Val Thorens

Val Thorens - 2024 Winter Memories



Recipe

Chocolate Sponge

Egg whites	200 g
Granulated sugar	110g
Egg yolks	100g
SINFONIA CIOCCOLATO FONDENTE 68% (IRCA Since 1919)	240g
Butter	110g
Cake flour	35g
Totaal	**795g**

Chocolate Sponge

Beat the egg whites with the sugar. Add the egg yolks to the chocolate and butter, which you have melted at approx. 120-130°F (50-55°C). Incorporate a small amount of beaten egg white to make the mixture more liquid, followed by the remaining egg whites and finally the sifted flour. Spread on a tray and bake at 170°C around 35 minutes. Reserve to the refrigerator.

Blackcurrant & Redcurrant Confit

Blackcurrant puree (RAVIFRUIT)	450g
Redcurrant puree (RAVIFRUIT)	300g
Blueberry IQF	200g
Atomized glucose	115g
Sugar	115g
Pectin NH	12g
Totaal	**1192g**

Blackcurrant & Redcurrant Confit

Heat up the purees at 40°C and pour gradually the sugars/pectin mixture stirring well.

Bring to a boil and add the frozen blueberry IQF. Bring back to a boil, pour directly into the flat spheric silicon mold and, freeze. Unmold and assemble 2 spheric parts together. Keep in the freezer.

Vanilla “Chantilly”

Cream 35%	380g
Glucose syrup	36g
Cream 35%	565g
SINFONIA CIOCCOLATO BIANCO 34% (IRCA Since 1919)	170g
Totaal	**1151g**

Vanilla “Chantilly”

Bring to the boil the cream with sugar and scraped vanilla pods. Let infuse 10 minutes and strain the mixture. Pour gradually into the melted chocolate forming a perfect emulsion.

Add the other portion of cream and mix using an immersion blender. Reserve at 4°C. Whip the mixture until soft pipeable consistency.

Pipe generously the “Chantilly” covering the sponge half - way from the high and edges of the cake ring. Take the frozen insert and place it in the center pushing down rising the “Chantilly” over the ring. Freeze completely and unmold.

Assembly, layout and finishing

Glaze with neutral glaze the fruit confit, place some red berries on top and sprinkle some snow icing sugar over the top of the “Chantilly”. Sublimate with Dobla Chocolate Decorations using the Christmas tree green layered, Snowball and Mini pearls.

Enjoy this exciting recipe.

Featured Product(s)



Mini pearl bronze



Mini pearl red



Snowball



Christmas tree green layered