



Symphony

An original recipe by l'École Valrhona

YUZU INSPIRATION CREAM MIX

135 g Fruit pulp
 10 g Glucose DE38/40
 5 g Gelatin powder 220 Bloom
 20 g Water for the gelatin
 210 g YUZU INSPIRATION
 265 g UHT cream 35%
 645 g Total weight

Mix the pulp and glucose and heat them to approximately 175°F (80°C).
 Add the gelatin (which you have rehydrated in advance).
 Slowly pour this mixture over the melted couverture.
 Immediately mix using an electric mixer to make a perfect emulsion.
 Add the cold cream.
 Mix in the electric mixer again.
 Leave to stiffen in the refrigerator.

VANILLA OPALYS 33% NAMELAKA

120 g Whole UHT milk
 1 Vanilla pod
 10 g Glucose DE38/40
 3 g Gelatin powder 220 Bloom
 15 g Water for the gelatin
 220 g OPALYS 33%
 240 g UHT cream 35%
 608 g Total weight

Bring the milk to the boil with the scored vanilla pod.
 Infuse the pod for approximately 2 hours, then sieve the liquid through a chinois and add more milk to adjust the weight.
 Heat the infused milk with the glucose.
 Add the rehydrated gelatin.
 Slowly pour this mixture over the melted couverture.
 Mix to form a perfect emulsion.
 Add the cold liquid cream.
 Mix in the electric mixer again.
 Leave to stiffen in the refrigerator, preferably overnight.

YUZU INSPIRATION PRESSED SHORTCRUST

280 g Almonds shortcrust
 180 g Éclat d'or
 280 g YUZU INSPIRATION
 740 g Total weight

Break the shortcrust pastry into pieces in an electric mixer, then incorporate the Éclat d'Or and the melted fruit couverture.

Tip: You can use offcuts from the shortcrust you've made as part of your daily work on other products.

ALMOND SHORTCRUST PASTRY

140 g Strong white bread flour
 70 g Dry butter 84%
 50 g Icing sugar
 18 g Powdered blanched almonds
 1 g Salt
 30 g Whole eggs
 309 g Total weight

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).

ABSOLU SPRAY MIX

220 g Absolu Cristal Neutral Glaze
 20 g Water
 220 g Total weight

Bring the neutral Absolu Cristal Neutral Glaze to the boil in water.
 Immediately apply using a spray gun at about 175°F (80°C).

ASSEMBLY AND FINISHING

Prepare the cream mix, namelaka and pressed shortcrust. Make rounds of pressed shortcrust (approximately 30g each) using a 6.5cm diameter ring. Store in the refrigerator. Make a spiral of cream mix on top of the pressed shortcrust rounds (approximately 20g) using a piping bag with a 6mm diameter plain round nozzle. Store in the freezer. Add some namelaka droplets (approximately 25g) to the spiral of cream mix using a piping bag with a plain round 6mm-diameter nozzle. Freeze. Add a layer of neutral glaze. Sprinkle on some Opalys crunchy pearls and put a curved 7cm-diameter disk of Yuzu Inspiration in place.