



Isalo





Nick Van Dooren

PAstry CHEF
AT PATISSERIE LINNICK, AMSTERDAM

Makes 32 portions

CHOCOLATE-FLAVORED SWEET SHORTCRUST PASTRY

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| 200 g | Butter | • Cut the butter into pieces and place in the refrigerator. |
| 400 g | Bread flour | • Sift the flour, salt, cocoa powder and confectioner's sugar and place in the mixer. |
| 160 g | Confectioner's sugar | • Add the chilled pieces of butter and incorporate them into the mixture. |
| 34 g | Cocoa powder | • Add the egg and continue mixing until the dough is smooth, then place in the refrigerator for at least 2 hours. |
| 64 g | Egg | • Roll out the dough to 2 - 2.25 mm thickness and bake at 170°C for approx. 15 minutes. |
| 3.4 g | Salt | |

VANILLA MOUSSE

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| 140 g | Heavy cream 36% | • Heat the cream (140 g) and the vanilla. |
| 13 g | Madagascan vanilla pods | • Gradually incorporate the cream into the egg sugar, salt mixture and heat to 82°C. |
| 42 g | Egg yolks | • When it has reached 82°C, add the gelatin mixture and strain. |
| 80.5 g | Fine sugar | • Allow to cool to 40°C. |
| 0.28 g | Salt | • Add the heavy cream whipped (525 g) to the mixture once cooled to 40°C or below. |
| 6 g | Gelatin powder 200 Bloom | • Fill the quenelle molds with the mixture, 25 g per mold. |
| 36 g | Water | |
| 525 g | Heavy cream 36% | |

MILLOT 74% MOUSSE

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| 437.36 g | Heavy cream 36% | • Beat the cream until firm, then place in the refrigerator. |
| 153.01 g | Egg yolks | • Beat the egg yolk and egg whites together. Heat the water and sugar to 106°C. |
| 32.78 g | Egg whites | • Add the sugar syrup to the egg and, continue to beat until light and reached about 35°C. |
| 65.56 g | Water | • Melt the chocolate at 50-55°C. |
| 98.45 g | Fine sugar | • Bring the salted milk to a boil. Dissolve the gelatin in this hot milk. |
| 355.30 g | MILLOT 74% | • Make an emulsion with the milk and chocolate. Combine this mixture with the half-sphere. |
| 0.8 g | Salt | • Then add the whipped cream to this mixture. |
| 120.23 g | Milk | • Pour into small, white, eclipse-shaped molds, push inside and add the chocolate sponge on top. |
| 21 g | Gelatin powder 200 Bloom | • 36 g of mousse per mold. |
| 130 g | Water | • Pour the chocolate glaze on top. |

MILLOT 74% COFFEE CRÉMEUX

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| 135 g | Heavy cream 36% | • Bring the heavy cream, the milk and the coffee to a boil. |
| 135 g | Milk | • Mix the sugar and egg yolks, then add the boiling milk mixture. |
| 15 g | Freshly ground coffee | • Heat to 82°C, then dissolve the gelatin in the mixture. |
| 67.5 g | Egg yolks | • Pour this mixture over the chocolate, then mix using an immersion blender. |
| 27 g | Sugar | • Pour the mixture into small eclipse-shaped molds. |
| 120 g | MILLOT 74% | • 15 g per piece. |
| 3 g | Gelatin powder 200 Bloom | |
| 18 g | Water | |

MILLOT 74% CHOCOLATE GLAZE

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| 134.4 g | Cold water | • Soak the gelatin in the first portion of water. |
| 22.4 g | Gelatin powder 200 Bloom | • Heat the second portion of water, sugar and glucose to 103°C. |
| 168 g | Water | • Mix the condensed milk with the soaked gelatin. |
| 336 g | Fine sugar | • Add the sweetened water and mix. |
| 336 g | Glucose | • Melt the chocolate. |
| 224 g | Sweetened condensed milk | • Add the hot mixture to the chocolate and mix well. |
| 336 g | MILLOT 74% | • Mix with an immersion blender. |

CHOCOLATE SPONGE

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| 200 g | Egg yolks | • Bake with the "Sponge" setting (= 200°C/8 min). |
| 100 g | Fine sugar | • Egg with + 1 part of sugar beat till stiff, bit by bit, fold the stiff egg whites into the mix of beaten egg yolks + almond powder, powdered cream and powdered vanilla + 1 part of sugar, until smooth. |
| 200 g | Egg whites | • Quickly incorporate the mix of flour, salt, and cacao powder. |
| 100 g | Fine sugar | |
| 1.4 g | Salt | |
| 112 g | Pastry flour | |
| 150 g | Almond powder | |
| 48 g | Cacao powder | |
| 40 g | Powered cream | |
| 2 g | Powered vanilla | |

APRICOT COMPOTE

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| 275.2 g | Apricot Purée | • Bring to a boil the apricot purée and apricots dried, sliced in cubes. |
| 166.4 g | Apricots dried | • Add the sugar and the pectin and cook for 3 minutes until a jelly forms. Spread 15 g per piece on top of the MILLOT 74% Coffee |
| 48 g | Sugar | • Crèmeux. |
| 5.6 g | Pectin X58 | |

ASSEMBLY AND FINISHING

Make the chocolate glaze 24 hours in advance and store in the refrigerator until use. Then make the sponge, cut it into fine 0.5 cm slices and bake at 180°C. Then cut out disks with a 5.5 cm diameter cookie cutter. Make the chocolate shortbread dough, roll it out to 2.3 mm and cut out 7.5 cm biscuits. Bake at 165°C and coat in a mixture of 100 g of chocolate and 100 g of cocoa butter. Make the vanilla mousse, inject it into Pavoni PX073 molds (Quenelle) then freeze. Then, spray with a mixture of 100 g of ivory white chocolate, 100 g of cocoa butter and 5 g of white food coloring, splash with dark chocolate and put back in the freezer. Bring the coffee crèmeux to a boil, pour 15 g per piece into the Silikomart SF164 mold (Globe) and return to the freezer. Bring the compote to a boil and spread 15 g per piece on top of the coffee crèmeux, then return to the freezer. Next, fill the pastry includ (SF163 Silikomart) with the freshly made chocolate mousse, 26 g per piece, push the frozen crèmeux into the center, top it of with dot of chocolate mousse. Cover with a slice of sponge and freeze. Heat the glaze to 35°C and remove any air with an immersion blender. Immediately pour the glaze onto the tartlets. Make a 5.5 x 5.5 cm decoration with orange chocolate, roll it on a 7 cm PVC tube and leave to set. Finally, place the decoration on the tartlet, then a quenelle of vanilla mousse on top, and attach with a little chocolate.