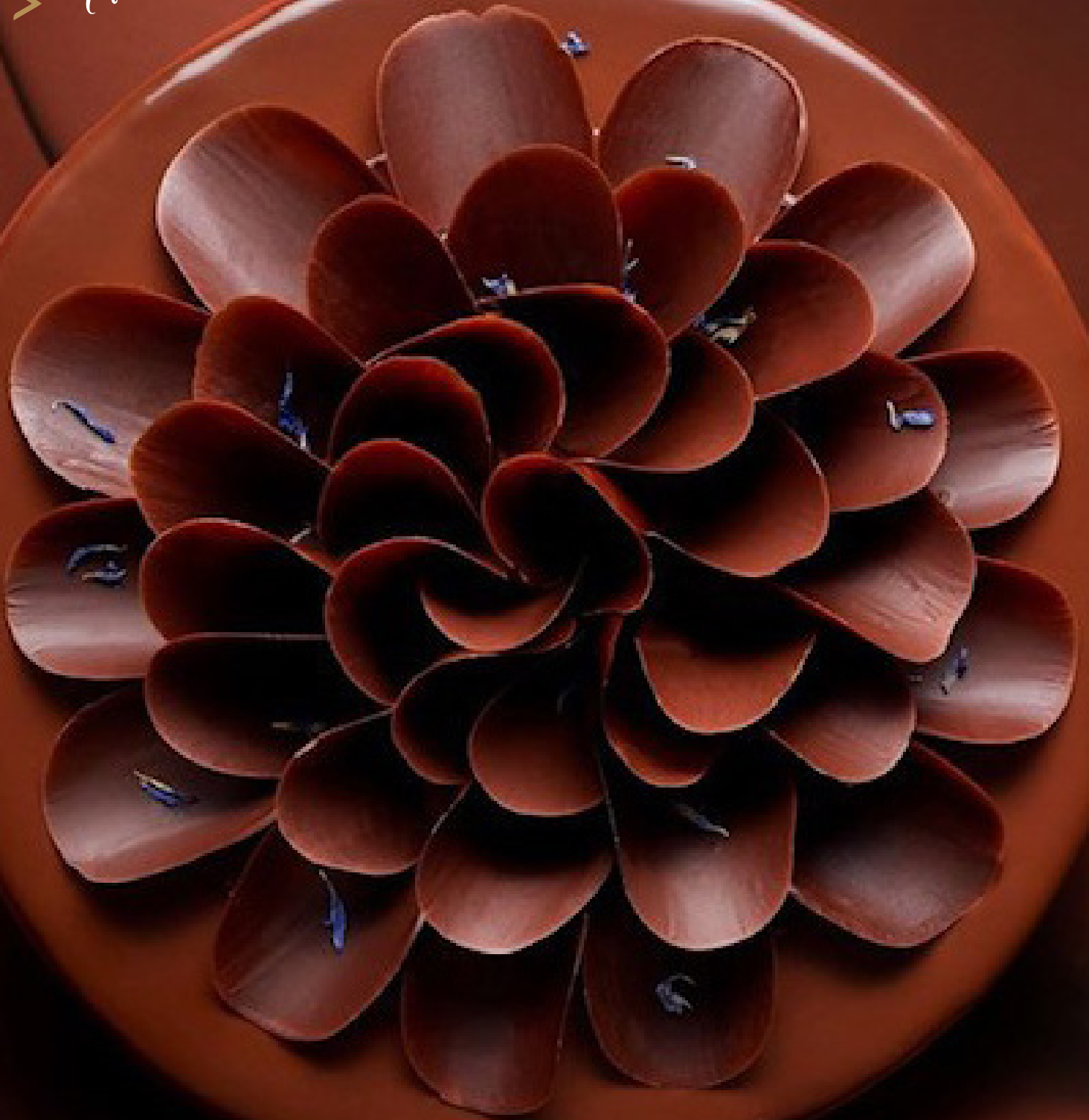




# Blackcurrant Flower



## GLUTEN-FREE FLOUR MIX

500g	Semi-complete rice	:	Sift together all ingredients. Store in an airtight box, or use immediately.
	Flour		
300g	Cornstarch		
100g	Potato starch		
100g	Almond powder		
1000g	Total weight	:	

## BLACKCURRANT PEPPER CRUMBLE

90g	100% vegetable	:	In the bowl of the mixer fitted with the paddle, introduce and mix the ingredients in order without overworking the dough. Turn out onto a tray and keep in the refrigerator for 2 hours.
	margarine without palm		
	oil (fruit d'or)		
90g	Brown sugar		
90g	Gluten-free flour mix		
2g	Blackcurrant pepper		
	(Emmanuelle Baillard,		
	Nectars de Bourgogne)		
2g	Fleur de sel		
70g	Almond powder		
20g	Cornflour	:	
364g	Total weight	:	

## PLANT BASED CHOCOLATE SPONGE

17.4g	Potato whip (Sosa) or	:	Sift together the gluten-free flour mixture, baking powder, cocoa powder and locust bean gum. Using an immersion blender, mix together the Potato Whip, xanthan gum and mineral water. Pour this mixture into the bowl of the Robot-Coupe and blend on medium speed for about 1 minute, then add the sugar and blend for another 30 seconds. Add the sifted powder mixture and the almond powder and mix for 30 seconds before drizzling in the grapeseed oil. Use immediately.
	solanic 300/200		
2.9g	Xanthan gum (Sosa		
	xantana)		
580g	Mineral water		
340g	Caster sugar		
170g	Almond powder		
180g	Gluten-free flour mix		
.75g	Carob bean gum (Sosa)		
80g	Cocoa powder		
	(Valrhona)		
24g	Phosphate-free baking		
	powder		
200g	Grape seed oil	:	
1.595kg	Total weight	:	

## XIBUN 64% AND BLACKCURRANT GANACHE

227.5g	Blackcurrant puree	:	Melt the couverture in the microwave or in a bain-marie. In a saucepan, heat the blackcurrant purée, redcurrant purée, water, lemon juice and blackcurrant pepper. Incorporate this mixture little by little on the melted cover. The mixture should be smooth, homogeneous, creamy and light in appearance. Let cool, and when the ganache reaches about 40° C, add the margarine, stirring gently to avoid incorporating air. Blend with a hand blender without incorporating air and use immediately.
27g	Redcurrant puree		
3.5g	Blackcurrant pepper		
	(Emmanuelle Baillard,		
	Nectars de Bourgogne)		
212g	Mineral water		
22g	Lemon juice		
55g	Xibun 64% couverture		
	(Valrhona)		
182g	100% vegetable		
	margarine without palm		
	oil (fruit d'or)		
1.128kg	Total weight	:	

## BLACKCURRANT SEEDS

950g	Blackcurrant seeds in	:	Drained net weight: The day before assembling, place the blackcurrants in syrup in a sieve so that they are perfectly drained.
	syrup		
950g	Total weight	:	

## BLACKCURRANT COMPOTE

1700g	Blackcurrant puree	:	In a saucepan, heat the purées to 40°C and add the sugar/pectin mixture, then bring the rest of the fruit purées to the boil. Use immediately.
300g	Redcurrant purée		
300g	Aster sugar		
60g	Pectin 325nh95		
950g	Total weight	:	

### XIBUN 64% CHOCOLATE CHIPS WITH FLEUR DE SEL AND BLACKCURRANT PEPPER

1000g	Xibun 64% couverture (Valrhona)	:	Crush the fleur de sel with a roller; sift it through a medium/fine sieve and use only the finest crystals from the sieve. Temper the couverture, then add the fleur de sel and blackcurrant pepper. On a 40 x 60 cm plastic sheet, spread 320 g of tempered couverture. Place a second sheet of plastic and a weight on top as it crystallises. Put in the fridge for a few hours then finely chop.
12g	Fleur de sel de guérande	:	
12g	Crushed blackcurrant pepper (Emmanuelle Baillard, Nectars de Bourgogne)	:	
		:	
1024g	Total weight	:	

### XIBUN 64% PLANT BASED MOUSSE WITH XIBUN 64% CHOCOLATE CHIPS WITH FLEUR DE SEL AND BLACKCURRANT PEPPER

12g	Caster sugar	:	Using an immersion blender, mix together the mineral water, potato protein and xanthan gum. Leave to stand for 20 minutes in the fridge before beating the mixture at medium speed in the bowl of a mixer fitted with the whisk attachment. Melt the couverture at 45/50°C in a microwave oven or bain-marie. In a saucepan, mix together the sugar, cornstarch and oat drink; add the coconut oil and bring to the boil. Pour, in three batches, over the melted chocolate. This mixture must be between 40°C and 45°C, incorporate the potato protein mixture and the dark chocolate chips with fleur de sel and blackcurrant pepper. Mix gently. Use immediately.
7.35g	Cornstarch	:	
2250g	Gluten-free oat drink (x)	:	
4.9g	Deodorized coconut oil	:	
330g	Xibun 64% couverture (Valrhona)	:	
200g	Mineral water	:	
6g	Potato whip (Sosa) or solanic 300/200	:	
2.5g	Xanthan gum (Sosa)	:	
160g	Xibun 64% chocolate chips with fleur de sel and blackcurrant Pepper	:	
		:	
947.75g	Total weight	:	

### XIBUN 64% CHOCOLATE PLANT BASED GLAZE

730g	Xibun 64% couverture	:	Heat the mineral water (2) to 45°C, pour over the melted coconut oil and add the lecithin powder and xanthan gum. Using a hand blender, blend for 1 minute to obtain a smooth topping, then leave in the fridge for at least 4 hours. Heat the neutral topping with the small amount of mineral water (1) and pour over the melted Belize blanket. Add the first mixture of mineral water/coconut oil/lecithin and mix to obtain a smooth topping. Use immediately, or store in an airtight container in the refrigerator.
1200g	Neutral glaze	:	
120g	Mineral water (1)	:	
135g	Deodorized coconut oil	:	
311g	Mineral water (2)	:	
1800g	Xanthan gum (Sosa xantana)	:	
2300g	Soy lecithin (Sosa lecitina)	:	
		:	
2500g	Total weight	:	

## ASSEMBLY AND FINISHING

### BLACKCURRANT PEPPER CRUMBLE DISCS AND RECTANGLES

**Individuals:** Roll out the crumble dough to 5 mm thick and 37 x 57cm. Store in cling film in the freezer.

**Entremets:** Roll out the crumble dough to 6 mm, prick it with a pick and cut it into 13 cmØ and 18 cmØ discs. Store in cling film in the refrigerator.

### COOKING THE BLACKCURRANT PEPPER CRUMBLE DISCS

**Q.S of Cocobutter**

**Xibun 64% Tempered.**

**Individuals:** Place the rolled out blackcurrant crumble on a trays lined with silpain mats. Bake them in a ventilated oven at 165°C for 25 minutes. When baked, take out of the oven, brush with melted cocoa butter. Using a cutter cut out 6.5 cmØ discs. Store and keep in the freezer for assembly.

**Entremets:** Place the rolled out cut blackcurrant crumble discs on baking trays lined with silpain mats. Bake inside the corresponding rings in a ventilated oven at 150°C for 30 minutes. Once the crumble discs have cooled down completely, coat them with the Belize couverture. Leave the coating to set and then put them in cling film for assembly.

### PLANT BASED CHOCOLATE SPONGE FRAMES

Place a 37 x 57 cm frame on a tray lined with a silpat mat. Using an angled palette knife, spread out 1.5 kg of sponge evenly. Bake in a ventilated oven at 170°C for about 25 minutes. Leave to cool without de-framing and set aside in the fridge for assembly.

### INSERT MONTAGE

Place the cooked plant based chocolate sponge on a silpat lined tray and add a 37 x 57 cm frame. Weigh and spread 1.4 kg of Xibun 64% chocolate and blackcurrant ganache. Leave to set in the fridge then freeze so that you can turn the frame over and pour and spread 1.4 kg of blackcurrant compote sprinkled with 300 g of blackcurrants on the other side of the sponge. Freeze. A 37 x 57 cm frame insert weighs 4.1 kg.

**Individuals:** Using a cookie cutter, cut out 5 cmØ discs. Freeze and store in cling film in the freezer for assembly.

**Entremets:** Using the ChefCut, cut into 13 cmØ and 18 cmØ discs. Freeze and store in cling film in the freezer for assembly.

### XIBUN COUVERTURE PETALS

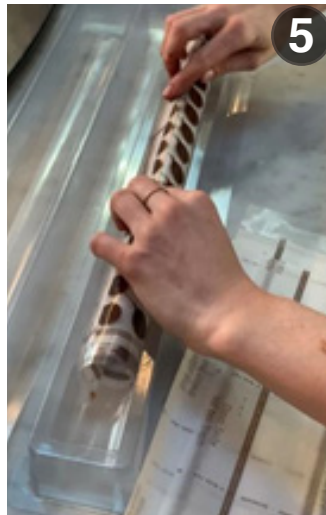
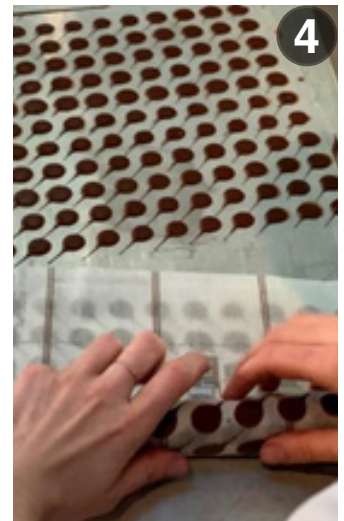
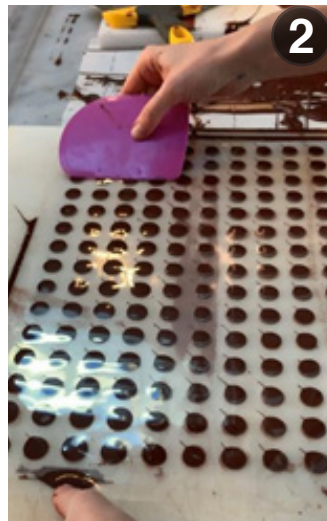
**1.5 cmØ round rods**

**Xibun 64% (Valrhona)**

**Q.S. of log moulds 54 cm (Valrhona, ref 2172: U-shaped log mould 54 x 6 x 5 cm)**

**Individuals:** Stick an acetate sheet of 40 x 30 to a plastic chopping board, place a stencil with 1.5cm circles cut out. Using the stainless steel scraper, cover the stencil evenly with the tempered chocolate. Remove the template and place a second 40 x 30 cm plastic sheet in contact with the chocolate, smoothing with a plastic dough scraper. Remove the plastic sheet and allow the chocolate to crystallize slightly before placing a 40 x 30 cm sheet of baking paper and rolling the petals around a rolling pin to give them a slight curve. Place the rolls in individual yule log moulds.

**Entremets:** Stick a strip of acetate 40 x 6.5 cm to a chopping board. Using a piping bag without a tip, pipe 7 drops of 1.5 g, place a second sheet of plastic 40 x 6.5 cm in contact with the chocolate and using a ruler or Plexiglas / stainless steel flatten the drops. Remove the plastic sheet and place the two sheets in individual log moulds.



## ASSEMBLY AND FINISHING

### ASSEMBLY .

**Individuals:** On a stainless steel tray lined with a silpat, place 24 rings of 5cmØ and 4 cm high. Place on top of these rings, a flexipan dome moulds with 7 cmØ diameter. The bottom of the dome should sit on top of the 5cmØ ring. Using a piping bag, fill the moulds a third of the way up with Xibun 64% chocolate mousse. Use a large spoon to push the mousse around the edges. Place the insert biscuit/compote/ganache (compote facing up). Spread a thin layer of mousse on top and then the crumble disc (cocoa butter side in contact with the mousse). Blast Freeze then demould. Store in cling film in the freezer.

**Entremets:** of 15 cmØ and 20 cmØ: On a stainless steel tray lined with a silpat, place 15 cmØ and 20 cmØ rings 4 cm high with a strip of acetate inside. Place a disc of crumble; using a piping bag, place a thin layer of chocolate mousse and spread around the edges. Place the insert disc and cover with the Xibun 64% mousse to the top of the 4cm rings. Level off with a palette knife. Blast Freeze then demould and store in cling film in the freezer.

### FINISHING

#### Blue flowers (Thiercelin)

**Individuals:** Place a stainless steel grill on top of an edged tray, arrange the individual petit gateaux for glazing. Using a ladle, coat them with Xibun 64% plant based glaze. Place the individuals on the cake cardboards then decorate each small cake with 40 chocolate petals and blue flowers.

**Entremets:** Place a stainless steel grill on top of an edged tray, arrange the entremets for glazing. Glaze the entremets with the Xibun 64% plant based glaze. Remove the excess with a palette knife and tap the rack to drain off any extra glaze. Place the entremets on cake cards 2 cm larger and let thaw completely in the refrigerator for at least 2 hours before arranging the entremets petals and sprinkling them with the blue flowers.

