



LA MANUFACTURE DU GOÛT

ALL-CHOCOLATE MOUNTAIN

Kayambé® cream

250 g	Cream 35% fat
140 g	72% Dark Kayambé® chocolate couverture
60 g	Egg yolks
40 g	Caster sugar
3 g	Gelatin sheet

Heat the cream to 80°C. Add the egg yolk and caster sugar mixture. Cook until simmering. Take the pan off the heat, then add the gelatin and the chocolate. Mix together and allow to cool.

Chocolate-fleur de sel shortbread

100 g	Puff Pastry butter (Tourage)
60 g	Caster sugar
1 g	Fleur de sel
40 g	Egg yolks
120 g	Flour
15 g	Cocoa powder

Mix the butter with the sugar and the fleur de sel. Add the egg yolks, followed by the flour and the cocoa powder mixture. Mix together without knead. Allow the dough to rest for 12 hours. Roll out the dough, and cut out 5cm wide circles. Bake at 160°C for 25 to 30 minutes. Allow to cool down.

Cocoa sponge

65 g	Egg yolks
100 g	Egg whites
65 g	Sugar
15 g	Flour
7 g	Cocoa powder

Mix the egg yolks and egg whites together. Add the caster sugar, followed by the flour and cocoa powder mixture. Transfer the mixture into a cream siphon. Dispense into a plastic container and cook in the microwave for 45 seconds. Place in the fridge for 1 hour. Turn out the sponge. Plate up immediately.

Whipped ganache

80 g	Cream 35% fat
10 g	Honey
1	Tonka bean, toasted
3 g	Gelatin sheet
120 g	72% Dark Kayambé® chocolate couverture
200 g	Cream 35% fat

Heat 80g of cream with the honey and the grated toasted Tonka bean. Allow to infuse. Sieve, and heat the infusion to 80°C. Add the rehydrated gelatin then pour the mixture onto the melted chocolate. Add the remaining cream, stir through then mix well and allow the mixture to crystallise for 12 hours. Whip using an electric whisk. Plate up immediately.

Chocolate chantilly cream

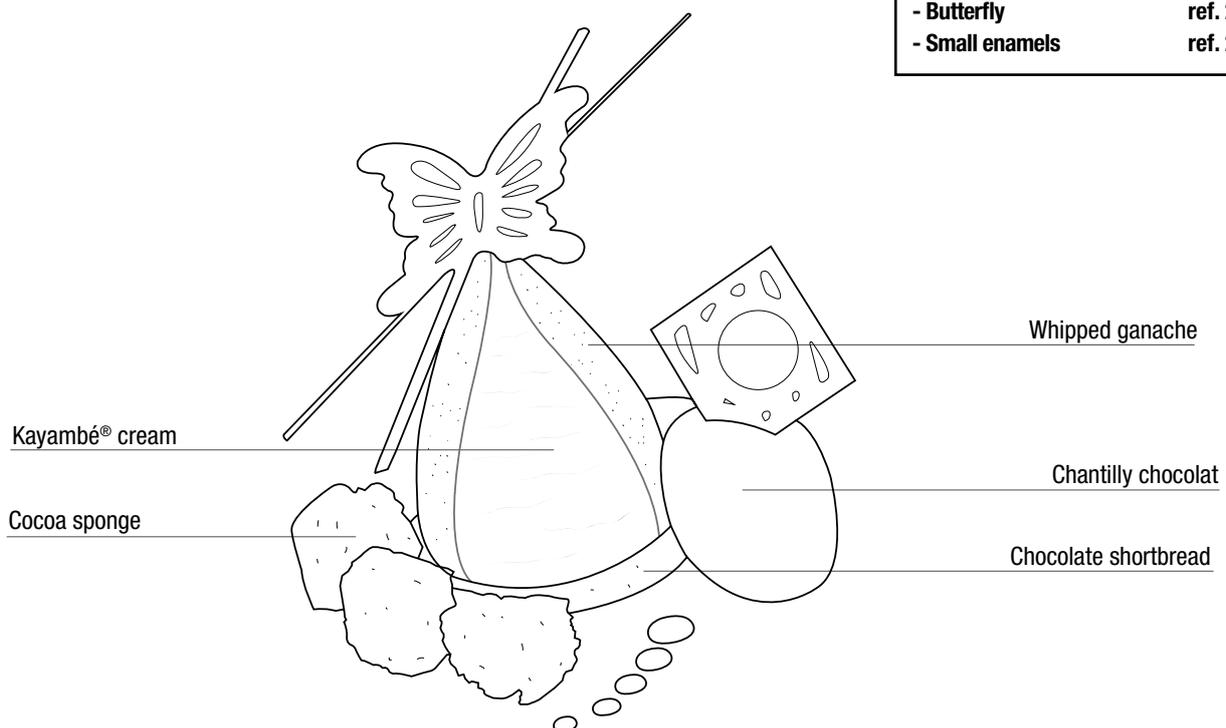
½	Tonka bean, toasted
80 g	Cream 35% fat
120 g	45% Milk Kayambé® chocolate couverture
200 g	Cream 35% fat

Infuse the grated toasted Tonka bean in 80g of cream. Sieve, and reheat the infused cream to 80°C. Pour onto the melted chocolate, then add the remaining cream. Mix well. Whip the cream until it becomes chantilly. Plate up immediately.

ASSEMBLY : Coat the moulds with the whipped ganache. Add the chocolate cream. Smooth out. Finish with a chocolate shortbread circle. Chill until very cold. Remove from the mould, and spray with dark chocolate to give a velvet effect. Allow to thaw.

FINISHING : Place the cake on a plate. Add the chocolate chantilly, the cocoa sponge and chocolate decorations.

Moulds The Summits	ref. 29315
72% Dark Kayambé® chocolate couverture	ref. 20067
45% Milk Kayambé® chocolate couverture	ref. 20450
Cocoa powder	ref. 21005
Airshaped decorations :	
- Butterfly	ref. 24330
- Small enamels	ref. 24312



MANUFACTURE CLUIZEL

SAS Chocolaterie Michel Cluizel • Route de Conches • 27240 Damville • France • tél. +33 (0)2 32 35 60 00 • fax +33 (0)2 32 34 83 63 • www.cluizel.com

Capital de 1 000 000 € • SIRET 603 650 094 00023 RCS Evreux • NAF 1082 Z • TVA intra-communautaire : FR 64603650094