

of 100
Years
of Commitment

VALRHONA



IPHEYA

Pear and chocolate dessert

A RECIPE BY DAVID - @CARAMELBEURRESUCRE



To be made 2 days
before:

KOMUNTU 80%
soft sponge
Almond shortcrust
pastry
KOMUNTU 80% crisp
Williams pear compote

To be made the day
before:

KOMUNTU 80%
classic mousse
Pear mousse

To be made on the day:
Dark mirror glaze
Japanese cocoa biscuit
(optional)

Required utensils:
Dessert ring,
16cm in diameter and
4.5cm high
Vacherin ring, 18cm in
diameter and 6cm high
Pastry spatula

MAKES ONE 18CM DESSERT FOR 10

KOMUNTU 80% SOFT SPONGE

Preparation time: 10 minutes
Baking time: 9 minutes
Leave to sit for: at least 1 hour

55g KOMUNTU 80%
30g Unsalted butter
30g Egg yolks
55g Egg whites
30g Caster sugar
10g Plain flour

Melt the KOMUNTU 80% chocolate and the butter in a bain-marie. Add the egg yolks and mix. Beat the egg whites until stiff and add the sugar to make them stay firm. Add the egg whites to the first mixture, then the sifted flour.

Pour the batter into an 18cm ring. Smooth using a pastry spatula. Bake at 340°F (170°C) in a fan-assisted oven for 8 minutes, then turn out. Cut a 16cm diameter disc using a cutter. Freeze for at least 1 hour until solid.

ALMOND SHORTCRUST PASTRY

Preparation time: 10 minutes
Baking time: 30 minutes

140g Plain flour
55g Icing sugar
20g Finely ground almonds
1g Fine salt
70g Cold unsalted butter
30g Cold egg

Combine the dry ingredients with the cold butter, cut into small cubes. As soon as the mixture is completely even, add the cold egg. As soon as you obtain an even dough, stop mixing. Immediately roll out between two sheets of baking paper to a thickness of approximately 3mm. Bake at 300°F (150°C) in a fan-assisted oven for approx. 30 minutes.

KOMUNTU 80% CRISP

Preparation time: 10 minutes
Leave to sit for: at least 1 hour

10g Caramelised cocoa nibs
1g Fleur de sel
40g Almond shortcrust pastry
15g Crispy wheat flake cereal
feuilletine
30g KOMUNTU 80%

Melt the KOMUNTU 80% chocolate in a bain-marie. Roughly grind the cocoa nibs and fleur de sel. In a food processor, crumble the cooked shortbread crust and add the cocoa nibs, fleur de sel, feuilletine, and melted chocolate. Press the crumbled shortbread into a 16cm ring on top of the sponge. Freeze for at least 1 hour until it has fully set.

WILLIAMS PEAR COMPOTE

Preparation time: 10 minutes
Baking time: 10 minutes
Leave to sit for: at least 2 hours

450g	Williams Pears
45g	Caster sugar
30g	Caster sugar
6g	Pectin NH
1.5	Vanilla bean
0.5	Tonka bean

Peel, clean, and cut the pears into large cubes. Add the split vanilla bean and its seeds, and grate the tonka bean. Make a dry caramel with the 45g of sugar in a saucepan. Immediately add the pear cubes, stirring roughly. Mix the pectin with the 30g of sugar. Add the dry ingredients to the pan and boil until gelling starts, while stirring vigorously. Turn out the crisp downwards and pour the pear compote over the soft sponge in the 16cm ring. Smooth and freeze for at least 2 hours until solid.

KOMUNTU 80% CLASSIC MOUSSE

Preparation time: 15 minutes
Leave to sit for: at least 3 hours

65g	KOMUNTU 80%
30g	Whole milk
35g	Whipping cream 35%
0.75g	Gelatine 220 bloom
50g	Egg whites
15g	Caster sugar

Melt the **KOMUNTU 80%** chocolate in a bain-marie. Soak the gelatine in a large quantity of cold water for about twenty minutes. Bring the milk and cream to the boil. Add the gelatine (after allowing it to dry) to the warm mixture of milk and cream. Make an emulsion by pouring the hot mixture in 3 batches onto the melted couverture. Beat the egg whites until stiff and add the sugar to make them stay firm. When the emulsion temperature reaches 85/95°F (30/35°C), gradually add the beaten egg whites and mix. Pour the resulting mousse into a 16cm diameter ring. Smooth and freeze for at least 3 hours until it has fully set.

PEAR MOUSSE

Preparation time: 15 minutes

350g	Pear purée
6g	Gelatine 220 bloom
60g	Cocoa butter
100g	Egg whites
70g	Caster sugar
120g	Whipping cream 35%

Soak the gelatine in a large quantity of cold water for about twenty minutes. Heat the pear purée and add the gelatine which you have allowed to dry. Slowly combine with the melted cocoa butter. Mix with a hand blender. Beat the egg whites until stiff and add the sugar to make them stay firm, then add the pear purée in two batches. Incorporate the whipped cream.

DARK MIRROR GLAZE

Preparation time: 10 minutes

140g	Water
280g	Caster sugar
100g	Glucose syrup
260g	Whipping cream 35%
100g	Cocoa powder
16g	Gelatine 220 bloom

Soak the gelatine in a large quantity of cold water for about twenty minutes. In a saucepan, bring the water, sugar, glucose syrup, and cream to the boil. Remove from the heat and add the cocoa. Incorporate the gelatine, which you have allowed to dry. Mix using a hand blender, taking care not to incorporate any air. Seal the surface with clingfilm and leave to cool to about 95°F (35°C) before freezing.

JAPANESE COCOA BISCUIT (OPTIONAL)

Preparation time: 15 minutes
Baking time: 18 minutes

75g	Water
75g	Whole milk
2g	Fine salt
3g	Caster sugar
35g	Unsalted butter
60g	Plain flour
15g	Cocoa powder
150g	Eggs
50g	Grape seed oil
150g	Egg whites
80g	Caster sugar

In a saucepan, heat the water, milk, salt, sugar, and diced butter without boiling.

Remove from the heat and add the sifted cocoa and flour. Mix together.

Dry out the mixture over high heat, stirring constantly, until a film forms at the bottom of the pan. Pour into the bowl of the mixer with the paddle attachment and mix. Gradually incorporate the eggs. Add the oil and mix. Beat the egg whites until stiff and add the sugar to make them stay firm. Incorporate the whipped egg whites into the mixture. Pour the batter into a mould to a thickness of 2cm. Bake at 355°F (180°C) in a fan-assisted oven for 18 minutes. Cut two 3cm-wide strips.

ASSEMBLY

Pour a base of pear mousse into a ring, 18cm in diameter and 6cm in height, with clingfilm at its base and lined with acetate. Line the edges with pear mousse using a pastry spatula. Place the frozen disc of **KOMUNTU 80%** chocolate mousse onto the pear mousse. Top with pear mousse. Place the shortbread/sponge/compote at the bottom, and press down until the pear mousse rises to the brim. Smooth and freeze for at least 4 hours. Use a blowtorch to remove from the ring. Transfer the glaze into a jug and spread evenly over the dessert, positioned on a rack. Immediately remove the dessert from the rack using a pastry spatula and a small paring knife, and place it on the serving plate. Place the two strips of Japanese sponge onto the edges of the dessert. Defrost in the refrigerator for 8 hours and decorate.

Chef's Tip

With the remaining shortbread crust, Japanese sponge, and pear mousse, you will be able to make an individual dessert or verrine.

Excess glaze can be stored for one week in the refrigerator in an airtight container with clingfilm placed on the surface. When it is used at a later time, simply heat it and then blend it, before glazing, when it has reached the right temperature.