

# Cococuja



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VALRHONA

Let's imagine the best of chocolate®

Makes 20 pieces

# COCOCUJA

An original *École Gourmet Valrhona* recipe

## ALMOND SHORTCRUST PASTRY

120g Butter  
2g Fine salt  
80g Confectioner's sugar  
30g Almond flour  
50g Eggs  
240g Bread flour (60g + 180g)

## JIVARA 40% NAMELAKA

100g Whole milk  
5g Glucose  
3g Gelatin sheets  
160g JIVARA 40% chocolate  
200g Heavy cream 36%

## PASSION FRUIT INSPIRATION LIGHT MOUSSE

500g Passion fruit purée  
12g Gelatin sheets  
590g Heavy cream 36%  
375g PASSION FRUIT  
INSPIRATION

## PASSION FRUIT INSPIRATION GLAZE

500g PASSION FRUIT  
INSPIRATION  
50g Grape seed oil

## ALMOND SHORTCRUST PASTRY

First mix the tempered butter, fine salt, confectioner's sugar, almond flour, egg and 60g of flour. As soon as the mixture is homogeneous, add the remaining 180g of flour in one go. Spread the pastry to a thickness of 2.5mm between two guitar sheets. Store in the freezer. Use an 4.5cm-diameter cutter to cut out disks, then bake in the oven for around 15 minutes at 310-320°F (155/160°C).

## JIVARA 40% NAMELAKA

Heat the milk with the glucose, then add the rehydrated gelatin. Slowly combine with the melted JIVARA 40% chocolate to obtain a smooth, shiny, elastic texture - this is a sign that you are starting to make an emulsion. Mix using an immersion blender to make the emulsion perfect. Add the cold cream, still mixing. Pour into 2.5cm small silicon half-sphere molds and freeze.

## PASSION FRUIT INSPIRATION LIGHT MOUSSE

Heat the passion fruit purée to 175°F (80°C) and add the rehydrated gelatin. Slowly combine this mixture with the melted PASSION FRUIT INSPIRATION couverture to obtain a smooth, shiny, elastic texture - this is a sign that you are starting to make an emulsion. Immediately mix using an immersion blender to make a perfect emulsion. Once the mixture is at 95-105°F (35-40°C), combine with the cream which has been whipped until it has the texture of a mousse. Pour immediately into the molds previously filled with JIVARA 40% namelaka and freeze.

## PASSION FRUIT INSPIRATION GLAZE

Melt the fruit couverture at 105°F (40°C) and add the grape seed oil. Use at 95°F (35°C).

## ASSEMBLY

- Place the half-spheres of JIVARA 40% namelaka in SILIKOMART Multiflex 40ml cylindrical silicone molds. Pour in the PASSION FRUIT INSPIRATION light mousse until each mold is filled right to the top. Freeze.
- Once frozen and turned out, pick up the little cakes from the top center so you can coat the sides with glaze and immediately cover them with grated coconut. Place each one on a disk of almond shortcrust pastry. Decorate the top with fresh passion fruit. Store in the refrigerator for 3 hours before use.

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For more information, go to the Valrhona Cité du Chocolat's website: [www.citeduchocolat.com](http://www.citeduchocolat.com)

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