



Recipe created by **Jordi Puigvert Colomer**

LA MANUFACTURE DU GOÛT



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SPICY

Chocolate sponge without flour

170 g	Butter
140 g	Egg yolks
100 g	Sugar
360 g	Eggs white
300 g	72% Dark Kayambe® chocolate couverture

Beat the eggs white with the sugar. As soon as the mixture is mounted, add the egg yolks and blend. Separately, melt the chocolate and the butter together. Add the eggs white in the chocolate mixture (at 45°C) and lay on a cooking mat. Bake in the oven at 180°C during approximately 8 minutes.

Praliné bavarian

250 g	Milk
40 g	Egg yolks
30 g	Sugar
175 g	Saveurs Praliné
200 g	Semi-mounted cream
3	Gelatin sheets

Realised custard with the milk, the egg yolks and the sugar at 85°C. Take off the heat and add the gelatin sheets previously hydrated in the cold water during 15 minutes. Add the praliné and let it cool down until you reach 28°C. Gently add the cream with the spatula. Use it.

Ganache with Z•Karamel and spices

380 g	35% fat cream
25 g	Glucose sirup
as needed	5 spices mix
150 g	Z•Karamel

Heat 80 g of cream with the glucose sirup and the spices. Pour on the melted chocolate and blend. Add the leftover of the cream as cold as possible. Leave 6 hours in the fridge. Mounted and use it.

Spicy chocolate crumble

100 g	Brown sugar
80 g	Butter
30 g	72% Dark Kayambe® chocolate couverture
100 g	Almonds powder
80 g	Flour
as needed	5 spices mix
30 g	Cocoa powder

Melt the chocolate and the butter together. Add the almonds powder and the sugar. Add the flour, the spices and the cocoa powder. Leave 6 hours in the fridge. Bake at 160°C during 10 minutes.

Spicy apricot sorbet

Sirup for sorbet

500 g	Water
300 g	Sugar
120 g	Dextrose
247 g	Glucose powder DE 30
14 g	Stabilizer for sorbet
15 g	Inuline

Blend the dextrose and the water. Heat at 40°C. Separately, blend the other ingredients. Add to the previous mixture and cook at 85°C. Cool down at 4°C and leave for 12 hours in the fridge.

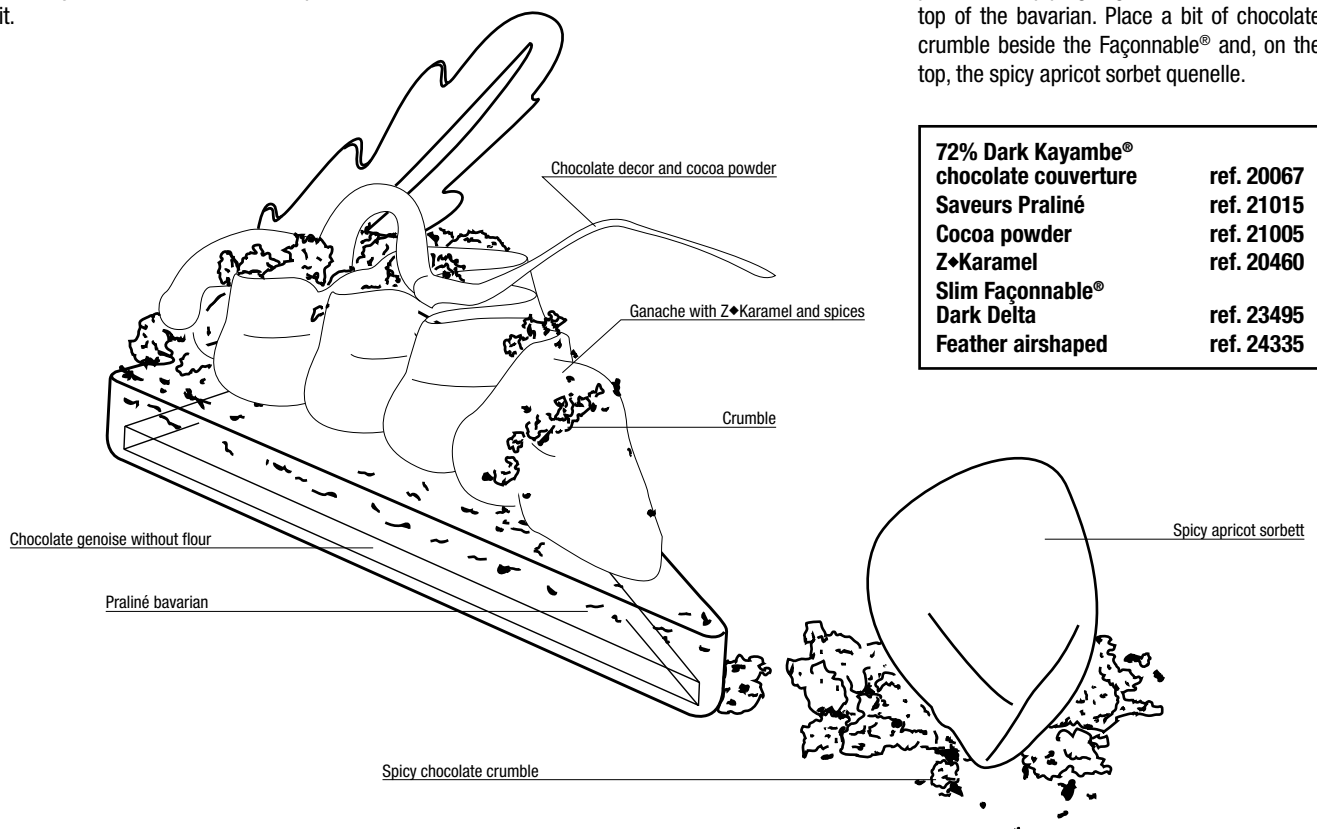
Ingredients for the sorbet

350 g	Sirup for sorbet
as needed	Spices mix
500 g	Apricot mash
75 g	Water
60 g	Lemon juice

Blend all the ingredients and then put in the turbine.

Assembly and decoration

Place the sponge previously cut in triangles in the Façonables® and on the top the praliné bavarian. Smooth and leave an hour in the fridge. Mounted the ganache Z•Karamel and poach with a piping bag "Saint-Honoré" on the top of the bavarian. Place a bit of chocolate crumble beside the Façonnable® and, on the top, the spicy apricot sorbet quenelle.



72% Dark Kayambe® chocolate couverture	ref. 20067
Saveurs Praliné	ref. 21015
Cocoa powder	ref. 21005
Z•Karamel	ref. 20460
Slim Façonnable® Dark Delta	ref. 23495
Feather airshaped	ref. 24335

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