

Nyangbo Stracciatella Dome



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AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 10 domes.

STRACCIATELLA MOUSSE

- 100g Whole milk
- 3g Gelatin
- 185g **IVOIRE 35% chocolate**
- 75g **NYANGBO GROUND CHOCOLATE**
- 200g Heavy cream 36%

STRACCIATELLA MOUSSE

Heat the milk to approx. 140°F (60°C) and add the rehydrated gelatin. Pour over the melted **IVOIRE 35%** chocolate a little bit at a time while stirring vigorously with a spatula. Combine using a hand blender. At the same time, whip the 200g of cream until it has the a mousse-like texture. Check the ganache's temperature: It should be between 95 and 105°F (35 and 40°C). Gently incorporate the whipped cream and finish by adding **NYANGBO GROUND CHOCOLATE**. Pour 45 to 50g of this mixture into 6.5cm round silicone molds and store immediately in the freezer.

CHOCOLATE PRALINÉ CRUNCHY SPONGE

- 285g **50% ALMOND & HAZELNUT PRALINÉ**
- 125g Pieces of Crêpe Dentelle
- 50g **NYANGBO GROUND CHOCOLATE**

CHOCOLATE PRALINÉ CRUNCHY SPONGE

Melt the **NYANGBO GROUND CHOCOLATE** and add the **50% ALMOND & HAZELNUT PRALINÉ**. Mix. Then gently fold in the crêpe dentelle pieces. Spread the mixture to a thickness of 0.5cm on a baking tray lined with greaseproof paper. Leave to stiffen in the refrigerator or freezer. When you are ready to assemble, use a cutter to cut it into 7.5cm circles.

PRALINÉ CHOCOLATE SAUCE

- 100g Whole milk
- 50g Heavy cream 36%
- 80g **NYANGBO GROUND CHOCOLATE**
- 50g **50% ALMOND & HAZELNUT PRALINÉ**

PRALINÉ CHOCOLATE SAUCE

Melt the **NYANGBO GROUND CHOCOLATE** and add the **50% ALMOND & HAZELNUT PRALINÉ**. Mix using a hand blender. Heat the milk and cream then gradually combine it with the chocolate-praliné mixture. Mix using a hand blender and set aside.

ASSEMBLY

When the mousses are frozen, turn them out and place them on a chocolate praliné sponge circle. Arrange each dome attractively on a plate with some praliné chocolate sauce.