

Atacama Pâques



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BASIC CUSTARD (visit essentiels.valrhona.com)

1195 g

JIVARA CRÉMEUX

1100 g Basic custard
 550 g JIVARA 40%
 1650 g Total weight

Take the hot and strained custard and use a rubber spatula to emulsify with the melted chocolate, as for a ganache, until smooth, glossy and elastic. Blend to perfect the emulsion, taking care not to incorporate any air and working at 3545°C (94-95°F). This technique will ensure the crèmeux is always smooth, even after thawing. Leave to set in the refrigerator.

MANGO PASSIONFRUIT JELLY

15 g Pectin NH
 385 g Sugar
 7 g Gelatin
 765 g Mango pulp
 425 g Passion pulp
 1597 g Total weight

Mix the sugar with the pectin.
 Bloom the gelatin in five times its weight of cold water.
 Heat the pulp to 40°C (104°F) and then sprinkle on the sugar/pectin mixture and bring to a boil.
 Add the bloomed gelatin.

HAZELNUT STREUSEL

40 g Dry butter 84% fat
 40 g Soft brown sugar
 40 g All-purpose flour
 40 g Minced hazelnut
 160 g Total weight

Mix together the dry ingredients. Cut the cold butter into small cubes. Place everything in the bowl of a freestanding mixer with a paddle attachment and blend until the mixture is sandy. Push the chilled dough through a 4mm grill to create small pieces. Set aside in the refrigerator or freezer until ready to bake.
 Bake at 150-160°C (302-320°F) with the damper open until golden brown.

MOIST HAZELNUT CAKE

715 g Minced hazelnuts
 575 g Caster sugar
 285 g Dry butter 84% fat
 1050 g Whole eggs
 230 g Egg whites
 45 g Caster sugar
 2900 g Total weight

Mix the hazelnuts, sugar, and eggs in a food processor and then fold in the butter.
 Meanwhile, whip the egg whites with the sugar.
 Carefully fold together the two mixtures.
 Bake at 180°C (356°F) for 15-20 minutes.

MILK CHOCOLATE GLAZE

20 g Gelatin powder 220 Bloom
 155 g Water
 275 g Sugar
 275 g Glucose
 180 g Sweetened condensed milk
 300 g JIVARA 40%
 1205 g Total weight

Bloom the gelatin in five times its weight in cold water.
 Cook the water, sugar, and glucose to 104°C (220°F) and then stop the cooking with the condensed milk.
 Melt the gelatin in a microwave and add to the mixture.
 Emulsify with the melted couverture.
 Blend to perfect the emulsion.
 Leave to set at 4°C (39°F), overnight if possible, before using.

LIGHT JIVARA MOUSSE

300 g Whole milk
 10 g Gelatin
 820 g JIVARA 40%
 1205 g Whipping cream
 2335 g Total weight

Heat the milk and add the bloomed gelatin. Pour around 1/3 of the hot liquid onto the melted couverture.
 Whisk until smooth, glossy, and elastic, as the mixture emulsifies. Add the remaining milk, taking care to preserve the texture. Blend to perfect the emulsion. When the mixture is at 30-35°C (86-95°F), fold in the whipped cream. Pour immediately and then blast freeze.

CARAMELIZED HAZELNUTS

100 g Hazelnuts
 50 g Caster sugar
 15 g Water
 1 g Fleur de sel
 166 g Total weight

Roast the hazelnuts at 150°C (302°F) for around 12 minutes.
 Cook the sugar and water to 115°C (239°F). Add the hazelnuts and fleur de sel to the cooked sugar.
 Caramelize the nuts and leave to cool on a baking sheet.

ABSOLU CRISTAL SPRAY GLAZE (visit essentiels.valrhona.com)

1100 g

ASSEMBLY AND FINISHING

Prepare the Jivara Crèmeux, the Milk Chocolate Glaze and the Mango Passion Fruit Jelly. Pour the jelly into egg molds (REF: 3731). Prepare and bake the Hazelnut Streusel. Take four pieces of 750g Moist Hazelnut Cake and sprinkle 150g of cooked streusel on one of them. Place the cake with the streusel on top in a 60 x 40cm frame and add 550g of crèmeux. Repeat until you have four sheets of cake with three layers of crèmeux in between. Blast freeze. Cut 14cm squares to use as inserts. Make the Light Jivara Mousse and pour 330g into 16cm-square frames 4cm high. Immediately add the insert, assembling the entremets upside-down. Blast freeze. Unmold and then glaze the entremets with the Milk Chocolate Glaze heated to 35-40°C (94-104°F), smooth over and place on a card. Use a spray gun to glaze the half-eggs of Mango Passion Fruit Jelly with the Absolu Cristal Spray Glaze. Arrange the half-eggs randomly on top, making sure there is at least one per portion of entremets. Temper some milk-chocolate couverture and roll out between two colored acetate sheets. Before it sets completely, cut out egg shapes and make a hole in the center. Leave to set. Arrange the egg decorations on top of the half-eggs and finish with some halved Caramelized Hazelnuts and a house logo.