

REPÚBLICA
DEL CACAO

Ecuador + República
Dominicana

70%
CACAO

DARK CHOCOLATE

OBSIDIAN ENTREMET

4 rings / 8 portions each

INGREDIENTS

GLUTEN FREE DARK CHOCOLATE SPONGE 70%

- 130 gr Dark Chocolate Blend
Ecuador+República Dominicana 70%
- 90 gr Egg yolks
- 110 gr Caster sugar
- 295 gr Egg whites
- 110 gr Caster sugar

PÂTE SUCRÉE CACAO

- 145 gr Butter
- 90 gr Icing sugar
- 40 gr Eggs
- 180 gr Flour
- 25 gr Almond Flour
- 25 gr Cacao Powder 22-24%

STRAWBERRY COMPOTE

- 50 gr Corn starch
- 100 gr Sugar
- 600 gr Strawberry purée
- 10 gr Gelatine in powder (200 bloom)
- 50 gr Water
- 500 gr Fresh strawberries

STRAWBERRIES AND DARK CHOCOLATE MOUSSE 70%

STRAWBERRY CUSTARD

- 1000 gr Strawberry purée
- 200 gr Egg yolks
- 100 gr Sugar

MOUSSE ANGLAISE

- 700 gr Strawberry custard
- 900 gr Heavy cream 35%
- 460 gr Dark Chocolate Blend
Ecuador+República Dominicana 70%
- 18 gr Gelatine
- 90 gr Water

GLAZED MIRROR

- 200 gr Water
- 520 gr Caster sugar
- 380 gr Heavy cream 35%
- 192 gr Glucose
- 145 gr Cacao Powder 22-24%
- 56 gr Inverted sugar
- 30 gr Gelatine in powder (200 bloom)
- 150 gr Water

METHOD

GLUTEN FREE DARK CHOCOLATE SPONGE 70%

Melt chocolate. Whip the egg yolks with the first caster sugar. Whip the egg whites with the second caster sugar. Mix the 3 textures. Bake on a sheet pan at 180°C (356°F) for 20 minutes.

PÂTE SUCRÉE CACAO

In a stand mixer, mix slowly the flour, cacao powder, salt and creamy butter. Add icing sugar, almond powder, and eggs, mix slowly until obtaining an homogenous mix. Do not overmix. Set aside in the fridge for few hours before rolling down. Bake at 160°C (320°F) for 15 minutes.

STRAWBERRY COMPOTE

Cut the fresh strawberries in brunoise. Cook all the ingredients together. Add the bloomed gelatin.

STRAWBERRIES AND DARK CHOCOLATE MOUSSE 70%

STRAWBERRY CUSTARD

In a sauce pan, bring the strawberry puree to a boil. In a mixing bowl, mix the eggs yolks and sugar. Slowly mix a small portion of the hot puree to the egg yolks and sugar. Cook this mixture over a double boiler until it reaches 84°C (183°F). Strain through a sieve.

MOUSSE ANGLAISE

Bloom the gelatin in cold water. Melt the chocolate in a bowl. In a separate bowl, whip the cream to soft peaks, set aside. Add the bloomed gelatin to the strawberry custard.

STRAWBERRIES AND DARK CHOCOLATE MOUSSE 70%

Add the hot strawberry custard in several additions to the chocolate, using a spatula, until fully incorporated. With an immersion blender, blend until smooth. Check that temperature is at 40°C (104°F). Add the whipped cream, folding with a spatula. Place in a desired mold.

GLAZED MIRROR

Heat the cream, glucose, and cocoa powder to 80°C (176°F). Use a spatula. Cook water and sugar to 110°C (230°F). Add to the first mix and bloomed gelatin. Mix well with an immersion blender to ensure a smooth texture with no bubbles. Use at 27°C (80°F).

ASSEMBLY

Use the pâte sucrée as base. Put a layer of almond sponge. Pipe the ganache. Add the chocolate mousse and freeze. Glaze. Decorate.

