

JG 3D COLLECTION (3)



by Javier Guillén

Famous Spanish
Chocolatier
worked for Pierre Hermé.
Owns 5 boutiques in Brazil



INGREDIENTS

ALMONDS PÂTE SABLÉE

70g Pure Cacao Powder
240g butter
120g icing sugar
4g fine salt
60g powdered almonds
10g whole eggs
470g plain flour

EARL GREY TEA IN CUBES

10g gelatin
115g sugar
235g water
15g Earl Grey
2 drops Earl Grey essence

CHOCOLATE HAZELNUT MOUSSE

590g Growers Choice 71% dark chocolate
415g milk
205g hazelnut paste
1040g liquid cream 35 %
9g gelatin

CHOCOLATE GLAZE

620g Peru 62% dark chocolate
450g liquid cream 35%
1200g neutral gelatin

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. Extend between two baking sheets, 3 mm thick. Line an 8 cm diameter tart and preserve in refrigerator until cooking. Bake at 160°C for 10 to 15 minutes.

EARL GREY TEA IN CUBES

Introduce the gelatin into plenty of water and drain well. Make a syrup with the sugar and water. Bring to a boil and incorporate the tea. Leave to infuse for 25 minutes and strain. Pour the gelatin and bring to a boil again. Let it cool down and place the tea essence. Leave it in the refrigerator overnight so it becomes jelly. Pass it through the blender and mix until you obtain a mousse consistency.

CHOCOLATE HAZELNUT MOUSSE

Introduce the gelatin into plenty of water. Bring the milk to a boil and add the well-drained gelatin. Melt the chocolate and mix it with the hazelnut paste. Pour about 1/3 of the first hot liquid over the chocolate-hazelnut mix until obtaining a smooth, shiny and elastic texture. Add the remaining milk, all by keeping the same texture. When the mixture is at 35-40°C, add the whipped cream. Pour at the time.

CHOCOLATE GLAZE

Introduce the gelatin into plenty of water and drain well. Melt the chocolate. Boil the cream and add the gelatin. Slowly pour the cream over the melted chocolate and pass through the Turmix to perfect the fine texture and shininess.

SPRAYING

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

ASSEMBLY

Cut the pâte sablée in a G3 mold size and bake. Cut the tea cubes previously removed from the freezer. Pour the mousse over the G3 mold. At the same time, place the tea cubes inside, in order to taste both preparations. Place the pâte sablée over. Freeze, glaze and decorate to taste.



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