



Recipe created by **Jordi Puigvert Colomer**

LA MANUFACTURE DU GOÛT



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Consultant

PRALINÉ SOFT & SWEET

Chocolate sponge

65 g	Icing sugar
75 g	Soft butter
75 g	63% Dark Vanuari® chocolate couverture
4	Egg yolks
4	Eggs white
60 g	Sugar
75 g	Flour

Blend the soft butter and the icing sugar and mounted with the beater. Add the melted chocolate but not too hot. Add the egg yolks and stir for 5 minutes. Separately, mounted the eggs white with the sugar. Gently stir the meringue with a spatula on the previous mixture. Finally, add the flour and place in your moulds. Bake in the oven at 180°C.

Soft vanilla caramel

216 g	Semolina sugar
163 g	35% fat cream
27 g	Glucose
0.35 g	Baking soda
1	Vanilla
2 g	Salt
45 g	Butter
50 g	39% Milk Vanuari® chocolate couverture

Boil the cream, the vanilla, the baking soda, the glucose and half the sugar. When it's boiling, take off the heat and leave infuse for 10 minutes then pour in the sieve. Caramelized the sugar leftover until 170°C and deglaze with the cream, still warm. Heat again but this time at 110°C and add salt. Add the chocolate and the butter, wait until its melted and emulsify. Pour the mixture in a container and cover with a plastic film. Leave it for 24 hours. Use it with a piping bag.

Rum muslin cream

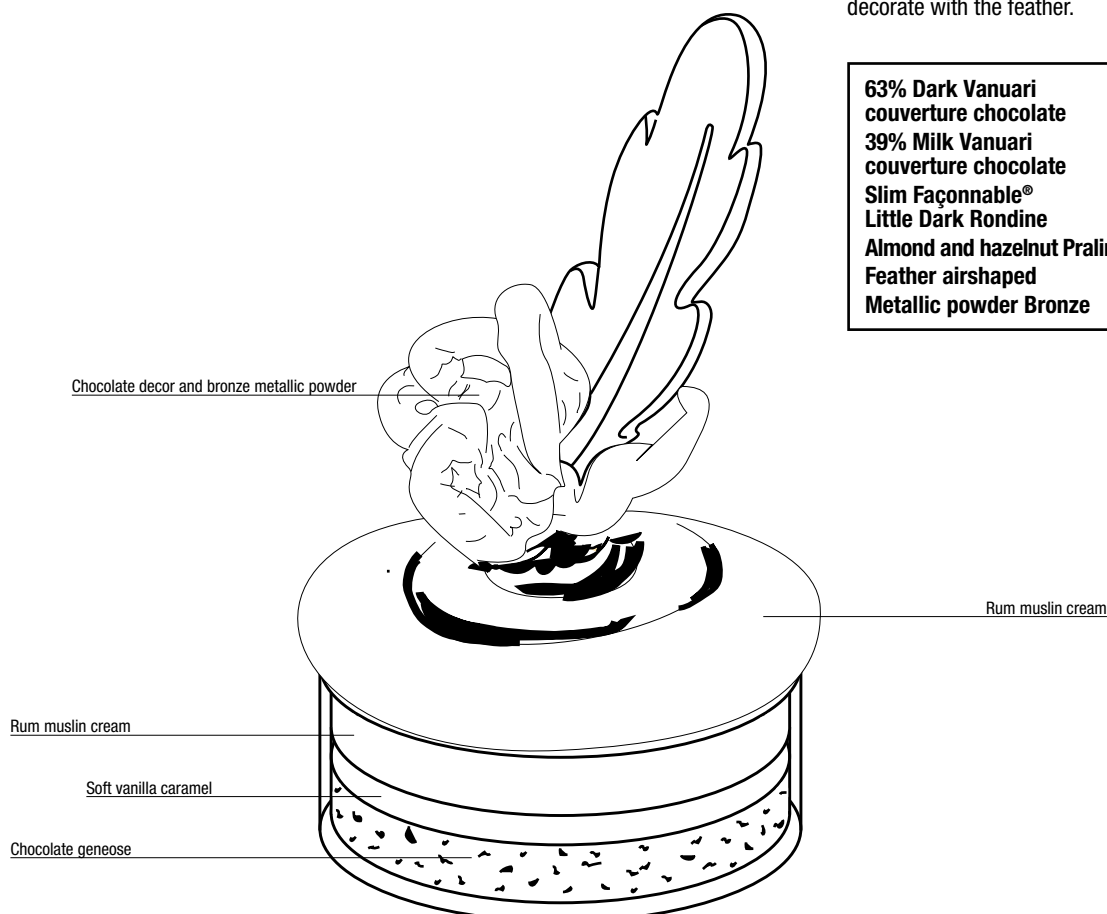
1	Vanilla pods
325 g	Milk
60 g	35% fat cream
50 g	Muscovado sugar
35 g	Corn flour
75 g	Egg yolks
50 g	Brown rum
200 g	Almond and hazelnut Praliné
30 g	Gelatin powder 200° bloom
180 g	Soft butter

Create custard. When the cream is hot, take off the heat and add the gelatin powder. Add the praliné and at the end the butter. Let it cool down. Mounted with the beater and use it.

Assembly and decoration

Cut the sponge with a round punch of the size of the inside of the small round and place it inside. Poach a bit of soft caramel on the sponge. Fill with the muslin and leave in the fridge for 30 minutes. Poach more of the muslin with a smooth cooking sleeve and decorate with the feather.

63% Dark Vanuari couverture chocolate	ref. 20047
39% Milk Vanuari couverture chocolate	ref. 20433
Slim Façonnable® Little Dark Rondine	ref. 23098
Almond and hazelnut Praliné	ref. 21065
Feather airshaped	ref. 24335
Metallic powder Bronze	ref. 27904



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