

RED ONE



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



INGREDIENTS

CRUNCHY ALMONDS

200g powdered almonds
200g flour
200g butter
200g brown sugar

CLASSIC SPONGE CAKE

115g egg yolks
300g whole eggs
225g powdered sugar
190g egg whites
85g powdered sugar
100g wheat flour
50g unsalted butter
soluble coffee

62% GANACHE

510g Dark Chocolate Peru 62%
450g cream 35%
50g glucose
50g invert sugar
960g cream 35%

STRAWBERRY GEL

500g raspberry
250g sugar
10g nh pectin
200g sugar
5g citric acid
100g glucose

SPRAYING

600g Milk Chocolate Caramelized Ecuador 40%
300g cacao butter

CHOCOLATE IN THIS RECIPE



METHOD

CRUNCHY ALMONDS

Mix the flour with the brown sugar, add the cold and diced butter and mix everything until obtaining a granulated dough. Mold this streusel in 14 cm diameter squares without squeezing the dough. Bake at 150°C from 15 to 20 minutes approximately. Place over the sponge cake before cooking to obtain a crispy texture.

CLASSIC SPONGE CAKE

Whip the egg yolks with the whole eggs, soluble coffee and 225g of powdered sugar. At the same time, whip the egg whites with the 85g of powdered sugar. Progressively mix the two blends, adding delicately the sifted flour and the liquid clarified butter.

62% GANACHE

Take the 450g of cream, glucose and invert sugar to a boil. Pour it slowly over the partially melted chocolate, stirring in the center to create a resilient and shiny "nucleus", sign that the emulsion is starting. This texture should be kept until finishing the blend. Add the cold liquid cream to the ganache. Let crystallize in a 16 cm diameter and 3 cm high mold. Place an ID01 silikomart or a CUPOLE01 silikomart mold in the mold bottom.

STRAWBERRY GEL

Boil all together except the acidic citric, which is used at the end. Set aside in the refrigerator until crystallize. Place over the cake.

SPRAYING

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

ASSEMBLY

Make sponge cake disks of 16 cm diameter. Place over the 62% ganache, spray and decorate with the strawberry gel.



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