

Composition

- Grué sable Breton
- Chocolate creamy
- Cocoa glazing



Grué sable breton

Butter soft	250 gr.
Sugar	225 gr.
Salt	2,5 gr.
Egg yolks	110 gr.
Plain Flour	325 gr.
Baking powder	10 gr.
Michel Cluizel cocoa nibs	30 gr.

Mix the butter and the sugar in the Kitchen Aid with the paddle. Add the egg yolks little by little. Then mix the flour, the baking powder and the cocoa nibs. Pour into the machine. Mix until combined. Leave the dough in the fridge for 2 hours. Then roll down 0,5 cm thick and bake into small round silicon molds at 170°C. until golden brown.

Chocolate creamy

F06.20067 MC Kayambé 72 %	125 gr.
Milk	225 gr.
Cream	75 gr.
Sugar	35 gr.
Pectin X-58	6 gr.

Combine the sugar and the pectin. Pour on the milk and the cream at 40°C. Bring to boil by stirring. Remove from the heat and little by little pour on the chocolate. Mix. Put in the desired molds.

Gruétine tuiles

F06.21009 Michel Cluizel Gruétine	As needed
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Pour the Gruétine on a silpat by using the Michel Cluizel chablons. Remove the "Chablons" and bake for 8 minutes approximately. At 170 °C. Leave to cool and keep in an airtight container.

Cocoa glazing

Water	375 g
Sugar	480 g
Cocoa powder	180 g
Cream 35 %	280 g
SP130 Gelatin sheets	18 g

Mix the cream and the sugar and bring to boil. Add the cocoa powder and cook until 103°C. Remove from the heat and add the gelatin sheets previously hydrated. Use at 28°C.

Decoration:

Cocoa nibs coated with **B29.24402** gold powder
Gruétine tuile

Finishing

Mix the cream and the sugar and bring to boil. Add the cocoa powder and cook until 103°C. Remove from the heat and add the gelatin sheets previously hydrated. Use at 28°C.