



REPÚBLICA
DEL CACAO®

República
Dominicana
100%
Cacao

PB&J ENTREMET

For 15 servings

INGREDIENTS

CACAO SABLÉÉ

- 12 gr Pure Cacao Extract 22-24%
- 117 gr Unsalted Butter
- 75 gr Micro powdered sugar
- 1 gr Salt
- 24 gr Almond flour
- 180 gr All-purpose flour

FLOURLESS SPONGE CAKE

- 200 gr Pure Cacao Extract 22-24%
- 390 gr Egg whites
- 360 gr Sugar
- 460 gr Egg Yolks

RAISIN COMPOTE

- 250 gr Blackberry pulp
- 100 gr Chopped raisins
- 20 gr Sugar
- 4 gr Citrus pectin

PEANUT PRALINÉ

- 50 gr República Dominicana 100% Fine Cacao Mass
- 150 gr Sugar
- 150 gr Roasted peeled peanuts
- 50 gr Whole toasted almonds

REPÚBLICA DOMINICANA 100% CREMEUX

- 300 gr República Dominicana 100% Fine Cacao Mass
- 250 gr Heavy cream
- 250 gr Whole milk
- 100 gr Egg yolks
- 50 gr Sugar
- 2 gr Unflavored gelatin

NEUTRAL GLACÉ

- 200 gr Neutral nappage
- 20 gr Water

METHOD

CACAO SABLÉÉ

Cream the butter together with the sugar. Add the other powders previously sifted together and continue with the eggs. Mix until you have a uniform dough, do not over-beat. Laminate the dough until it reaches a thickness of 3 mm, line the tart rings and cook at 160°C for 12-15 minutes.

FLOURLESS SPONGE CAKE

Make a French meringue with the egg whites and the sugar, aside whip the egg yolks (sabayón texture) and fold the two preparations together until fully incorporated. Follow the same technique with the sifted cacao powder. Place in a half tin with wax paper and cook at 19 °C for 12-15 minutes. Cool and cut the sponge into circles that fit inside the tartlets.

RAISIN COMPOTE

Heat the pulp together with the raisins and when it reaches 40°C add the previously mixed sugar and pectin, cook until boiling point. Cool and place in mini sphere moulds.

PEANUT PRALINÉ

Make a dry caramel with the sugar and process it with the nuts until you get a fine paste. Melt the Cacao Mass and mix it with 200 gr of the previous paste (save the rest for later). Fill a medium demi-sphere with praliné, place the raisin compote in the center and freeze.

REPÚBLICA DOMINICANA 100% CREMEUX

Make an Cream Englaise with the first 4 ingredients: Heat the cream and milk, separately, lightly beat the egg yolks and sugar. Add half of the hot mix into the egg yolks, then incorporate this mix into the heated cream and milk. Mix and cook at 85°C. Add the previously hydrated gelatin (with 5 times its weight in water) until dissolved. Pour it over the Cacao Mass and make a ganache. Perfect the emulsion with an immersion blender. Fill a large sphere mould with the Cremeux and place the medium demi-sphere of praline and compote inside it. Freeze.

NEUTRAL GLACÉ

Heat the neutral nappage and water until it boils. Immediately place it in the compressor gun and apply.

ASSEMBLY

Cover the bottom of the tart with peanut paste, place the flourless sponge cake and cover it with peanut paste. Separately, unmould the Cremeux demi-spheres and spray them with the Neutral Napage glaze. Place the sprayed demi-sphere on top of the sponge cake, inside the tart and cover the edges with cookie crumble or Cacao Nibs. To decorate, fill a paper piping bag with tempered Ecuador 56% Cacao Fluid Dark Chocolate and pipe over chopped Cacao Nibs, cover with more Cacao Nibs and let it crystallize. Place on the sphere.

