

MEASURED INDULGENCE

## HUKAMBOS

Exclusive Recipe by L'École Valrhona

3 STEPS



FROM THE CHEF

“

This recipe showcases the work that continues to go into to development of our *Essentials* recipes and is based on a classic Dobos torte, with a new flourless sponge recipe layered with a new moist chocolate ganache. I wouldn't normally make sponge with a milk chocolate, but the power of Valrhona's **Hukambi 53%** means we can experiment. It makes a very moreish brownie!”

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– Luke Frost, Executive Pastry Chef,  
L'École Valrhona North America

STEP 1

### Hukambi 53% Intense Flourless Chocolate Sponge

INGREDIENTS

1,370 g water  
82 g corn starch  
**1,370 g Valrhona Hukambi 53%**  
274 g egg yolks  
103 g corn starch  
685 g egg whites  
315 g sugar

4,200 g total weight

METHOD

- Mix a small amount of the cold water with the smaller portion of corn starch. Set aside.
- Heat the rest of the water to 185/195°F (85/90°C). Pour some of the hot water over the cold water and starch mixture.
- Put everything back in the cooking appliance and bring to a boil.
- Whisk until smooth, gradually pouring onto the unmelted chocolate.
- Add the egg yolks and stir. Add the larger portion of starch, mix.
- Whip the whites with all the sugar until soft peaks form.
- When the base ganache is between 95°F and 105°F (35/40°C), gently fold in the whipped egg whites using a rubber spatula.
- Use immediately.

STEP 2

### Intense Hukambi 53% and Orange Blossom Ganache for Entremets

INGREDIENTS

766 g whole Milk  
511 g heavy cream 36%  
**10 g Sosa Pectin Nappage X58**  
41 g sugar  
**1460 g Valrhona Hukambi 53%**  
**153 g Valrhona Cocoa Butter**  
64 g orange blossom water

3000 g total weight

METHOD

- Heat the milk and cream to 105-115°F (40/45°C).
- Stir in the sugar and pectin mixture and bring it to a boil for a few seconds to activate the pectin.
- When the pectin base is hot, emulsify it with a spatula by gradually combining it with the cocoa butter and partially melted chocolate. Add the orange blossom water, then finish the emulsion using an immersion blender to create a perfect emulsion.
- Pour out at 105-115°F (40/45°C).
- For tarts and desserts: leave to set for at least 2 hours in the refrigerator at 40°F (4°C).
- For macarons: leave to set for at least 12 hours in a chocolate chamber at 60°F (16°C).

STEP 3

### Hukambos

INGREDIENTS

4,200 g Hukambi 53% Flourless Chocolate Sponge  
3,000 g Intense Hukambi 53% and Orange Blossom Ganache for Entremets  
100 g buckwheat seeds, roasted (Kasha)  
**100 g Valrhona Cocoa Nibs**

7,400 g total weight

METHOD

- Makes one 40 x 60cm frame, i.e.: twenty-four 17 x 4.5cm cakes.

#### ASSEMBLY AND FINISHING

- Make the biscuit, spread 1000g per 60x40cm baking tray and bake at 360°F (180°C) for about 8 mins.
- Make the ganache and spread 750g onto a layer of biscuit. Place a second biscuit layer on top and repeat until you have 4 layers of biscuit and 4 layers of ganache.
- Sprinkle with Cocoa Nibs and toasted buckwheat.
- Store in the refrigerator for at least 2 hours, then freeze.
- Cut out 17 x 4.5cm rectangles.
- Spread tempered couverture chocolate between two sheets of confectionery dipping paper.
- Before it hardens, cut out 17 x 4.5cm rectangles, then cut these in two.
- Stick the chocolate segments onto the cakes using a dab of ganache.

#### FEATURED PRODUCTS



Valrhona  
Hukambi 53%



Valrhona  
Cocoa Nibs



Sosa  
Pectin Nappage x58