

# OBSIDIAN

Makes 4 rings (8 portions each)



## INGREDIENTS

### ALMONDS & CHOCOLATE CAKE

125g	Dark Chocolate Peru 62%
125g	unsalted butter
80g	egg yolks
125g	sugar
32g	flour
75g	roasted powdered almonds
120g	egg whites

### SWEET CACAO PASTE

25g	Cacao Powder 22-24%
145g	butter
90g	icing sugar
40g	whole eggs
180g	flour
25g	almond flour
1g	salt

### MOUSSE WITH PATE A BOMBE

#### For the Pate a Bombe

240g	egg yolks
100g	whole eggs
180g	sugar
120g	water

#### For the Mousse

220g	whole milk
640g	basic pâte à bombe
800g	whipping cream 35%

#### Chocolate Selection (choose one):

515g	Dark Chocolate Peru 62%
510g	Dark Chocolate Ecuador 65%
505g	Dark Chocolate Blend 70%

### GLAZED MIRROR

145g	Cacao Powder 22-24%
200g	water
520g	caster sugar
380g	heavy cream
192g	glucose
56g	invert sugar
30g	gelatin
150g	water

## METHOD

### ALMONDS & CHOCOLATE CAKE

Melt the chocolate at 44°C. Add the chopped butter and continue melting at 44°C. At this temperature, whisk and add in this precise order, egg yolks, sugar, flour and powdered almonds. In the end, add the whipped egg whites and mix slowly. Put in a tray and bake for 35 minutes at 170°C.

### SWEET CACAO PASTE

In a kitchen aid, mix the flour, cacao powder, salt and creamy butter and mix slowly. Add the icing sugar, almond flour, and eggs. Mix slowly until obtaining a homogenous mix. Do not overmix. Set aside in the fridge for some time. Bake at 160°C for 15 minutes.

### MOUSSE WITH PATE A BOMBE

#### FOR THE PATE A BOMBE

Scale all ingredients together in the bowl of a stand mixer and cook over a water bath stirring constantly. When the mixture is 80°C, place the bowl on the stand mixer. Whip until cooled to around 20°C; use immediately to avoid losing volume.

#### FOR THE MOUSSE

Heat the milk. Melt the chocolate at 50/55°C. In a saucepan, boil the cream. Gradually pour the hot mixture over the melted chocolate in several additions, mixing well with a whisk or spatula before adding more liquid. Finish with an immersion blender to ensure a smooth texture. Whip the cream to very soft peaks. Check that the temperature of the ganache is between 45 and 55°C depending on the couverture you are using. Fold in the pâte a bombe to the ganache with a spatula, followed by the whipped cream.

### GLAZED MIRROR

Warm at 80°C the cream, glucose, invert sugar and cacao powder. Use a spatula. Cook the water and caster sugar at 110°C. Add to the first mix with the already soaked-in-water gelatin. Mix well with an immersion blender to ensure a smooth texture without bubbles. Serve at 27°C.

### ASSEMBLY

Use the sweet cacao paste as a base. Place a layer of the almonds and chocolate sponge. Add the chocolate mousse with pâte à bombe and freeze. Glaze. Decorate.

### CHOCOLATE IN THIS RECIPE



REPÚBLICA  
DEL CACAO<sup>®</sup>



# REPÚBLICA DEL CACAO®

**THE HOME OF CACAO.** Cacao has been revered in Latin America for over 5,000 years. It is widely known as the birthplace of cacao and Ecuador's unique equatorial climate provides the perfect environment for growing the world's finest cacao - Cacao Arriba.

**WHERE OUR JOURNEY STARTED.** In 2007, our Ecuadorian founders visited a chocolate boutique Paris, asking to taste the best chocolate in the world. To their surprise, they were told it was made with cacao from Ecuador. This moment sparked the beginning of our journey.

**THE BEST OF BOTH WORLDS.** Our chocolate is produced locally using only Latin American ingredients. We combine these amazing raw products with the most advanced knowledge and techniques, brought by the finest French chocolatiers. We like to think of this as the best of both worlds.

**GROWN LOCALLY. ENJOYED GLOBALLY.** Our chocolate is made locally, but enjoyed globally - all over the world República del Cacao is the chosen chocolate of chefs and pastry chefs. We are proud to work with some of the finest chefs and chocolatiers - people like Javier Guillén.

Find us at [www.republicadelcacao.com](http://www.republicadelcacao.com)

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