

Tonka Choc'log

BY DESTY BRAMI




VALRHONA
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Tonka Choc'log



AN EXCLUSIVE RECIPE BY DESTY BRAMI,
EXECUTIVE PASTRY CHEF AT CHÂTEAU DE FERRIÈRES / MADELEINE BY FERRIÈRES

Makes 8 desserts

Difficulty 🍳🍳🍳

Preparation timeline:

3 days in advance: Soft sponge / Praliné feuillantine / Tonka cream filling

2 days in advance: Cream insert / Vanilla whipped ganache

1 day in advance: Chocolate mousse / Assemble log

Day of serving: Whip ganache / Velvet glaze / Decoration

Required utensils:

Hand blender

Pastry spatula

Silicone mould

CHOCOLATE & MARZIPAN SOFT SPONGE

Preparation time: 20 minutes

Leave to sit for: 24 hours

Baking time: 10 minutes

47g	Almond paste
26g	Egg
3g	Whipping cream
17g	GUANAJA 70% chocolate
14g	Butter
3g	Finely ground almonds
4g	Sugar paste
19g	Egg whites

Melt the **GUANAJA 70%** chocolate in a bain-marie, then add the butter.
Thoroughly mix the almond paste, egg, cream and finely ground almonds.
Beat the egg whites with the sugar.
Combine the two mixtures, then add the melted **GUANAJA 70%** chocolate.
Pipe the sponge into the silicone mould.
Bake at 165°C for 10 minutes.
Freeze overnight.

HAZELNUT PRALINÉ FEUILLANTINE

Preparation time: 10 minutes

Leave to sit for: 1 hour in the freezer

25g	50% Almond & Hazelnut Praliné
25g	Hazelnut paste
25g	Crispy wafers
25g	JIVARA 40% chocolate

Melt the **JIVARA 40%** chocolate in a bain-marie.
Mix the hazelnut paste with the **50% Almond & Hazelnut Praliné** and combine with the **JIVARA 40%** chocolate.
Add the crumbled crispy wafers.
Spread the mixture into the log mould and cut out with a knife after leaving to cool in the refrigerator for a while.
Freeze for 1 hour.

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TONKA VANILLA CREAM

Preparation time: 15 minutes

Leave to sit for: 24 hours in the refrigerator

Baking time: 10 minutes

217g	Whipping cream
39g	Egg yolk
24g	Caster sugar
2g	Vanilla bean
3g	Gelatine
1g	Tonka bean

Bring the whipping cream to the boil and infuse the tonka bean and vanilla bean for 30 minutes.

Beat the egg yolks with the sugar in a different bowl.

Once infused, strain the cream and bring back to the boil.

Pour one third of the cream into the egg yolk and sugar mix, infuse and stir.

Pour back into the saucepan with the remaining cream.

Cook at 80°C, like you would a crème anglaise, then add the gelatine, rehydrated with 5 times its weight in water.

Use the bloomed gelatine after 30 minutes.

Strain and cool quickly, then refrigerate for 24 hours.

Whip until it firms a little, pipe into the mould, then insert the sponge. Level with the edge of the mould using a pastry spatula.

Set aside in the freezer for 24 hours before turning out.

GUANAJA CHOCOLATE MOUSSE

Preparation time: 20 minutes

(once the insert is frozen)

Leave to sit for: 24 hours

231g	Whole milk
6g	Glucose
26g	Egg yolk
81g	GUANAJA 70% chocolate
195g	Whipping cream

Start melting the **GUANAJA 70%** chocolate.

Bring the milk and glucose to the boil, then pour into the egg yolks to make a crème anglaise.

Pour into the **GUANAJA 70%** chocolate one third at a time, mixing between each addition.

Beat the cream until soft peaks form and gently fold into the previous mixture to make a mousse.

Assembling the log

Pour half the mixture into the log mould, then add the tonka vanilla insert.

Cover the insert with the remaining mousse, then smooth out the assembly by adding the feuillantine crisp.

Set aside in the freezer overnight before turning out.

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VANILLA, TONKA BEAN, AND IVOIRE WHIPPED GANACHE

Preparation time: 15 minutes

Leave to sit for: 24 hours

90g	Whipping cream
1g	Gelatine
38g	IVOIRE 35% chocolate
90g	Whipping cream
1g	Tonka bean
1g	Vanilla bean

Boil the first portion of whipping cream with the chopped tonka bean and scraped vanilla bean, and infuse for 30 minutes. Bring back to the boil, then add the bloomed gelatine.

Pour into the **IVOIRE 35%** one third at a time, mixing between each addition, and blend with a hand blender. Then add the second portion of cold whipping cream.

Mix again.

Leave to cool for 24 hours in the refrigerator.

Beat the ganache with a whisk, but don't let it get too firm.

Using gloves, arrange whipped ganache onto the top of the log to create a mountain shape.

DARK CHOCOLATE VELVET GLAZE*

Preparation time: 5 minutes

15g	GUANAJA 70% chocolate
7g	Cocoa butter

Melt the **GUANAJA 70%** chocolate and cocoa butter in a bain-marie.

Filter the mixture into the spray gun through a sieve.

Spray only the sides of the log, overlapping onto the ganache slightly.

* If you don't have a spray gun, this step can also be carried out using a velvet spray.

DARK CHOCOLATE CRISPY CEREAL CAKES - OPTIONAL

Preparation time: 10 minutes

8g	Cornflakes
14g	GUANAJA 70% chocolate

Melt the **GUANAJA 70%** chocolate at 30°C, then mix into the cornflakes. Spread out on a tray.

Leave to set for 5 minutes in the refrigerator.

Enjoy!