



Tsingy





CRÈME ANGLAISE

230 g Heavy cream 36%
230 g Milk
90 g Egg yolks
45 g Sugar

Bring the cream and milk to a boil and combine with the premixed egg yolk-sugar combination (without blanching). Heat to 180-185°F (82-84°C) until the mixture coats the back of a spoon. Strain and use immediately or quickly cool and use later.

MILLOT 74% CRÉMEUX

530 g Crème Anglaise
210 g MILLOT 74%

Once the crème anglaise has been heated and strained, use a spatula to create an emulsion by pouring it slowly onto the melted chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator.

BLACKCURRANT & BLACKBERRY CONFIT

270 g Blackcurrant purée
100 g Blackberry purée
55 g Sugar
55 g Glucose powder DE 33
12 g Pectin NH
4 g Lemon juice

Heat half the purées to 105°F (40°C) and add the sugar, glucose and pectin. Bring to a boil. Add to the remaining purée and lemon juice at 40°F (5°C). Stir to smooth the texture.

MILLOT 74% & BLACKCURRANT GLAZE

180 g Water
350 g Sugar
440 g Glucose DE 38/40
350 g Sweetened condensed milk
530 g MILLOT 74%
120 g Cocoa butter
700 g Absolu cristal neutral glaze
70 g Water
70 g Blackcurrant purée

METHOD: Use the sugar, water and glucose to make a syrup, then cook at 220°F (104°C). Incorporate the sweetened condensed milk, then gradually combine the mixture with the melted chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Bring the Absolu Cristal to a boil with a small quantity of water, add it to your mixture, then mix. Store in the refrigerator. Leave to set for 12 hours before use.

USE: Reheat the glaze to 90-95°F (36-38°C), then mix using an immersion blender to homogenize and to get rid of as many air bubbles as possible. Glaze.

MILLOT 74% CHOCOLATE SPONGE

240 g Eggs
75 g Invert sugar
120 g Sugar
73 g Extra fine almond flour
120 g Pastry flour
7 g Baking powder
140 g Heavy cream 36%
75 g Clarified butter
160 g MILLOT 74%

Mix together the eggs, invert sugar and sugar. Add the almond flour, the flour sifted together with the baking powder and the cocoa powder. Pour in the cream, then add the clarified butter and melted chocolate at 115°F (45°C).

MILLOT 74% SHORTCRUST PASTRY

100 g MILLOT 74%
180 g European-style butter
75 g Eggs
340 g Bread flour
130 g Confectioner's sugar
3 g Fleur de sel

Mix the chocolate melted at 95°F (35°C) with the creamed butter. Gradually add the cold eggs. Add the flour, confectioner's sugar and fleur de sel. Briefly stir all these ingredients together. Spread out immediately. Bake at 300°F (150°C).

MILLOT 74% PRESSED SHORTCRUST

440 g Millot 74% Shortcrust Pastry
150 g Blanched almond slithers
6 g Fleur de sel
200 g MILLOT 74%

Chop the baked shortcrust pastry with a knife. Sift to remove large crumbs, and set them aside to garnish if necessary. Mix the crumbled shortcrust with the toasted almond slivers and fleur de sel. Add the melted chocolate.

CLASSIC MOUSSE

160 g Milk
160 g Heavy cream 36%
4 g Gelatin powder 220 Bloom
20 g Water for the gelatin
330 g MILLOT 74%
250 g Egg whites
75 g Sugar

Heat the milk and cream, then add the rehydrated gelatin. Slowly combine with the partially melted chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Check the temperature is at 110-115°F or (42-45°C) and add a quarter of the egg whites along with the sugar. Mix, then finish off by adding the rest of the egg whites.

ASSEMBLY AND FINISHING

Assembly: Make the crémeux, the blackcurrant & blackberry confit and the glaze. Leave to set for 12 hours. Make the sponge and pour 150 g into each 140 mm ring. Bake at 340°F (170°C) for 11 minutes. Make the shortcrust pastry and roll it out to a thickness of 2 mm, bake for 20 minutes at 300°F (150°C). Make the pressed shortbread and spread 100 g on each sponge. Using some tempered Millot 74% couverture, draw some wavy lines on some baking paper folded like an accordion. Leave to set standing vertically. Turn out the sponge so the crisp is on the bottom. Use a piping bag with a 13 mm nozzle to dab on uneven dots of crémeux (approx. 80 g per sponge). Freeze. Stir the blackberry & blackcurrant confit with a spatula to smooth the texture. Using a piping bag with no nozzle, add approx. 80 g confit per sponge between the dots of crémeux. Freeze. Put the inserts in the center of 16 cm rings lined with a guitar sheet. Make the classic mousse and fill the rings to the top. Freeze. Smooth the top of the desserts using the remaining crémeux. This step is essential to avoid air bubbles appearing on the surface of the dessert when you glaze it.

Finishing Touches: Cover the desserts with the melted glaze at 95-100°F (36-38°C). Put your chocolate decorations in place.

VALRHONA : Millot 74% (31508), Absolu Cristal (5010), clarified butter (5009), cocoa butter (160)