

Tiramisu



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VALRHONA
Let's imagine the best of chocolate®

Makes 10 pieces

TIRAMISU

An original l'École Gourmet Valrhona recipe

COFFEE-FLAVOURED VIENNESE SPONGE

- 40g Egg yolks
- 105g Eggs
- 110g Caster sugar (85 + 25g)
- 65g Egg whites
- 50g Plain flour
- 5g Coffee powder

COFFEE DULCEY 35% CRÉMEUX

- 225g Whole milk
- 45g Egg yolks
- 15g Caster sugar
- 45g Coffee beans
- 185g DULCEY 35% chocolate
- 2g Gelatine sheets

IVOIRE 35% MASCARPONE WHIPPED GANACHE

- 105g Whole milk
- 20g Acacia honey
- 85g IVOIRE 35% chocolate
- 100g Whipping cream 35%
- 195g Mascarpone

COFFEE SYRUP

- 200g Espresso coffee
- 25g Caster sugar

HAZELNUT DULCEY 35% GLAZE

- 800g DULCEY 35% chocolate
- 80g Grape seed oil
- 200g Chopped roasted hazelnuts

COFFEE-FLAVOURED VIENNESE SPONGE

Whisk the yolks, eggs and 85g sugar in a stand mixer. Then, beat the egg whites with the remaining 25g of sugar until stiff. Mix the stiffened whites with the other mixture and finally add the sifted flour.

Weigh out 360g of the sponge mixture and spread it out on a 30x40cm baking tray with a pastry spatula. Sprinkle the coffee powder over the top.

Bake the sponge in a fan-assisted oven at 445°F (230°C) for approx. 6-7 minutes.

COFFEE DULCEY 35% CRÉMEUX

Heat the milk to a simmer on a medium heat. Add the coffee beans. Cover with cling film and leave to infuse for 15 minutes. Strain and reserve the coffee-infused milk, then heat it again.

Use a whisk to mix (but not beat) the egg yolks and sugar. Pour the coffee-infused milk into this mixture, stirring all the time.

Decant into a saucepan on a low heat. Stir gently until the cream thickens slightly and sticks to the back of the spatula. Use a thermometer to check the temperature is at 180°F (82°C).

Once this coffee crème anglaise has reached this temperature, remove the saucepan from the heat and strain. Add the rehydrated gelatine.

Gradually combine with the melted **DULCEY 35%** until it has a smooth, glossy, elastic texture. Mix using a hand blender to form a perfect emulsion and ensure a smooth crémeux. Cover the surface with cling film and store in the refrigerator.

IVOIRE 35% MASCARPONE WHIPPED GANACHE

Heat the milk with the honey. Gradually combine with the melted **IVOIRE 35%** while stirring vigorously. Mix and add the cold cream and mascarpone. Mix again to form a perfect emulsion. Seal using cling film and store ideally overnight in the refrigerator.

COFFEE SYRUP

Heat the coffee and mix the sugar in well. Leave to cool in the fridge.

HAZELNUT DULCEY 35% GLAZE





Melt the **DULCEY 35%** chocolate at 115°F (45°C) and add the grape seed oil and chopped roasted hazelnuts. Use at approx. 95°F (35°C).

ASSEMBLY

- Cut three 30x10cm strips of coffee-flavoured Viennese sponge.
- Take a 30x10cm pan that is 5cm high. Place a strip of sponge in the pan and soak it in the coffee syrup. On top, pipe 120g of **DULCEY 35%** coffee crémeux and smooth it out. Freeze.
- Beat 120g of the whipped ganache until it has a smooth texture that will pipe easily. Then, pipe it onto the first layer of **DULCEY 35%** coffee crémeux and smooth it out. Place a strip of sponge on top, soak it in syrup and put the pan in the freezer.
- Repeat the above instructions.
- Once frozen, turn out from the pan and cut into 3cm wide pieces.
- Place the pieces on their sides (so that all the layers are visible) and cover the top with clear glaze for an extra shiny finish. Return to the freezer.
- Coat the top and sides with the hazelnut **DULCEY 35%** glaze. Freeze for 30 minutes.
- Finally, place it in the fridge to defrost the day before serving.

Come and relish a truly delicious experience at the Cité du Chocolat in Tain l'Hermitage and take part in our pastry-making workshops and courses.

For more information, go to the Valrhona Cité du Chocolat's website: www.citeduchocolat.com

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