

ENTREMENTS*Guanaja 70%*

A highly original composition of powerful chocolate and sweet 'n sour fruit. The décor of chocolate tiles accentuate the geometric look.



Recipe calculated for 6 ogive moulds, ref. 2983.

BRITANNY SHORTBREAD

95 g egg yolks
185g granulated sugar
260 g cake flour
9 g baking powder

2 g salt
185 g butter

110 g per entremets

Beat the yolks with the sugar. Simultaneously, sift the flour with the baking powder and salt. When the yolks are well beaten, add the softened butter, then the flour and baking powder previously sifted together.

How to bake: roll out to a thickness of 6 mm between 2 silicon baking sheets. Store for a while in the freezer before baking. Remove the top baking sheet and cut the shortbread using an entremets frame. Bake in an ogive frame (ref. 2984) in a gentle oven (150-160°C) with the vent open. Thin-coat before garnishing.

MANJARI DACQUOISE

145 g egg yolks
12 g egg whites
145 g granulated sugar

85 g Manjari 64%
145 g ground almonds

80 g per entremets

Sift the ground almonds. Melt the chopped couverture. Beat the fresh and dried egg whites mixed with the sugar so as to obtain a perfectly smooth consistency. Add a scraperful of beaten egg whites to soften the mixture, then add the rest of the egg whites and the powdered ingredients by sprinkling the latter over the top. Pipe into triangular shapes (160 mm).

Bake at 170°C with the vent closed.

APRICOT COMPOTE

425 g moist dried apricots
425 g frozen apricots halves
50 g brown sugar

5 cl mead or water
35 g granulated sugar
7 g NH pectin
1 vanilla pod

150 g per entremets

Coarsely cut up the dried apricots. Put the pieces in a pan with the frozen apricot halves and the brown sugar. Simmer for 10 minutes, stirring all the time.

Mix the pectin with the sugar and pour this over the compote. Mix well, add the mead and bring to the boil.

LIGHT GUANAJA MOUSSE

575 g whole milk
1150 g single cream
35%

655 g Guanaja 70%
8 g gelatine

300 g per entremets

Soak the gelatine in a large quantity of water. Chop the chocolate.

Bring the milk to the boil and add the well-drained gelatine. Pour around 1/3 of the hot liquid over the chocolate and whip to obtain a smooth, supple and glossy texture, which shows that an emulsion is beginning to form.

Add the rest of the milk making sure you maintain this texture. When the chocolate mixture reaches 45-50°C, add the single cream, previously whipped until frothy. Pour out immediately and freeze.

HOW TO ASSEMBLE AND DECORATE

Place the shortbread bases in the ogive frames (ref. 2983). Pipe the apricot compote onto the dacquoise triangles. Make the guanaja mousse and pour this into the frames, placing the dacquoises and compote on top. Smooth and freeze. To decorate: glaze with Valrhona nappage absolu. Add pieces of the dried apricots and surround with squares of couverture sprinkled with finely crushed nibs.