

# Vanilla Yuzu Saint Tropez



  
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# Vanilla Yuzu Saint Tropez

AN ORIGINAL RECIPE BY *l'École Gourmet Valrhona*

Makes 1 cake for 6

## To be done the day before:

IVOIRE 35% & vanilla  
whipped ganache  
YUZU INSPIRATION  
crèmeux  
Brioche dough

## To be done on the day:

Yuzu syrup  
Assembly

## IVOIRE 35% & VANILLA WHIPPED GANACHE

Preparation time: 15 minutes

Rest time before use: 12 hours

115g	Whipping cream 35%	Heat the 115g cream with the honey and vanilla seeds. Combine with the melted <b>IVOIRE 35%</b> in three batches while mixing with a spatula.
15g	Acacia honey	
1	Vanilla bean	Gradually add the 310g chilled whipping cream and blend using a hand blender.
170g	<b>IVOIRE 35%</b> chocolate	
310g	Cold whipping cream 35%	Store in the refrigerator overnight.

## YUZU INSPIRATION CRÈMEUX

Preparation time: 10 minutes

Rest time before use: 12 hours

50g	Yuzu purée	Soak the gelatine in cold water.
1g	Gelatine powder	Heat the yuzu purée to approx. 80°C. Add the rehydrated gelatine.
5g	Cold water	Gradually pour onto the melted <b>YUZU INSPIRATION</b> .
90g	<b>YUZU INSPIRATION</b>	Mix using a hand blender to make a perfect emulsion.
95g	Cold whipping cream 35%	Add the cold whipping cream to the emulsion.
		Mix again, then pour the mixture into a container. Cover the surface with plastic wrap and leave to set in the refrigerator overnight.

## YUZU SYRUP

Preparation time: 15 minutes

60g	Yuzu or lemon purée	Put all the ingredients into a saucepan then bring to the boil.
40g	Caster sugar	Store in the refrigerator until completely cooled.
20g	Water	

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## BRIOCHE DOUGH

Preparation time: 30 minutes

Rest time before use: 12 hours

220g	Pastry flour
110g	Eggs
20g	Whole milk
20g	Caster sugar
5g	Salt
6g	Fresh yeast
130g	Unsalted butter
1	Egg yolk for egg wash
10g	Granulated sugar or pearl sugar

Mix together all the ingredients apart from the butter. Knead in a stand mixer for approx. 10 minutes. Then gradually add the butter that has been cut into (cold but soft) pieces until the dough is no longer sticky. Ideally, the dough temperature should be between 24°C and 25°C once it has been kneaded.

Make a ball and place it in a bowl covered with plastic wrap, then leave to rise at room temperature for 2 hours.

Leave to prove for a maximum of 2 hours at 25°C in a humid environment. Using a brush, apply egg yolk over the dough. This will give it a golden colour after baking. Finally, sprinkle some granulated sugar or pearl sugar on top. Bake in a fan-assisted oven at 170°C for 18 minutes.

## ASSEMBLY

Preparation time: 30 minutes

Cut the baked brioche in half. Soak both halves in the Yuzu Syrup.

Whisk\* the whipped ganache with the vanilla **IVOIRE 35%** chocolate until it has a soft texture that is easy to pipe. Using a piping bag with a fluted nozzle, garnish the bottom with generous swirls. Thinly cut the end of a piping bag without a nozzle and add **YUZU INSPIRATION** crèmeux between the swirls. Cover with the other half of the brioche then sprinkle with icing sugar. Serve and enjoy!

*\*Whisking a whipped ganache with an electric whisk at a regular, medium speed adds more air to the mixture and gives it a texture that is easy to pipe.*

### Chef's tip

For the brioche, the resting time depends on the temperature of the dough after kneading it. The hotter the dough, the shorter the resting time. Above 26-28°C, the resting time should be reduced. Beyond 28°C, stop proofing and put in the freezer for around 1 hour before putting it back in the refrigerator. A well-baked brioche should reach up to 93°C at its centre (check this with a thermometer). By knocking back your brioche dough, you can remove any air bubbles that may have formed during its first rise.