



Recipe created by **Marco D'Andrea**

LA MANUFACTURE DU GOÛT



Marco D'Andrea
Pastry chef of the Year 2014

MANGARO CHOCOLAT BAR, STRAWBERRY & YOGHURT

recipe for 15 units

Strawberry chocolate balls

180 g	Strawberry puree
70 g	Milk Mangaro Plantation chocolate couverture
60 g	Egg yolk
70 g	Whole eggs
30 g	Sugar
80 g	Butter
1	Sheet of gelatin
200 g	Spray preparation White

Pour the puree together with egg yolk, whole egg and sugar. Bring it to a heat (75°C). Then add the milk chocolate and the pressed gelatin and allow to cool to 40°C. Then mix the butter in and fill in silicone molds. Freeze. Melt the spray preparation white and spray the frozen balls with the chocolate spray.

Ice cream "Strawberry yoghurt"

3 g	Ice-cream stabiliser
200 g	Water
60 g	Sugar
55 g	Glucose
55 g	Inverted sugar
600 g	Strawberry puree
200 g	Cream cheese
50 g	Yoghurt
100 g	Milk Mangaro Plantation chocolate couverture
30 g	Dark Mangaro Plantation chocolate couverture

Mix the sugar together with the water, ice-cream stabiliser, glucose and inverted sugar. Bring to a heat. Add all the other ingredients and mix with a blender. Freeze in an ice machine.

Milk chocolate ganache balls

155 g	Cream
105 g	Milk Mangaro Plantation chocolate couverture
40 g	Dark Mangaro Plantation chocolate couverture
2 g	Gelatin sheets
0.25 g	Xanthan
pitch of	Salt
10 g	Inverted sugar
200 g	Spray preparation Red

Put the gelatin sheets into cold water. Melt the chocolate. Heat the cream, pour over the melted chocolate, xanthan, salt, soaked gelatin and inverted sugar. Mix with a blender. Then fill in silicone molds and freeze. Melt the spray preparation red and spray the frozen balls with the chocolate spray.

Red chocolate dip

100 g	Spray preparation Red
100 g	33% Ivory Elianza® chocolate couverture
60 g	Chopped almonds, roasted
40 g	Croustilline®

Melt the spray preparation red. Add the ivory chocolate and mix with a blender. Add the almonds and the Croustilline®. Allow the mixture to cool to 30°C before dipping the frozen balls.

Strawberry gel

350 g	Strawberry puree
7 g	Agar agar
50 g	Sugar

Bring all the ingredients together to boil, leave to cool. Mix the finished jelly in the mixer again. Pipe the gel in the middle of the mousse. Take the rest for the plate.

Chocolate mousse

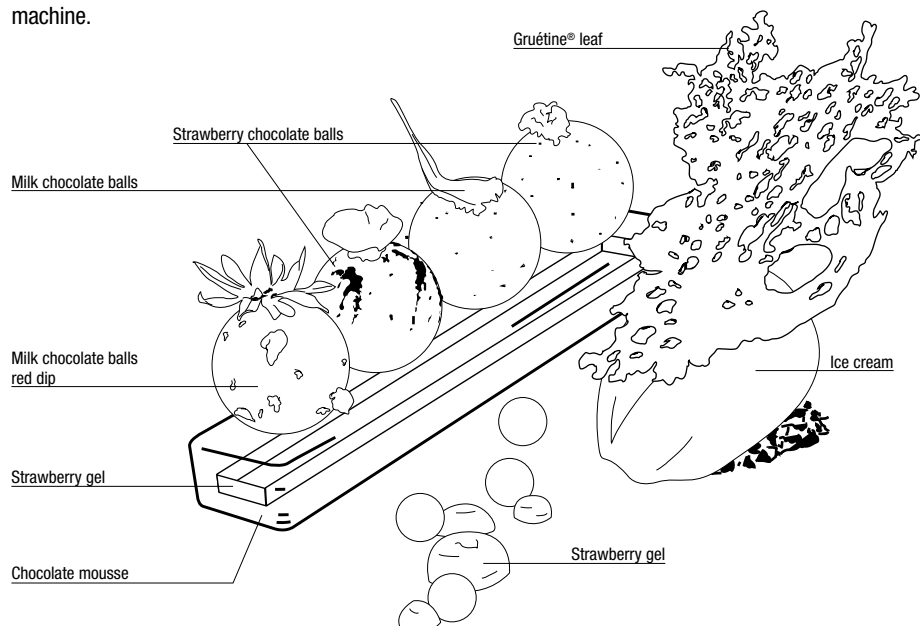
160 g	Strawberry puree
80 g	Yoghurt
400 g	Milk Mangaro Plantation chocolate couverture
4	Sheets of gelatin
550 g	Semi whipped cream
200 g	Spray preparation Brown

Soak the gelatine in ice-cold water. Melt the couverture. Heat the strawberry puree. Dissolve the gelatine and add the yoghurt. Combine the mixture with the chocolate to a smooth mixture and keep the cream at 35°C. Fill the mousse into the Façonnable® Ivory Ingot, add some strawberry gel and freeze. Then, use spray preparation brown to spray them.

Gruétine® leaf

150 g	Gruétine®
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Mix the Gruétine® short in a mixer. Sieve the Gruetone® Powder on a baking paper. Add some whole Gruétine® nibs and put it in the oven. 160°C about 4 minutes. Take it out, let it cool down a bit and then pull the chips in the hands and form them to a thin leaf.



Milk Mangaro Plantation chocolate couverture	ref. 20501
Dark Mangaro Plantation chocolate couverture	ref. 20502
33% Ivory Elianza® chocolate couverture	ref. 20614
Spray preparation White	ref. 27925
Spray preparation Red	ref. 27935
Spray preparation Brown	ref. 27927
Slim Façonnable® Ivory Ingot	ref. 23233
Gruétine®	ref. 21009
Croustilline®	ref. 21007
Sliver marble	ref. 27328

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