



Millot Opéra


VALRHONA
Let's imagine the best of chocolate®

Millot Opéra

AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes six 14cm desserts.

COCOA FLEUR DE SEL

STREUSEL

- 40g Butter
- 40g Finely ground almonds
- 30g Brown sugar
- 30g Plain flour
- 2g Fleur de sel
- 10g **COCOA POWDER**

COFFEE-FLAVOURED

VIENNESE SPONGE

- 40g Egg yolks
- 105g Eggs
- 85g Caster sugar
- 65g Egg whites
- 55g Plain flour
- 10g Instant coffee
- 25g Sugar

MILLOT MOUSSE

- 65g Whole milk
- 65g Whipping cream
- 4g Instant coffee
- 100g Egg whites
- 30g Caster sugar
- 135g **MILLOT 74%** chocolate

DULCEY COFFEE

WHIPPED GANACHE

- 55g Whole milk
- 2g Instant coffee
- 5g Acacia honey
- 80g **DULCEY 35%** chocolate
- 115g Cold whipping cream

COFFEE SYRUP

- 100g Espresso coffee
- 15g Caster sugar

ASSEMBLY

A day in advance, make the **DULCEY 35%** whipped ganache and leave it to set overnight in the refrigerator. Once the Viennese sponge has been sprinkled with streusel, baked and cooled, cut it into two 12cm circles and soak these in coffee syrup.

Whisk the **DULCEY 35%** coffee ganache and assemble the insert:

Line a 12 x 4.5cm frame with acetate. Place a circle of sponge on top and spread on 60g of **DULCEY 35%** coffee whipped ganache. Repeat, then finish with a circle of sponge. Store in the freezer.

Once frozen, turn out the 12cm insert and remove the acetate. Place it in the center of a 14cm ring lined with acetate.

Pour the **MILLOT 74%** chocolate mousse unevenly on top so that the sponge stays visible in the middle.

Store in the freezer for several hours. Turn out the dessert and decorate it as you wish.

Leave to slowly defrost in the fridge before serving.

COCOA FLEUR DE SEL STREUSEL

Mix together the brown sugar, finely ground almonds, flour, salt and **COCOA POWDER**.

Cut the cold butter into small cubes.

Add the butter and mix using the paddle attachment in a stand mixer until a smooth ball forms.

Make some small, evenly sized balls of dough and place them on a baking sheet lined with greaseproof paper. Bake in a fan-assisted oven at 150-160°C for 12 minutes.

COFFEE-FLAVOURED VIENNESE SPONGE

Beat together the yolks and the eggs, 85g of sugar and instant coffee until the mixture has tripled in volume.

Then beat the whites with the remaining 25g of sugar.

Gently mix the beaten egg whites into the first mixture and fold in the sifted flour using a spatula.

Spread the sponge on a baking tray lined with greaseproof paper. Sprinkle on the baked streusel and cook at 230°C for 5-6 minutes.

LIGHT MILLOT 74% CHOCOLATE MOUSSE

Heat the milk with the cream.

Gradually combine this mixture with the melted **MILLOT 74%** chocolate, taking care to mix vigorously using a spatula.

Immediately mix using a hand blender to make a perfect emulsion.

Beat the egg whites with 30g of sugar until firm (but not stiff) peaks form.

Fold them very gently into the previous mixture.

DULCEY COFFEE WHIPPED GANACHE

Heat the milk with the honey and instant coffee.

Split into 3 batches and combine these one by one with the melted **DULCEY 35%**.

Gradually add the 115g of chilled whipping cream and blend using a hand blender.

Refrigerate for at least 3 hours, ideally overnight.

Whip into a very slightly liquid chantilly cream before use.

COFFEE SYRUP

Heat the coffee and mix the sugar in thoroughly. Leave to cool in the fridge.