



EASTER COLLECTION

Cueillette



Makes 24 desserts



VALRHONA

LET'S IMAGINE THE BEST OF CHOCOLATE®



An original recipe by Nicolas Riveau

Pastry Chef at L'École Valrhona (Tain l'Hermitage)

OPALYS & ALMOND WHIPPED GANACHE

280g UHT cream 35%
30g Inverted sugar
30g Glucose DE 38/40
2 Vanilla pods
110g **OPALYS 33%**
40g **Cocoa butter**
520g UHT cream 35%
190g **Almond Paste from Provence 70%**

Heat the smaller portion of cream with the inverted sugar, glucose and vanilla pods. Cover with a lid and leave to infuse for 10 minutes. Sieve through a chinois. Slowly pour this hot mixture over the melted chocolate and cocoa butter. Immediately mix using an electric mixer to make a perfect emulsion. Add the larger portion of the cold liquid whipping cream and the diced almond paste, then mix again in an electric mixer. Store in the refrigerator and leave to stiffen, preferably overnight.

STRAWBERRY JELLY

410g Strawberry pulp
110g Glucose DE 38/40
110g Caster sugar
9g Pectin NH
9g Powdered gelatin - 220 Bloom
45g Water for the gelatin

Heat the strawberry pulp and glucose together at 105°F (40°C). Then add the pectin and sugar mixture, bring the pan to the boil and finish off by adding the gelatin. Boil again for one or two minutes. Store in the refrigerator.

ALMOND SHORTCRUST PASTRY*

490g Traditional French wheat flour
250g Dry butter 84%
190g Icing sugar
65g Powdered blanched almonds
5g Salt
110g Whole eggs

Mix the powdered ingredients with the cold, cubed butter. As soon as the mixture is completely smooth, add the cold eggs. As soon as you obtain an even dough, stop mixing. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

SOFT ALMOND SPONGE

120g Powdered blanched almonds
100g Caster sugar
180g Whole eggs
50g Dry butter 84%
40g Egg whites
25g Caster sugar

In an electric mixer, mix together the almond powder, the larger portion of sugar and the eggs, then once aerated, incorporate the butter. At the same time, beat the egg whites with the other portion of sugar. Gently mix these two mixtures. Spread into a frame and bake at 355°F (180°C) for 15-20 minutes.

ASSEMBLY AND FINISHING

Prepare the whipped ganache:

Store in the refrigerator.

Roll the shortcrust pastry out to a thickness of 2.5mm.

Line the 7.5cm-diameter tartlets with pastry and bake them at 300°F (150°C) until they take on an attractive amber color.

Place thin slices of strawberry in a 4mm-tall ganache frame and pour the strawberry jelly on top. Freeze.

Make the sponge mix and pour it into a 30 x 40cm frame. Bake for 15 mins at 360°F (180°C).

Use a piping bag with a smooth round nozzle to pipe approx. 25g of whipped ganache onto the center of your plate and put the pastry case on top in such a way that the whipped ganache rises up at one side.

Put approx. 10g of whipped ganache in place along with a few pieces of strawberry and a 6cm-diameter disk of sponge.

Add a further 20g (approx.) of ganache and put a disk of strawberry jelly on top, pressing down lightly.

Decorate the edges of the tartlet with a few quartered strawberries and cherries, some whole wild strawberries and some mint leaves.

**Essentials*

VALRHONA: Opalys 33% (8118) - Cocoa Butter (160) - Almond Paste From Provence 70% (3212).

VALRHONA SIGNATURE: Customized Decoration.

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