

Intense Manjari Praliné Tendance

A plated dessert by L'École Valrhona

CRÈME ANGLAISE

(visit essentiels.valrhona.com)

477g

PRALINÉ 66% CRUNCH

300 g Fruity 66% hazelnut praliné : Melt the TANARIVA 33% couverture, then add the PRALINÉ 66% and finish off by gently incorporating the Éclat d'Or.
150 g Éclat d'or : Spread out this mixture between two sheets of dipping paper using a rolling pin and ruler to measure the thickness.
155 g TANARIVA 33% :
605 g Total weight : Leave to set in the refrigerator before cutting into pieces.



MANJARI CRÈME ANGLAISE MOUSSE

151 g Crème anglaise : Create an emulsion by slowly combining the hot crème anglaise with the melted couverture, to obtain a smooth, shiny, elastic texture. Mix using an immersion blender until a perfect emulsion forms, taking care not to incorporate any air bubbles. The mixture must be 115- 120°F (45-50°C). Stabilize the emulsion if necessary by adding whipped cream. As soon as you obtain a smooth mixture, add the rest of the airy whipped cream.
175 g MANJARI 64% :
226 g Whipping cream :
552 g Total weight : Pour immediately and freeze.

TANARIVA CRÈME ANGLAISE MOUSSE

135 g Crème anglaise : Create an emulsion by slowly combining the hot crème anglaise and gelatin with the melted couverture, to obtain a smooth, shiny, elastic texture. Mix using an immersion blender until a perfect emulsion forms, taking care not to incorporate any air bubbles. The mixture must be 115-120°F (45-50°C). Stabilize the emulsion if necessary by adding whipped cream. As soon as you obtain a smooth mixture, add the rest of the airy whipped cream. Pour immediately and freeze.
215 g TANARIVA 33% :
200 g Whipping cream :
1.5 g Gelatin powder :
551.5 g Total weight :

INTENSE MANJARI 70% CRÈME ANGLAISE MOUSSE

153 g Crème anglaise : Create an emulsion by slowly combining the hot crème anglaise with the melted couverture and Pure Paste, to obtain a smooth, shiny, elastic texture. Mix using an immersion blender until a perfect emulsion forms, taking care not to incorporate any air bubbles. The mixture must be 115-120°F (45-50°C). Stabilize the emulsion if necessary by adding whipped cream. As soon as you obtain a smooth mixture, add the rest of the airy whipped cream. Pour immediately and freeze.
141 g MANJARI 64% :
230 g Whipping cream :
28 g Manjari 100% pure paste :
552 g Total weight :

ABSOLU DARK CHOCOLATE GLAZE

775 g Dark chocolate 39% soft absolu glaze : Mix the Absolu Cristal Neutral Glaze and the Dark Chocolate Soft Absolu Glaze with the water and melt in the microwave at 95°F (35°C). Stir the glaze before use and apply at around 95°F (35°C).
194 g Absolu cristal neutral glaze :
31 g Water :
1000 g Total weight :

CINNAMON CREAM

917 g Whipping cream : Mix all the ingredients then blend them in a blender to slightly thicken the mixture and give it a smooth consistency. Arrange on the plate.
9 g Cinnamon powder :
73 g Invert sugar :
999 g Total weight :

CHOCOLATE CAKE

129 g Eggs : Mix together the eggs, invert sugar and caster sugar.
39 g Invert sugar : Add the almond flour, the flour sifted together with the baking powder and the cocoa powder.
64 g Caster sugar : Combine with the whipping cream. Add the chocolate liqueur and finish off with the melted EXTRA AMER couverture, then mix with the liquid butter.
39 g Almond flour : Leave to sit in the refrigerator overnight.
62 g French white pastry flour : Pour and spread out the required quantity on a raised-edged silicone tray.
13 g Cocoa powder : Bake at 355°F (180°C) for approx. 10-12 minutes.
3.9 g Baking powder :
62 g Whipping cream :
39 g Clarified butter :
26 g Chocolate liqueur :
26 g EXTRA AMER 67% :
502.9 g Total weight :

ASSEMBLY AND FINISHING

Assembly: Spread out the PRALINÉ 66% crunch to a thickness of 2mm. Once cooled and set in the refrigerator, cut it into 3cm-diameter disks. Set aside. Make the TANARIVA Mousse. Pour about 20g into 7.5cm-tall, 4cm-diameter rings, which you have lined in advance with a strip of acetate. Top immediately with a disk of PRALINÉ 66% crunch and place in the refrigerator. Make the second mousse (the MANJARI 64% mousse) and pour on 20g. Top with another disk of PRALINÉ 66% crunch and place in the refrigerator. To complete the assembly process, make the third mousse (the Intense MANJARI 70% mousse), then pour on 20g. This time, top with a 3cm disk of chocolate cake and freeze the whole dessert. **Finishing & plating:** Prepare the Dark Chocolate Soft Absolu Glaze then glaze the tubes of mousse. Place in the center of the plate. Make the cinnamon cream in a stand mixer. Using a piping bag, arrange the cream around the tube of mousse. Complete the assembly process by topping the dessert with a chocolate decoration and a petal of gold leaf. Serve. **Tip:** You can add some MANJARI cocoa paste to alter the chocolatey intensity of your mousse. For perfect hold and easy cutting, always try to place the lightest mousse at the top and the sturdiest mousse at base level.