

# Symphonie

A RECIPE FROM  
L'ÉCOLE VALRHONA

Makes 24 pieces

## INSPIRATION CREAM MIX

* Fruit pulp	: Mix the pulp and glucose and heat them to approx. 175°F (80°C).
10 g Glucose DE 38/40	: Add the gelatin (which you have rehydrated in advance).
5 g Gelatin powder	: Slowly pour this mixture over the melted couverture.
220 Bloom	: Immediately mix using an electric mixer to make a perfect emulsion.
20 g Water for the gelatin	: Add the cold cream.
* INSPIRATION	: Mix in the electric mixer again.
265 g UHT 35% cream	: Leave to stiffen in the refrigerator.

## VANILLA OPALYS NAMELAKA

120 g Whole UHT milk	: Bring the milk to the boil with the scored vanilla pod.
1 Vanilla pod	: Infuse the pod for approx. 2 hours, then sieve the liquid through a chinois and add more milk to adjust the weight.
10 g Glucose DE 38/40	: Heat the infused milk with the glucose.
3 g Powdered gelatin	: Add the rehydrated gelatin.
220 Bloom	: Slowly pour this mixture over the melted couverture.
15 g Water for the gelatin	: Mix to form a perfect emulsion.
220 g OPALYS 33%	: Add the cold liquid cream.
240 g UHT 35% cream	: Mix in the electric mixer again.
	: Leave to stiffen in the refrigerator, preferably overnight.

## ALMOND SHORTCRUST PASTRY

140 g Strong white bread flour	: Mix the powdered ingredients with the cold, cubed butter.
70 g Dry butter 84%	: As soon as the mixture is completely smooth, add the cold eggs.
50 g Icing sugar	: As soon as you obtain an even dough, stop mixing.
18 g Powdered blanched almonds	: Store in the refrigerator or spread out immediately.
1 g Salt	: Bake at 300°F (150°C).
30 g Whole eggs	

## INSPIRATION PRESSED SHORTCRUST

280 g Almond shortcrust	: Break the shortcrust pastry into pieces in an electric mixer, then incorporate the Éclat d'or and the melted fruit couverture.
180 g Éclat d'or	
* INSPIRATION	: <i>Tip: You can use offcuts from the shortcrust you've made as part of your daily work on other products.</i>

## ABSOLU SPRAY MIX

200 g Absolu cristal	: Bring the neutral Absolu Cristal Neutral glaze to the boil in water.
20 g Water	: Immediately apply using a spray gun at about 175°F (80°C).

## ASSEMBLY AND FINISHING

### Assembly :

Prepare the cream mix, namelaka and pressed shortcrust.

Make rounds of pressed shortcrust (approx. 30g each) using a 6.5cm diameter ring.

Store in the refrigerator.

Make a spiral of cream mix on top of the pressed shortcrust rounds (approx. 20g) using a piping bag with a 6mm diameter plain round nozzle.

Store in the freezer.

Add some namelaka droplets (approx. 25g) to the spiral of cream mix using a piping bag with a plain round 6mm-diameter nozzle.

Freeze.

Add a layer of neutral glaze.

### Finishing :

Sprinkle on some Opalys crunchy pearls and put a curved 7cm-diameter disk of Inspiration in place.

	STRAWBERRY	PASSIONFRUIT	RASPBERRY	YUZU
	135 g Strawberry pulp	135 g Passionfruit pulp	135 g Raspberry pulp	135 g Yuzu pulp
Inspiration cream mix	185 g INSPIRATION	210 g INSPIRATION	175 g INSPIRATION	210 g INSPIRATION
Inspiration pressed shortcrust	280 g INSPIRATION	280 g INSPIRATION	280 g INSPIRATION	280 g INSPIRATION

