

JG 3D COLLECTION (4)

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



INGREDIENTS

ALMONDS PÂTE SABLÉE

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

COFFEE CRÉMEUX

250g	Dark Chocolate Peru 62%
250g	liquid cream 35%
250g	whole milk
100g	egg yolks
50g	sugar
50g	coffee beans
5g	gelatin

WHIPPED GANACHE

160g	Dark Chocolate Growers Choice 71 %
135g	liquid cream 35%
12g	glucose
12g	invert sugar
365g	cream 35%

CHOCOLATE GLAZE

620g	Dark Chocolate Growers Choice 58%
450g	liquid cream 35%
1200g	neutral gelatin

CHOCOLATE SPRAY

600g	Dark Chocolate Growers Choice 58%
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. Extend between two baking sheets, 3 mm thick. Line an 8 cm diameter tart and preserve in refrigerator until cooking. Cut it into a “pacman” format, and bake at 160°C for 10 to 15 minutes.

COFFEE CRÉMEUX

Heat the cream and milk, and make an infusion with the preheated coffee beans. Pour over the egg yolks previously mixed with sugar. Add the gelatin previously soaked and well-drained. Cook all at 82-84°C. To stop the cooking, strain and pass through a blender for a few minutes. When the crème anglaise is hot, make an emulsion with the melted chocolate. Do as for a ganache, with a spatula, to obtain a smooth, shiny and elastic texture. Pass through the blender to improve the emulsion, making sure no air is added and always maintaining at a temperature above 35°C. Store in refrigerator. Freeze in a 4 x 1.5 cm rectangle.

WHIPPED GANACHE

Bring the first cream with glucose and invert sugar to a boil. Slowly pour the boiling mixture over the chopped chocolate, mixing from the center to create a resilient and bright nucleus - indicator of a good emulsion start. This texture must be kept until the mix is over. Slowly add the rest of the liquid and pass through the Turmix to improve the emulsion. Add the second cold cream to the ganache, and pass through a blender. Refrigerate for 2 to 3 hours and then whisk until obtaining a consistent texture.

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

Pour one third of the whipped ganache over the “pacman” mold and add the frozen coffee crèmeux inside. Pour the rest of the ganache in the mold and place the pâte sablée on top of it. Freeze, glaze and decorate to taste.



**REPÚBLICA
DEL CACAO**