



# Chocolate Nyangbo Millefeuille



### CHOCOLATE PUFF PASTRY

500g	Soft flour T55	:	In the bowl of an electric mixer fitted with the paddle mix the flour, cacao powder, hazelnut butter, salt and the
60g	cocoa powder	:	water until a smooth consistency.
25g	Beurre Noisette	:	Do not over mix. Refrigerate overnight at 5 C.
10g	Salt	:	The following day, rollout the dough and place the tourage butter in the centre.
300g	Water	:	Fold the dough on the side over the butter like an envelope.
250g	Dry butter 84%	:	Give 5 single turns with resting time of min 1 hour.
1145g	Total weight	:	Refrigerate overnight.

### CHOCOLATE NYANGBO TRUFFLE BEANS

660g	Whole milk	:	Boil milk with vanilla pod in a pan.
72g	Cream 35% fat	:	Mix together the powders with the egg yolk, pour it in your milk and bring it to boil again.
1	Vanilla pod	:	Cook the mixture for 1 min, then emulsify with a spatula over the partially melted chocolate, as for a ganache, to
150g	Egg yolk	:	obtain a smooth and glossy mixture with a certain elasticity.
50g	Whole egg	:	To perfect the emulsion, mix with a handblender, taking care not to incorporate any air bubbles.
120g	Caster sugar	:	Set aside in the fridge for 2 hours.
54g	Custard powder	:	Cut in small square, shape it as cacao beans and roll it in the cacao powder.
400g	NYANGBO 68%	:	
1506g	Total weight	:	

### CHOCOLATE NYANGBO CARAMEL MOUSSE

40g	Caster sugar	:	Warm the cream.
160g	Cream 35% fat	:	Make a dry caramel with the sugar and then stir in the cream.
4g	Salt	:	Keep cooking for about 1-2 min.
78g	Unsalted butter	:	Let it cool for 5 min and add the butter and salt.
5	Gelatine leaves	:	Add the soaked gelatine before pouring the caramel over the chocolate.
250g	NYANGBO 68%	:	Mix well and allow to cool. Fold in the whipped cream until smooth consistency.
600g	Cream 35% fat	:	
1137g	Total weight	:	

### CARAMEL SAUCE

100g	Caster sugar	:	Make caramel with sugar and glucose
50g	Glucose syrup 40	:	Deglaze with the warmed cream
200g	Cream 35% fat	:	Add salt and gelatine, mix well.
2g	Salt	:	Mix in the butter when the caramel has cool down using a hand blender.
1.5	Gelatine leaves	:	
60g	Unsalted butter	:	
410g	Total weight	:	

### VANILLA NYANGBO CREMEUX

125g	Whole Milk	:	Cook the milk, cream, yolk, sugar and vanilla as for a crème anglaise.
125g	Cream 35% fat	:	Emulsify the custard with a spatula with the partially melted chocolate to obtain a smooth and glossy mixture with a
40g	Egg yolk	:	certain elasticity.
30g	Sugar	:	To perfect the emulsion, mix with a hand held blender, taking care not to incorporate any air bubbles.
175g	NYANGBO 68%	:	Set aside in the fridge.
1	Vanilla pod	:	
495g	Total weight	:	

### CHOCOLATE FONDANT

400g	Fondant	:	Melt the fondant with cocoa powder, add syrup as needed.
40g	Cocoa powder	:	
10g	Syrup	:	
450g	Total weight	:	

### PAIN DE GENE CHOCOLATE

32g	Sugar	:	Whip Marzipan, sugar and whole eggs with the whisk for 20 min make sure you don't have pieces of marzipan.
290g	Almond paste 70%	:	Add flour, cocoa powder and baking powder.
320g	Whole eggs	:	Finish to add the vanilla and melted butter.
60g	Soft flour, T55	:	Spread the mixture on a 1/1 gastro tray with a frame
5g	Baking powder	:	Cook at 160c in a fan oven for 10 min.
90g	Unsalted butter, melted	:	
1	Vanilla pod	:	
15g	Cocoa powder	:	
812g	Total weight	:	

### HAZELNUT GLAZE

270g	JIVARA 40%	:	Roast the hazelnut at 150°C until well roasted, then chop to a small size.
45g	Grapeseed oil	:	Add it to the melted chocolate and oil.
90g	Chopped roasted hazelnut	:	
405g	Total weight	:	

## ASSEMBLY AND FINISHING

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Cook the chocolate puff pastry at 180°C for 20 min, leave to cool.

Cut the pain de gene in a small cacao bean shape and glaze it with the Hazelnut glaze.

Cut three puff pastry with a stencil in the shape of Cacao pod.

Pipe the Nyangbo cremeux around two cut puff chocolate pastry pieces.

Inside one of the pieces, pipe the chocolate caramel mousse and put the glazed chocolate pain de gene.

Inside the other layer pipe chocolate caramel mousse and add in the middle the caramel sauce

Glaze the last cut puff pastry with the chocolate fondant and straight away pipe a thin line of Jivara with a small cornet, chill for 10 mins.

Then cut with a small paring knife to allow filling with the chocolate truffles.

Build the mille feuille, starting with the layer with the pain de gene, followed by the layer with the caramel sauce and finish by the fondant glazed layer.

Add the chocolate beans truffle in the middle and the chocolate décor

Enjoy it!