



Recipe created by **Jordi Puigvert Colomer**

LA MANUFACTURE DU GOÛT



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FINGER FOOD

“PLANTATION”

50 units

Crunchy praliné sponge cake

75 g **Saveurs Praliné**
300 g Butter
275 g Whole eggs
250 g Sugar
275 g Flour
1 Orange skin finely grated
5 g Baking powder

200 g **Saveurs Praliné**
100 g Hazelnut pure paste
120 g **39% Milk Vanuari®**
chocolate couverture
40 g Butter
3 g Maldon salt
50 g **Croustilline®**

Mix with the paddle the praline and butter. Mix eggs and sugar with the whisk. Mix both preparations. Pour in the flour previously mixed with baking powder. Put the mixture into silicon round molds 4 cm Ø and bake at 180°C. Freeze. For the crunchy praline, melt chocolate and butter together. Then add to the praline and the hazelnut pure paste and temper at 24°C. Then add the Croustilline and spread on top of the sponge cake very thin.

Praliné bavaroise

250 g Milk
40 g Egg yolks
30 g Sugar
175 g **Saveurs Praliné**
75 g Semi-whipped cream
6 g Gelatin sheets (3 unit)

Cook milk, egg yolks and sugar at 85°C. Remove from the heat and add the gelatin sheets already soaked in cold water. Pour onto the praline and mix using a hand blender. Let to cool at 27°C and fold into it the semi-whipped cream.

Mangaro and berries “supreme”

100 g Milk
20 g Egg yolks

30 g Blackberry purée
130 g Blueberry purée
265 g **Dark Mangaro Plantation**
chocolate couverture
2.5 g Gelatin sheets (1.25 unit)
115 g Cream 35%

Mix sugar and egg yolks. Boil cream and milk. Mix both preparations and cook until 84°C. Remove from the heat and pour into the gelatin leaves. Pour this cream little by little onto de chocolate melted and emulsify with a mixer. Then add the fruit purées and the lime zest. When the mixture at 40°C fold into the semi-whipped cream.

Raspberry whipped gel

350 g Raspberry purée
50 g Simple syrup
80 g Water
25 g Lemon juice
10 g Gelatin sheets (5 unit)

Mix all Ingredients with a gand blender at maximum speed during one minute aprox. Let to jellify a little and then whip in a kitchen Aid or Keenwood machine until get three times the volume. Put the mixture in a tray 1 cm. thick and let to set in the fridge. Cut in cubes and use.

Blueberry glazing

For the neutral glaze

1000 g Water
400 g Sugar
40 g NH PectinH
40 g Lemon juice

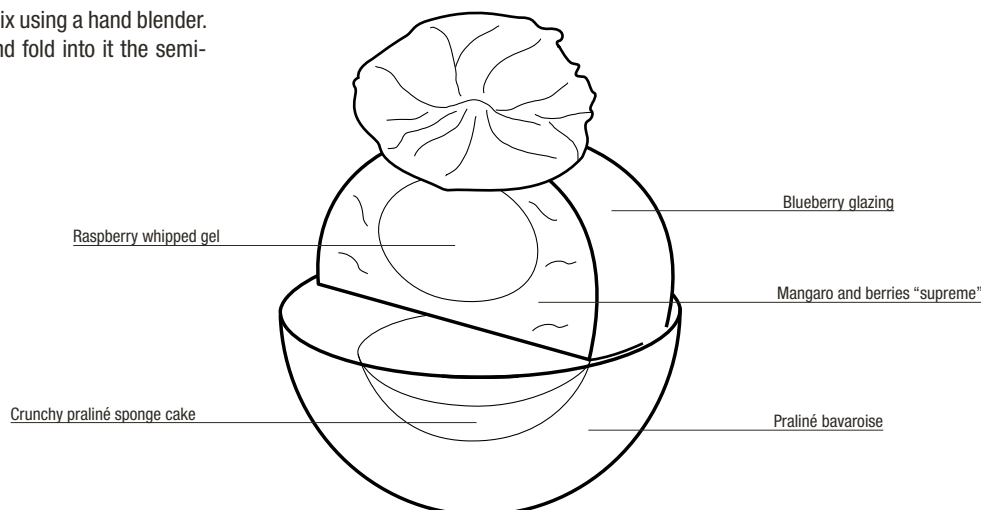
400 g Blueberry purée

Heat the water until 40°C. Combine sugar and pectin and then pour to the water. Boil for 1 minutes stirring. Remove from the heat and add the lemon juice, colorings and blueberry purée. Let 30 minutes at room temperature and then strain. Add the violet flavor Keep in the fridge. Heat until 40°C and use.

Decors

as needed Chocolate decorations

Saveurs Praliné	ref. 21015
39% Milk Vanuari® chocolate couverture	ref. 20433
Dark Mangaro Plantation chocolate couverture	ref. 20502
Croustilline®	ref. 21007



MANUFACTURE CLUIZEL

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