



Calao



An original recipe by l'École Valrhona

Makes 48 pieces

MILLOT 74% CHOCOLATE & COCOA NIB SHORTCRUST PASTRY

250g MILLOT 74%

470g European-style butter

220g Eggs

860g Bread flour

330g Confectioner's sugar

75g Extra fine almond flour

40g Cocoa nibs

7g Fleur de sel

- Mix the chocolate melted at 95°F (35°C) with the creamed butter.
- Gradually add the cold eggs. Combine the mixture with the flour, confectioner's sugar, almond flour, the ground nibs and fleur de sel.
- Briefly mix all these ingredients together. Immediately spread the mixture out.
- Bake at 300°F (150°C).

TONKA CARAMEL

160g Heavy cream 36%

2g Madagascar vanilla bean

0.5g Tonka beans

20g Glucose DE 38/40

160g Sugar

45g Salted butter

- Infuse the cream with the vanilla and grated tonka.
- Sift out any pieces of bean, add in more cream if necessary and combine the glucose.
- Cook the sugar in several stages to make a light-colored caramel.
- Deglaze with the salted butter. Add the hot cream and cook the mixture at 235°F (108°C).

MILLOT 74% DESSERT GANACHE

390g Heavy cream 36%

65g Invert sugar

300g MILLOT 74%

- Bring the cream and the invert sugar to a boil. Slowly combine with the chocolate.
- Immediately mix using an immersion blender to make a perfect emulsion.
- Use your ganache straight away or leave to set until you are satisfied.

CARAMELIZED NIBS

35g Sugar

12g Water

65g Cocoa nibs

5g European-style butter

- Cook the sugar and water at 244°F (118°C) then take it off the heat and add in the cocoa nibs.
- Mix until the sugar sets. Separate out the nibs.
- Put the mixture back on the heat and caramelize it. Once it is cooked, add a knob of butter and cool it on a marble surface, stirring all the while, so you can separate out all the nibs.

ASSEMBLY AND FINISHING

SQ MILLOT 74%

SQ Cocoa Butter

- Prepare the shortcrust pastry, caramel and ganache.
- Between two guitar sheets, spread the shortcrust pastry out to a thickness of 2mm.
- Cut it into 7cm disks and make a 4cm hole in the middle of two out of every three to create rings.
- Bake at 300°F (150°C) for 20 minutes. Give them a coating of cocoa butter.
- Spread the disks out between two guitar sheets decorated with pre-set chocolate.
- Cut out 7cm thick disks and pierce some 3cm holes.
- Use a piping bag with a plain, round nozzle to pipe the ganache onto the disk, then put a chocolate ring in place. Repeat at the other side to make a third layer.
- Finish by filling the middle of the disk with a spiral of caramel and adding on some caramelized cocoa nibs.