

Lune

An original recipe by Jérémy Aspa
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Makes 24 desserts



CHESTNUT SHORTCRUST PASTRY

130g Chestnut flour
130g Strong white bread flour
140g Dry butter 84%
100g Icing sugar
55g Whole eggs
35g Blanched powdered almonds
2g Salt

! Sieve the flours together.
! Mix the butter, icing sugar, eggs, powdered almonds, fine salt and one-quarter of the chestnut flour and flour mixture.
! Do not beat this mixture.
! As soon as it is completely smooth, add the remaining chestnut flour and flour mix.
! Mix very briefly.
! Roll out and store in the refrigerator.
! Bake at 300°F (150°C).

CLEMENTINE & MANDARIN COMPOTE

270g	Clementines	Wash and scrub the clementines.
180g	Mandarin pulp	Boil them three times in a large quantity of water to make them less bitter.
5g	Mandarin concentrate	Drain and halve them, then remove their white middles before weighing them out.
90g	Caster sugar	Blend the clementines with the fruit pulp.
3.5g	Pectin NH	Mix a small quantity of sugar with the pectin NH, then add the blended clementines.
		Bring the mix to the boil, add the remaining sugar and stir vigorously.
		Cook for 5 minutes.
		Pour the mix onto a tray so it can cool down quickly.

BAHIBÉ 46% WHIPPED GANACHE

190g	UHT cream 35%	Heat the smaller portion of cream, the glucose and the inverted sugar.
25g	Inverted sugar	Slowly pour the hot mixture over the melted chocolate.
25g	Glucose DE 38/40	Immediately mix using an electric mixer to make a perfect emulsion.
480g	UHT cream 35%	Add the larger portion of cold liquid cream.
240g	Bahibé 46%	Mix in the electric mixer again.
		Leave to stiffen in the refrigerator, preferably for 12 hours.
		Whisk until the texture is consistent enough to use in a piping bag or with a spatula.

CHESTNUT VERMICELLI

220g	Chestnut paste	Mix all the ingredients together, including the cold diced butter, using the cutter setting of an electric mixer. Do this until you have a homogeneous, creamy, slightly blanched texture.
110g	Chestnut spread	
70g	Dry butter 84%	

MANDARIN JELLY

630g	Mandarin juice	Warm the mandarin juice, add the sugar and the gelatin (which you have rehydrated in advance).
70g	Caster sugar	
15g	Powdered gelatin (220 Bloom)	Mix in an electric mixer and pour out.
75g	Water for the gelatin	

BAHIBÉ & ÉCLAT D'OR CRISPY ICING

470g	Bahibé 46%	Melt the couverture and oil at 95°F (35°C) and add the Éclat d'Or.
47g	Grape seed oil	While it is still at 95°F (35°C), use to ice the dessert and leave to crystallize in the refrigerator.
85g	Éclat d'Or	

ASSEMBLY AND FINISHING

Preparation

Make the shortcrust pastry, spread it out between 2 sheets of confectionery dipping paper to a thickness of 2.5mm, then leave to rest.

Cut out 27cm x 2cm strips and use these to line a 13cm-diameter tart case.

Bake for approx. 14 minutes at 320°F (160°C).

Arrange 20g of compote in a 4cm-diameter ring. Freeze.

Whip the ganache so that it retains a very soft, creamy texture.

Use a piping bag without a nozzle to pipe 35g into a 5cm-diameter ring, before putting the compote in place. Freeze.

Turn the ganache out, then use a piping bag filled with chestnut mix with a vermicelli nozzle to cover the whipped ganache with vermicelli. Freeze.

Put the ring back in place so that you can neatly shave off any excess chestnut spread.

Freeze.

Use a small knife to dip part of the desserts in the crispy icing.

Chocolate Decorations

Spread the pre-crystallized milk couverture onto a sheet of Valrhona Signature textured paper (ref. 13168) and cut out 1cm-diameter rounds.

Use a pastry cone and the same couverture to make loops (see photo) on a sheet of confectionery dipping paper. Stick these loops onto the little rounds.

Plating

Place 5 mandarin segments in the base of a dish, then pour on 30g of jelly.

Put the dish in the refrigerator for a few minutes.

Place an arch of shortcrust pastry in the center of the dish along with one of the assembled desserts.

Complete with the loop of chocolate and a logo, along with a chestnut chip rolled in caster sugar.

Tip:

To make your dessert more stable, you can place a semi-circle of chocolate in the base of the dish before you pour on the jelly, as this will help to stick the shortcrust pastry in place.