

CHOCOZ




VALRHONA
Let's imagine the best of chocolate®

CHOCOZ

MAKES APPROX. 25 CHOCOZ

HAZELNUT SHORTCRUST PASTRY

80g Creamed butter
110g Sugar
110g Brown sugar
3g Salt
100g Eggs
30g Hazelnut paste
330g All-purpose flour
9g Baking powder

In the bowl of a food processor, mix together the butter, sugar, brown sugar, salt, eggs and hazelnut paste until a homogeneous mixture forms.

Sift the flour and baking powder together, then add to the first mixture.

Mix the dough, but be careful not to over-work it. Spread between two sheets of baking paper. Use a cutter to cut into shapes.

AZÉLIA GANACHE

300g **AZÉLIA 35%**
or 260g **JIVARA 40%**
or 280g **CARAMÉLIA 36%**
or 300g **ÉQUATORIALE
LACTÉE 35%**

150g Heavy cream 36%
35g Acacia honey

Melt the AZÉLIA. Heat the cream and honey.

Gradually combine with the first mixture to create an emulsion.

Mix using an immersion blender to make a perfect emulsion.

Leave to set in the refrigerator for at least 3 hours.

IVOIRE 35% & VANILLA GANACHE

280g **IVOIRE 35%**
150g Heavy cream 36%
15g Acacia honey
2 Vanilla beans

Melt the IVOIRE. Heat the cream and honey with the vanilla beans.

Gradually add the cream to create an emulsion.

Mix using an immersion blender to make a perfect emulsion.

Leave to set in the refrigerator for at least 2 hours.

CARAÏBE GANACHE

130g **CARAÏBE 66%**
150g Heavy cream 36%
20g Acacia honey

Melt the CARAÏBE. Heat the cream and honey.

Gradually combine with the first mixture to create an emulsion.

Mix using an immersion blender to make a perfect emulsion.

Leave to set in the refrigerator for at least 3 hours.

ASSEMBLY

Bake the shortcrust pastry at 320°F (160°C) until golden. Pipe the room-temperature ganache onto half the shortcrust pastry pieces, then cover with the remaining halves to make the chocoz.