

# Number Cake



  
**VALRHONA**  
Imaginons le meilleur du chocolat®



# Number Cake

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 2 25cm number cakes

Difficulty 🍳👨🍳👩🍳

## Make the day before:

Shortbread crust  
Pistachio crèmeux  
MILLOT 74% whipped ganache  
Decorative macarons

## Make on the day:

Almond and pistachio dacquoise  
Caramelised pistachios  
Assembly  
Garnish

## Required utensils:

Number-shaped cutter or mould  
Thermometer

## SHORTBREAD CRUST

Preparation time: 10 minutes

Leave to sit for: 1 hour

Baking time: 18 minutes

240g Butter  
4g Fine salt  
180g Icing sugar  
60g Almond flour  
100g Egg  
470g Plain flour

Sift the icing sugar, almond flour and plain flour along with the cold butter until a crumbly texture forms.

Add the egg. Hand-mix until a homogeneous dough forms.

Roll out the pastry dough to a thickness of 3mm between two sheets of baking paper.

Store in the freezer for at least an hour before use.

Cut out the numbers and bake at 160°C in a fan-assisted oven for 18 minutes.

## PISTACHIO CRÉMEUX

Preparation time: 20 minutes

Leave to sit for: 6 hours

140g Shelled pistachios  
20g Grape seed oil  
315g Whole milk  
130g Whipping cream 35%  
90g Eggs  
10g Caster sugar  
18g Gelatine powder  
90g Water (to rehydrate the gelatine)  
300g **IVOIRE 35%** chocolate

Using a food processor, grind the shelled pistachios with the grape seed oil to obtain a smooth pistachio paste.

Dissolve the gelatine powder in water.

Beat the eggs and sugar.

Bring the milk and cream to the boil in a saucepan. Pour a third of this mixture onto the egg-sugar mixture, stirring well.

Pour this back into the saucepan then cook at 82°C, using a spatula to stir. Add the rehydrated gelatine.

Pour onto the melted **IVOIRE 35%** white chocolate in three batches, taking care to emulsify thoroughly. Add the pistachio paste. Mix using a hand blender until the emulsion is complete.

Place some cling film on the mixture's surface and leave to stiffen in the refrigerator for at least 6 hours.

# Number Cake

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## MILLOT 74% WHIPPED GANACHE

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Preparation time: 10 minutes

Leave to sit for: 6 hours

60g Cold whole milk  
20g Potato starch  
570g Whole milk  
420g **MILLOT 74%** chocolate  
240g Whipping cream 35%

Mix 60g cold whole milk with 20g potato starch.

Bring 570g whole milk to the boil in a saucepan. Add some of the hot milk to the starch and cold milk and pour it back into the saucepan.

Bring to a simmer, stirring constantly.

Pour into the previously melted **MILLOT 74%** chocolate in three batches, taking care to emulsify well using a spatula.

Add the cream and use a hand blender to perfect the emulsion.

Place some cling film on the mixture's surface and leave to stiffen in the refrigerator for at least 6 hours.

## ALMOND AND PISTACHIO DACQUOISE

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Preparation time: 10 minutes

Baking time: 15 minutes

115g Plain flour  
170g Almond flour  
170g Pistachio flour  
400g Icing sugar  
580g Egg whites  
200g Caster sugar

Sift the plain flour with the nut flours and icing sugar.

Beat the egg whites and (superfine) sugar to stiff peaks.

Using a spatula, carefully fold the sifted dry ingredients into the stiff egg whites.

Line two baking trays with baking paper or a silicone mat. When the mixture comes together, pour half onto each prepared tray and bake at 180°C in a fan-assisted oven for about 15 minutes.

## MACARONS

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Preparation time: 20 minutes

Baking time: 15 minutes

150g Almond flour  
150g Icing sugar  
100g Egg whites  
150g Caster sugar  
50g Water

Sift together the almond powder and icing sugar or combine them in a food processor. Beat 50g egg whites to stiff peaks.

Heat 150g sugar with the water at 110/112°C and combine with the stiff egg whites.

Stop the food processor and add the 50g of non-beaten egg whites.

Add the dry ingredients and stir gently until fully combined.

Using a piping bag with a 8mm nozzle, pipe out the macarons onto baking paper and bake at 140°C in a fan oven for 14/15 minutes.

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## CARAMELISED PISTACHIOS

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Preparation time: 10 minutes

Cooling time: 30 minutes

60g Shelled pistachios  
20g Caster sugar  
10g Water

Cook the sugar and water in a saucepan at 117°C.

Add the shelled pistachios and stir until caramelised.

Set aside on a baking tray lined with baking paper or a silicone mat until completely cooled.

## ASSEMBLY

Preparation time: 5 minutes

Using a shaped cutter, cut the shortbread crust into number shapes and bake them. Then cut the cooked dacquoise into number shapes.

Beat the **MILLOT 74%** whipped ganache in a food processor until it has a smooth texture that will pipe easily. Store in a piping bag with a 14mm nozzle.

Fill a piping bag with a 14mm nozzle with pistachio crèmeux.

Once you have cooked the number-shaped shortbread crust and left it to cool, pipe on the pistachio crèmeux. Cover with a dacquoise shape.

Pipe on the **MILLOT 74%** whipped ganache.

Use the remaining **MILLOT 74%** whipped ganache and pistachio cream mix to fill the macarons.

Decorate liberally using macarons, caramelised pistachios and more: let your imagination run wild!

Store in the refrigerator until serving.

### *Chef's Tip*

To keep the shortbread crust nice and crisp, use a brush to apply a thin layer of melted white chocolate before piping on the pistachio crèmeux.

If you don't have number-shaped cutters, make a cardboard template.

To add more touches of colour, you can use Chocolatree's milk chocolate "Anniversaires" decorations.