

Chestnut jewel

Inspired from the Mont blanc cake but twisted with a fruity version and modern presentation.



Recipe

PRESSED ALMOND CRUMBLE-90G

| | |
|---------------------|-------------|
| Butter (cold) | 120g |
| Cassonade sugar | 80g |
| Flour T55 | 200g |
| Ground almond | 80g |
| White chocolate 35% | 140g |
| Almond praliné 50% | 220g |
| Totaal | 840g |

PRESSED ALMOND CRUMBLE-90G

Mix together the cold butter previously cut in small cubes with the light brown sugar, the flour and the ground almond until forming grainy dough. Bake the crumble a 160°C for about 15/20 minutes. Sprinkle directly the hot crumble onto the un-melted chocolate and praliné. Spread a thin layer on the bottom of ø20cm round inox mold, freeze and unmold.

MOIST ALMOND SPONGE-55G

| | |
|------------------|-------------|
| Almond powder | 210g |
| Granulated sugar | 115g |
| Mandarin zests | 6g |
| Butter | 85g |
| Whole eggs | 310g |
| Egg whites | 65g |
| Granulated sugar | 40g |
| Totaal | 831g |

MOIST ALMOND SPONGE-55G

In the food processor, combine and beat the ground almonds with sugar, mandarin zests and tempered whole eggs until well homogenized. Incorporate the butter melted at 45/50°C. In the meantime, whip the egg whites with the sugar until soft peak and chop. Carefully combine the two mixtures and pipe directly into buttered round inox molds of ø16cm. Bake at 165°C around 20 minutes. Unmold when cold and place the sponge into the ring of ø20cm over the pressed almond crumble and freeze.

CHESTNUT CREAM-130G

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|----------------|-------------|
| Chestnut paste | 125g |
| Chestnut puree | 75g |
| Chestnut cream | 200g |
| Totaal | 400g |

CHESTNUT CREAM-130G

In the mixing bowl, with the paddle attachment, mix the chestnut paste with the puree. Add the chestnut cream and mix until homogeny, creamy texture.

MANDARIN COMPOTE-220G

| | |
|--------------------|-------------|
| Mandarin purée | 170g |
| Granulated sugar | 15g |
| Pectin NH | 3g |
| Granulated sugar | 35g |
| Mandarine segments | 200g |
| Lemon juice | 12g |
| Totaal | 635g |

MANDARIN COMPOTE-220G

In a saucepan, bring the puree with the sugar at 50°C and then, add in the mixture sugar/pectin mixing well with a whisk. Bring to a boil for 3 minutes. Add in the mandarin segments and the lemon juice. Mold into a thin round silicon molds of ø16cm and freeze completely. Unmold and place in the center of 20cm round silicon mold with a round inox mold of the same diameter and freeze.

LIGHT MILK CHOCOLATE MOUSSE-175G

| | |
|-----------------------------|---------------|
| Whole milk | 155g |
| Gelatin powder 200 bloom 2, | 5g |
| Water | 15g |
| Madagascar Minuetto 72% | 180g |
| Heavy cream 35% fat | 312g |
| Totaal | 664.5g |

LIGHT MILK CHOCOLATE MOUSSE-175G

Heat the milk and add the rehydrated gelatin. Gradually pour the hot milk over the partially melted chocolate, taking care to form a smooth emulsion. Immediately mix using an electric mixer to make a perfect emulsion. Check the temperature 39-42°C for dark chocolates. Fold the chocolate onto the airy whipped cream. Mold into round inox molds of 16cm diameter over the sponge and freeze.

CHESTNUT “CHANTILLY”-320G

| | |
|------------------------------|-------------|
| Cream 35% fat | 237g |
| Gelatin 200 bloom | 2g |
| Water | 12g |
| Sinfonia white chocolate 35% | 100g |
| Chestnut vanilla puree | 125g |
| Chestnut cream | 50g |
| Totaal | 526g |

CHESTNUT “CHANTILLY”-320G

Hydrate the gelatin powder with the water. Heat up the cream to 85°C, add the gelatin mass to melt and pour gradually into the chopped white chocolate using the hand blender to emulsify the texture. Pour over the mixture chestnut puree/chestnut cream stirring well. Let crystallize into the refrigerator around 6 to 8 hours. Then, whip gently until piping consistency. Pipe the Chantilly over the mandarin compote. Then place directly the previous frozen “montage” on top closing the mold. Freeze.

MANDARIN GLAZING-150G

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|---------------------|-------------|
| Mandarin purée 100% | 225g |
| Glucose | 62g |
| Granulated sugar | 75g |
| Pectin NH | 7g |
| Lemon juice | 6g |
| Totaal | 375g |

MANDARIN GLAZING-150G

Heat up the purées with the glucose until 50°C, add in the mixture sugar/pectin stirring well with a whisk. Bring to a boil and add the lemon juice. Reserve to the refrigerator. Glaze at 35/38°C all over the surface of the cake.

MANDARIN JELLY-20G

| | |
|---------------------|-------------|
| Mandarin purée 100% | 125g |
| Glucose | 25g |
| Pectin NH | 4g |
| Granulated sugar | 40g |
| Lemon juice | 12g |
| Totaal | 206g |

MANDARIN JELLY-20G

Heat up the purées with the glucose until 50°C, add in the mixture sugar/pectin stirring well with a whisk. Bring to a boil and add the lemon. Mold directly into the mandarin segment silicon mold. Reserve in the fridge and unmold when completely set up.

Assembly, layout and finishing

Place into the ring of ø16 cm the almond sponge, pipe a spiral of chestnut cream over the surface of the sponge, and place in the freezer the time to lightly hard the texture.

Pour the light milk chocolate mousse on top and freeze. Pipe a second layer of chestnut cream and freeze to hard the texture. Unmold. Take out from the freezer the other tray with the mandarin compote into the round silicon mold. Pipe over the edges and over the mandarin compote the chestnut Chantilly. With an offset spatula push well the Chantilly over the edges to avoid any air bubbles. Place in the center and press the frozen core (sponge, chestnut cream, milk chocolate mousse) slowly over the Chantilly. Pipe a thin layer of leftover of chestnut cream over the appearing sponge and stick the frozen pressed almond crumble to obturate the mold on the surface. Freeze. Unmold and glaze with the mandarin glaze. Decorate with the jelly mandarin segments, gold leaves and Dobra chocolate decorations: Chestnut, Fall leaf yellow.

Enjoy this exciting recipe.

Featured Product(s)



Chestnut

Fall leaf yellow