

SPICED CHOCOLATE



Composition

- Tempered chocolate wave shapes
- Chocolate crumble
- Creamless chocolate mousse
- Chocolate creamy
- Dehydrated spice mix meringue
- Cocoa sponge cake
- Spiced ice cream



Tempered chocolate waves

F06.20047 Michel Cluizel Vanuari 63% As Needed

Once the chocolate is tempered, shape it into wave shapes using acetate and by placing the acetate on a bread waved tray.

Chocolate crumble

| | |
|---|------|
| Brown sugar | 100g |
| Butter | 80g |
| F06.20067 Michel Cluizel Kayambé 72% | 30g |
| Almond powder | 100g |
| Cake flour | 80g |
| Cocoa powder | 30g |

Melt the chocolate and butter. Add the almond powder and sugar. Then mix the flour and cocoa powder. Leave to rest for 24 hours in the fridge and then bake at 160°C for 10 minutes.

Creamless chocolate mousse

| | |
|--|-----------------|
| F06.20488 Michel Cluizel Mokoya 66% | 345g |
| Water | 230g |
| U94.02 Gelatin sheets | 6.5 units (13g) |
| Pasteurized egg whites | 165g |
| U123.04 Dextrose | 100g |
| SPI40 Xanthan gum | 1.2g |

Mix the egg whites, dextrose and xanthan gum. Whip until you get a soft meringue. Melt the chocolate at 50°C. Melt the gelatin sheets in a small pot of hot water and then add the remaining cold water. The final mixture needs to be at 20°C. Then add to the chocolate and emulsify. The mixture needs to be at 30°C before folding into the meringue carefully using a flexible spatula. Put in moulds and leave to set.

Chocolate creamy

| | |
|--|------|
| F06.20488 Michel Cluizel Mokoya 66% | 125g |
| Milk | 225g |
| Cream | 75g |
| Sugar | 35g |
| Pectin X-58 (sosa) | 6g |

Combine the sugar and pectin. Pour on the milk and cream at 40°C. Bring to a boil whilst stirring. Remove from the heat and pour little by little on the chocolate. Mix. Put in the desired moulds. Freeze. Take out of the mould and spray with the gun.

SPICED CHOCOLATE



Spiced meringue

| | | |
|--------------------------|------|---|
| Water | 125g | Mix the egg whites, water, spices and whip in the Kitchen Aid machine. Once well whipped, add little by little the sugar, maltodextrin and xanthan gum previously mixed. Keep whipping for 5 minutes more. Pipe the mixture on a silpad using a Saint Honoré nozzle making wave shapes and put in the dehydrator machine at 57°C for 4 hours. |
| Spice mix | 5g | |
| Egg whites | 125g | |
| Sugar | 100g | |
| Maltodextrin | 50g | |
| SPI40 Xanthan gum | 1.3g | |

Cocoa sponge cake

| | | |
|-----------------------------|------|--|
| Butter | 200g | Heat the butter, milk, inverted sugar and whole egg until 40°C. Add solids and blend. Put the mixture in a frame 2 cm thick and cook at 180°C. |
| Flour | 200g | |
| Cocoa powder | 40g | |
| Icing sugar | 125g | |
| Baking powder | 7g | |
| Whole egg | 245g | |
| PC002 Inverted sugar | 130g | |
| Milk | 50g | |
| Salt | 3g | |

Spiced ice cream

| | | |
|---------------------------------|------|--|
| Milk | 900g | Mix all ingredients together using a hand mixer and then leave to rest in the fridge for 3 hours. Mix again and churn. |
| Cream | 100g | |
| U123.04 Dextrose | 160g | |
| Ice cream stabilizer (cold use) | 100g | |
| Salt | 3g | |
| Spice mix | 4g | |
| Licorice extract | 10g | |

