

# INVERTED BLUEBERRY

For 15 Verrines or 6 Entremets (14 cm) or 20 Individual Tarts



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

by Javier Guillén



## INGREDIENTS

### ALMONDS PÂTE SABLÉE

70g Pure Cacao Powder  
240g unsalted butter  
120g icing sugar  
4g fine salt  
60g powdered almonds  
100g whole eggs  
470g plain flour

### BASIC CRÈME ANGLAISE

150g liquid cream 35%  
150g whole milk  
60g egg yolks  
30g sugar

### WHITE MOUSSE

500g White Chocolate Ecuador 31%  
360g basic crème anglaise  
10g gelatin  
540g cream 35%

### CHOCOLATE CRÉMEUX

500g Dark Chocolate Peru 62%  
500g liquid cream 35%  
500g whole milk  
200g egg yolks  
100g sugar  
5g gelatin

### BLUEBERRIES CRÉMEUX

1000g White Chocolate Ecuador 31%  
400g blueberry pulp  
100g raspberries  
70g blueberries  
30g invert sugar  
30g glucose  
60g cacao butter

### SPRAYING

600g Milk Chocolate Caramelized Ecuador 40%  
300g cacao butter

### CHOCOLATE IN THIS RECIPE



## METHOD

### ALMONDS PÂTE SABLÉE

Mix the flour, icing sugar, salt, powdered almonds, cacao in powder and cold, diced butter. Mix and add the eggs. Once all mixed do not overwork the dough. Spread between two baking sheets, 3 mm thick. Cut in circles of 12 cm diameters and 0.5 cm height. Cook at 160°C from 10 to 15 minutes.

### BASIC CRÈME ANGLAISE

Take the cream and milk to a boil. Pour it over the egg yolks previously mixed with the sugar (avoid it bleaching). Cook everything to 82-84°C, sift and use directly or set aside cooling it down real quick.

### WHITE MOUSSE

Make an emulsion by pouring the hot crème anglaise, with the previously incorporated gelatin, over the melted chocolate in order to obtain a smooth, shiny and resilient texture. Careful not to incorporate air when using the Turmix. Mix with the semi-whipped cream at a 40-45°C temperature. Pour into a silikonart BISC02M mold and freeze.

### CHOCOLATE CRÉMEUX

Heat the cream and milk. Pour it over the egg yolks previously mixed with the sugar. Add the previously soaked and well-drained gelatin. Cook everything to 82-84°C. To stop the cooking, sift and blend with the Turmix for a few minutes. When this crème anglaise is hot, emulsify with the melted chocolate, as for a ganache, with a spatula, to obtain a smooth, shiny and elastic texture. Blend with a Turmix to improve the emulsion, carefully not to incorporate air and work at a temperature above 35°C. Set aside in refrigerator.

### BLUEBERRIES CRÉMEUX

Boil the pulp, blueberries and raspberries with the invert sugar and glucose. Pour it over the chocolate and cacao butter previously melted. Mix it with the Turmix to make an emulsion. Set aside in the refrigerator. Blend and heat up to 55°C.

### SPRAYING

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

### ASSEMBLY

Pour the chocolate crémeux over the exterior of the JG mold. Freeze. Once frozen, spray and place over the first disk. On the JG mold's concavity, pour 1/3 of the blueberries crémeux and place the white chocolate disk. Pour the rest of the blueberries crémeux up to the top with a pastry sleeve with a smooth nozzle. Decorate and serve.



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