

Cococuja



©2020 Valrhona - Philippe Barret - L'École Gourmier Valrhona - Reproduction prohibited, all rights reserved, images are non-confidential



VALRHONA

Let's imagine the best of chocolate®

Makes 20 pieces

COCOCUJA

An original *École Gourmet Valrhona* recipe

ALMOND SHORTCRUST PASTRY

120g Butter
2g Fine salt
80g Icing sugar
30g Finely ground almonds
50g Eggs
240g Strong flour (60g + 180g)

JIVARA 40% NAMELAKA

100g Whole milk
5g Glucose
3g Gelatine sheets
160g **JIVARA 40%** chocolate
200g Whipping cream 35%

PASSION FRUIT INSPIRATION LIGHT MOUSSE

500g Passion fruit purée
12g Gelatine sheets
590g Whipping cream 35%
375g **PASSION FRUIT
INSPIRATION**

PASSION FRUIT INSPIRATION GLAZE

500g **PASSION FRUIT
INSPIRATION**
50g Grape seed oil

ALMOND SHORTCRUST PASTRY

First mix the tempered butter, fine salt, icing sugar, finely ground almonds, egg and 60g of flour.

As soon as the mixture is homogeneous, add the remaining 180g of flour in one go.

Spread the pastry to a thickness of 2.5mm between two guitar sheets. Store in the freezer.

Use an 4.5cm-diameter cutter to cut out discs, then bake in the oven for around 15 minutes at 155-160°C.

JIVARA 40% NAMELAKA

Heat the milk with the glucose, then add the rehydrated gelatine.

Slowly combine with the melted **JIVARA 40%** chocolate to obtain a smooth, shiny, elastic texture - this is a sign that you are starting to make an emulsion.

Mix using an immersion blender to make the emulsion perfect. Add the cold cream, still mixing.

Pour into 2.5cm small silicone half-sphere moulds and freeze.

PASSION FRUIT INSPIRATION LIGHT MOUSSE

Heat the passion fruit purée to 80°C and add the rehydrated gelatine.

Slowly combine this mixture with the melted **PASSION FRUIT INSPIRATION** couverture to obtain a smooth, shiny, elastic texture - this is a sign that you are starting to make an emulsion. Immediately mix using an immersion blender to make a perfect emulsion.

Once the mixture is at 35-40°C, combine with the cream which has been whipped until it has the texture of a mousse. Pour immediately into the moulds previously filled with **JIVARA 40%** namelaka and freeze.

PASSION FRUIT INSPIRATION GLAZE

Melt the fruit couverture at 40°C and add the grape seed oil. Use at 35°C.

ASSEMBLY

· Place the half-spheres of **JIVARA 40%** namelaka in SILIKOMART Multiflex 40ml cylindrical silicone moulds. Pour in the **PASSION FRUIT INSPIRATION** light mousse until each mould is filled right to the top. Freeze.

· Once frozen and turned out, pick up the little cakes from the top centre so you can coat the sides with glaze and immediately cover them with grated coconut. Place each one on a disc of almond shortcrust pastry. Decorate the top with fresh passion fruit. Store in the refrigerator for 3 hours before use.