

100 years
of Commitment

VALRHONA



Vanilla-chocolate DESSERT

A RECIPE BY MAXIME - @EMPREINTESUCREE



To be made 2 days before:

IVOIRE 35% vanilla
namelaka

To be made the day before:

Cocoa streusel
KOMUNTU 80% sponge
KOMUNTU 80% mousse

To be made on the day:

KOMUNTU 80% flocking

Required utensils:

20cm dessert ring
(6cm high)
18cm ring
6cm acetate
Paint gun for flocking

MAKES ONE 20CM DESSERT FOR 8

IVOIRE 35% VANILLA NAMELAKA

Preparation time: 15 minutes
Leave to sit for: at least 12 hours

90g Whole milk
1 Vanilla bean
2.7g Gelatine 220 bloom
153g **IVOIRE 35%**
180g Cold whipping cream 35%

Soak the gelatine in a large quantity of cold water for about twenty minutes.

Melt the **IVOIRE 35%** chocolate at 105/115°F (40/45°C). Bring the milk to the boil with the split and scraped vanilla pod, then add the gelatine after allowing it to dry. Strain.

Gradually combine the mixture with the melted **IVOIRE 35%** chocolate to obtain a smooth, shiny, elastic texture. Mix using a hand blender.

Add the cold cream. Mix for a few seconds to perfect the emulsion.

Pour the namelaka into an 18cm ring that has first been lined with clingfilm. Leave to set for 2 hours in the refrigerator, then store in the freezer for at least 12 hours.

COCOA STREUSEL

Preparation time: 15 minutes
Baking time: 17 minutes

30g Soft unsalted butter
30g Finely ground almonds
30g Plain flour
30g Caster sugar
12g Unsweetened cocoa powder

Preheat the oven to 335°F (170°C).

Use the 18cm ring that was used for the namelaka, making sure it has set and is firm. Remove it in order to reuse the ring (place the namelaka insert back into the freezer).

Mix the soft butter, almond powder, flour, sugar, and cocoa powder in a bowl until a crumble texture forms.

Place the 18cm ring onto a baking tray lined with baking paper, pour out the streusel, and then press it down with the back of a spoon.

Bake at 340°F (170°C) for 17 minutes.

Leave to cool, then remove the ring.

Notes

KOMUNTU 80% SPONGE

Preparation time: 15 minutes
Baking time: 20 minutes

- 1 Egg
- 15g Acacia honey
- 25g Caster sugar
- 15g Finely ground almonds
- 1.5g Baking powder
- 24g Pastry flour
- 5g Unsweetened cocoa powder
- 24g Whipping cream 35%
- 28g Unsalted butter
- 13g **KOMUNTU 80%**

Preheat the oven to 320°F (160°C).

Whisk together the egg, honey, and sugar. Add the almond powder, baking powder, flour, and cocoa powder, after sifting beforehand. Mix again.

Melt the **KOMUNTU 80%** chocolate, butter, and cream in a small saucepan on a low heat. Pour the hot mixture over the dough and mix.

Place the 18cm ring onto a baking tray lined with baking paper, pour out the sponge, and bake at 320°F (160°C) for 20 minutes.

Allow the sponge to cool before removing from the ring.

KOMUNTU 80% MOUSSE

Preparation time: 20 minutes

- 153g **KOMUNTU 80%**
- 3g Gelatine 220 bloom
- 150g Whole milk
- ½ Vanilla bean
- 300g Whipping cream 35%

Soak the gelatine in a large quantity of cold water for about twenty minutes.

Melt the **KOMUNTU 80%** chocolate at 115/120°F (45/50°C).

Heat the milk with the split and scraped vanilla pod, then add the gelatine after allowing it to dry. Strain.

Gradually combine the mixture with the melted **KOMUNTU 80%** chocolate to obtain a smooth, shiny texture.

Whip the cream using a stand mixer or an electric mixer.

The cream should remain slightly soft.

Check that the chocolate mixture is around 100/108°F (38/42°C) before adding the cream. Pour in the whipped cream and combine gently using a spatula.

Immediately assemble the dessert.

ASSEMBLY

Preparation time: 10 minutes
Leave to sit for: 12 hours

Line a 20cm ring (6cm high) with acetate. Add two-thirds of the **KOMUNTU 80%** mousse, then add the **IVOIRE 35%** namelaka vanilla mousse. Add the rest of the mousse, then place the soft sponge on top, pressing down slightly to lift the mousse, and smooth it out. Finish by adding the cocoa streusel disc. Store in the freezer for at least 12 hours.

FLOCKING (OPTIONAL)

Preparation time: 15 minutes
Leave to sit for: 8 hours

- 70g **KOMUNTU 80%**
- 30g Cocoa butter

Melt the **KOMUNTU 80%** chocolate and cocoa butter in a bain-marie. Pour the mixture into a spray gun intended for this purpose, then spray the still-frozen dessert, after removing it from the mould. Allow the dessert to thaw in the refrigerator for at least 8 hours.

Chef's Tip

Flocking is an optional aesthetic element, which can be replaced by mirror glazing for example.