

IMAGUI

6 Entremets or 15 Verrines or 12 Petits gâteaux



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

by Javier Guillén



INGREDIENTS

ALMONDS PÂTE SABLÉE

240g butter
120g iced sugar
4g fine salt
60g powdered almonds
100g entire eggs
470g loose flour

BLACKBERRY GELATIN

500g blackberry pulp
90g sugar
10g NH pectin
2g agar-agar

STRAWBERRY MOUSSE

Italian Merengue

300g egg whites
450g sugar
180g water

Strawberry Mousse:

500g strawberry pulp
12g gelatin
100g Italian merengue
300g semi-whipped cream

WHITE CHOCOLATE MOUSSE

430g White Chocolate Ecuador 35%
250g milk
10g gelatin
500g semi-whipped cream

SPRAYING

407g White Chocolate Ecuador 35%
400g cacao butter

CHOCOLATE IN THIS RECIPE



METHOD

ALMONDS PÂTE SABLÉE

Mix the flour, icing sugar, salt, powdered almonds, and cold, diced butter. Mix and add the eggs. Once all mixed do not overwork the dough. Extend between two baking sheets, 3 mm thick. Line 14 cm diameter bases and bake at 160°C for 10 to 15 minutes.

BLACKBERRY GELATIN

Mix the sugar with NH pectin. Boil the pulp, and add the first mix, take again to a boil. Pour in a one centimeter diameter semi-sphere mold. Freeze.

STRAWBERRY MOUSSE

Make an Italian merengue (sugar at 125°C over the egg whites). Melt the gelatin in the pulp. Take the merengue out of the blender when it is warm, at 35-40°C and pour it over the pulp/gelatin mix. Incorporate the semi-whipped cream. Pour everything over a 14cm diameter circle. Before crystallization occurs, incorporate the blackberry gelatin semi-spheres.

WHITE CHOCOLATE MOUSSE

Heat the milk and incorporate the previously hydrated gelatin. Pour over the chocolate and pass through a Turmix. When the mix is at 35-40°C, incorporate the semi-whipped cream.

SPRAYING

Mix and heat up to 55°C. Spray the frozen desserts with an air pistol to obtain a velvety texture.

ASSEMBLY

Make the pâte sablée and cut it into 14 cm diameter disks. Set aside. Make the strawberry mousse and pour it in a 14cm x 2cm high circle. Incorporate the blackberry semi-spheres and ultrafreeze. Make the chocolate mousse and pour it over the mold. Incorporate the interior and ultrafreeze. Spray and decorate to taste with chocolate sheets. Serve.