

INVERTED VANILLA

For 20 Verrines or 6 Entremets (14 cm) or 12 Individual Tarts

by Javier Guillén



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



INGREDIENTS

FLOURLESS CHOCOLATE BISCUIT

200g Pure Cacao Powder
390gr egg whites
360g sugar
460g egg yolks

CHOCOLATE CRÉMEUX

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

ORANGE AND BANANA COMPOTE

400g whole oranges
30g muscovado sugar
30g butter
100g icing sugar
50g invert sugar
5g xantana
300g banana pulp

VANILLA MOUSSE

200g milk
200g cream 35%
150g sugar
1 vanilla pod
6g gelatin
1300g semi-whipped cream

SPRAYING

600g Dark Chocolate Peru 62%
300g cacao butter

CHOCOLATE IN THIS RECIPE



METHOD

FLOURLESS CHOCOLATE BISCUIT

Whip the egg yolks and set aside. Whip the egg whites incorporating the sugar until obtaining a firm texture. Blend delicately both mixtures together. Finally add the cacao powder. Cook at 190°C for 8 to 10 minutes.

CHOCOLATE CRÉMEUX

Incorporate the gelatin into a great amount of water. Heat the cream and milk. Pour over the egg yolks previously mixed with the sugar, and add the well-drained gelatin. Cook everything at 82-84°C. To stop the cooking, sieve and blend with the Turmix for a little while. When the crème anglaise is hot, make an emulsion with the melted chocolate (as for a ganache) with a spatula, to obtain a smooth, shiny and resilient texture. Use the Turmix to improve the emulsion, being careful not to incorporate air. Work at a temperature above 35°C. Set aside in a refrigerator.

ORANGE AND BANANA COMPOTE

Boil the oranges in water for 30 minutes. Cut them and place on the heat with the butter and muscovado sugar. Let it caramelize on a slow heat, add both icing and invert sugars and place the banana pulp until it reduces. Grind and incorporate the xantana. Take everything to a boil and pour over the silikomart rings BISCO2M.

VANILLA MOUSSE

Hydrate the gelatin in a large amount of cold water. Boil the cream and milk along with the sugar and vanilla. Strain and incorporate the gelatin. When the mix is at 30°C, incorporate the semi-whipped cream. Pour into the inverted mold.

SPRAYING

Mix and heat up to 55°C. Spray over the frozen desserts to obtain a velvety texture.

ASSEMBLY

Cut the biscuit into 12 cm diameter circles. Make the crèmeux and pour it over the external JG mold and freeze. Once frozen, spray and place over the biscuit. On the JG mold concavity, pour one third of the vanilla sponge mousse and place over the compote disk. Continue placing the rest of the vanilla sponge-mousse to the top. Decorate and serve.



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