



Gourmand

Abar by l'École Valrhona

YOU WILL NEED

2000 g **EXTRA BITTER 61%**
700 g **Dark chocolate hazelnut Gianduja 34%**
70 g **Turrón de xixona**
40 g **Black grapes**
30 g **Candied sesame**
120 g **Almond streusel**
2960 g **Total weight**

CANDIED SESAME

300 g **Sesame seeds**
150 g **Caster sugar**
50 g **Mineral water**
500 g **Total weight**

Heat the sugar and water to 245°F (118°C), add the sesame, let the seeds candy and toast them in the oven at 300°F (150°C) for 12 minutes.

ALMOND STREUSEL

300 g **Brown sugar**
300 g **Strong white bread flour**
300 g **Almond flour**
300 g **Butter**
1200 g **Total weight**

Mix all the flours using a flat beater and add the cold cubed butter. Leave to candy then, once amalgamated, shape into tubes and freeze. Grind down then store in the freezer.

ASSEMBLY AND FINISHING

Coat the molds with a generous helping of tempered EXTRA BITTER 61%. Temper the Gianduja at 75°F (24°C) and add the various ingredients (streusel, grapes, sesame, ground peanuts and turrón pieces). Fill the lined molds and leave to set at 60°F (15°C).