Criollo

Pure Elegance Recipe Inspiration.



Recept

CHOCOLATE PATE SABLE

Icing sugar	180g
Flour	460g
Buter	220g
Almond flour	60g
Cocoa powder	30g
Whole eggs	100g
Totaal	**1050g**

CHOCOLATE PATE SABLE

Mix all together and place in the frigde for 3 hours. Roll out to 4 mm an cut out 14 cm disks and bake in a oven of 180C for 15 minutes.

CRISPY INSERT

Sinfonia Cioccolato Latte 38%	100g
Crue di cacao	60g
Praline Delicrisp Noir	100g
Totaal	**260g**

CRISPY INSERT

Mix all ingredients togerther. And spread on bake pate sable.

DARK CHOCOLATE GANACHE

Sinfonia Cioccolato Fondente 76%	150g
Cream	200g
Honey	35g
Totaal	**385g**

DARK CHOCOLATE GANACHE

Heat up the cream and pour over the chocolate and honey. Mix well until smooth and place for 24 hours in a fridge. After cooling pipe on the insert and store in the freezer.

DARK CHOCOLATE WHIPPED GANACHE

Liquid cream 35% Fat-1	150g
Sinfonia Cioccolato Fondente 76%	150g
Liquid cream 35% Fat-2	200g
Lilly Neutro	20g
Water	20g
Totaal	**540g**

DARK CHOCOLATE WHIPPED GANACHE

- Bring th cream (1) to a boil and pour it over chocolate. Emulsify in order to obtain a shiny ganache.
- Rehydrate LILLY NEUTRO with water and add to it the cream (2), then add the mixture to the ganache and mix.
- Put it in the fridge (4°C) for one night.
- Whip the mixture in a planetary mixer at medium speed until light and frothy.

Assembly, layout and finishing

Fill silicon mold with the mousse and press in the insert, place in the freezer for at least 12 hours. After demolding spray with a orange/gold chocolate velvet spray and decorate. (see picture)

Enjoy this exciting recipe.

Featured Product(s)



Tartelette cup 7cm



Cacao pod