PASTE

Boil the currant pulp with the 335g of sugar and glucose. Add the pectin diluted with 45g of powdered sugar. Cook at 106°C. Add the citric acid and drain immediately 1cm of it over a silpat or cylindrical mold.

RED AIR

Introduce gelatin in a large amount of water. Make a syrup with the sugar and water – bring to a boil. Add the lime juice and well-drained gelatin, and bring back to a boil. Leave everything to gel in a refrigerator overnight. Whisk with a blender the gelled syrup until it reaches a mousse consistency. Pour into a 2cm high rectangle, and introduce the currant paste cylinders or cubes. Freeze all.

WHITE CHOCOLATE MOUSSE

Incorporate the gelatin to the hot basic crème anglaise. Pour the hot custard with the previously incorporated gelatin, into the melted chocolate in order make an emulsion and obtain a smooth, shiny and elastic texture. Make sure to not let air in when blending. Mix with cream at a 40-45°C temperature. Strain and freeze.

CHOCOLATE GLAZE

Incorporate the gelatin to the hot basic crème anglaise. Pour the hot custard with the previously incorporated gelatin, into the melted chocolate in order make an emulsion and obtain a smooth, shiny and elastic texture. Make sure to not let air in when blending. Mix with cream at a 40-45°C temperature. Strain and freeze.

ASSEMBLY

Pour the white mousse in silikomart individual molds. Place the currant fruit paste and red air inside. Freeze and glaze. Garnish to your liking.